

REVOLUTION COCKTAILS



TESLA

Templeton 6y Rye Whiskey
Splash Lemon Juice
Blackberry Brandy, Simple Syrup

12



EQUINOX

Jigger & Jones Maine Gin, Aperol
Cointreau, Splash of Lemon

12



DARK & STORMY

Gosling's Black Seal Rum
Maine Root Ginger Beer

9



CIDERHOUSE

Stoli Salted Caramel Vodka, Butterscotch Schnapps
Downeast Cider

12



Mad Monk

Mozart Chocolate Liqueur, Frangelico
Maker's Mark Bourbon, Maple Liqueur

14

MAYAN

Altos Blanco Tequila, Apple Cider, Tuaca Liqueur,
Lime, Cinnamon Sugar

11



Shinji Old Fashioned

Legent Bourbon, Orange, Agave Nectar

14



GREAT GATSBY

Absolut Pear, Elderflower Liqueur
Champagne

13



the ABBEY

Bombay BlackBerry Gin, Pomegranite
Simple Syrup, Lemon

12



WHISKEY PRIEST

Traveller Whiskey, Cardamon Spice
Hennessy Cognac, Touch of Maple Syrup
Muddled Orange

13

WINES BY THE GLASS

WHITE

- 12 *Harken* CHARDONNAY Salinas Valley CA
- 11 *Kendall Jackson* Vintner's Reserve CHARDONNAY CA
- 11 *Wither Hill* SAUV. BLANC Marlborough NEW ZEALAND
- 9 *Tomaioillo* PINOT GRIGIO Veneto Region ITALY
- 9 *Bex* REISLING Nahe Valley GERMANY
- 12 *Mionetta* Prosecco SPARKLING WINE ITALY

RED

- 12 *Joel Gott 815* CABERNET SAUVIGNON CA
- 10 *OZV* Old Vine ZINFANDEL Lodi CA
- 10 *Diseno* MALBEC Mendoza ARGENTINA
- 9 *14 Hands* MERLOT Columbia Valley WA
- 9 *Mark West* PINOT NOIR Sonoma CA

ROSE

- 6 *Beringer* White Zinfandel CALIFORNIA
- 8 *Marques De Caceres* Rioja DRY ROSE SPAIN

WINES BY THE BOTTLE

CABERNET SAUVIGNON

- 65 Buehler 2020, Napa, CA
- 50 Earthquake 2021, Lodi, CA
- 48 Rodney Strong 2021, Sonoma CA
- 40 JaM Cellars 2017, Napa Valley CA

MERLOT

- 58 Midnight Estate 2014, Paso Robles CA
- 35 Murphy Goode 2015, California
- 35 14 Hands 2022, WA

SYRAH

- 71 Stag's Leap Petite Syrah 2016, Napa CA
- 41 Terre Rouge 2016, Plymouth CA

PINOT NOIR

- 60 Willamette Valley Vineyards 2021 Estate OR
- 58 Siduri, Willamette Valley 2021, OR
- 50 Erath 2021, Reserve Willamette Valley OR
- 36 Mark West 2016, Sonoma CA

ZINFANDEL

- 45 Ancient Peaks 2020, Paso Robles CA
- 38 OZV Old Vine ZINFANDEL 2020 Lodi CA

OTHER REDS

- 39 Diseno Malbec 2021, Mendoza AUS

CHARDONNAY

- 60 Stag's Leap 2022, Napa Valley CA
- 50 Black Stallion 2021, Napa Valley
- 44 Harken Barrel Fermented 2015, CA
- 41 La Crema 2022, Russian River Valley CA
- 40 Josh Cellars 2019, CA
- 38 Kendall Jackson 2020, Vintner's Reserve CA

SAUVIGNON BLANC

- 55 Honig Rutherford Reserve 2021, Napa Valley CA
- 38 Wither Hills 2020, New Zealand

REISLING

- 45 Chateau St. Michelle 2022 Indian Wells
Yakima Valley, WA
- 32 BEX 2016, Nahe Valley, Germany


PINOT GRIGIO

- 45 Livio Felluga 2020, Collio Italy
- 42 Terlato 2022, Friuli Italy
- 32 Tomaioillo, Venezia Italy

CHAMPAGNE

- 95 Veuve Clicquot Brut Yellow Label, France
- 110 Moet & Chandon Brut Imperial **Rose**, France

SMALL PLATES

- CAST IRON BAKED FRENCH BRIE**  16
Apples, Apricots, Almonds
Italian Honey, Flat Bread Toast, Basil
- KEENE BEER PRETZEL**  10
NH Hand Made Pretzel, Amber Bach Mustard Dip
- IPA CHICKEN TENDERS** 11/16
Served Crispy with Angry Mustard or
Tossed in a Thai Spiced Glaze
- MEDITERRANEAN TASTING**  16
Hummus, Sheep's Milk Feta, Tapenade, Chickpea
Falafel, Tomato, Cured Olives
Roasted Peppers, Grilled Flatbread
- HARDWOOD ROASTED WINGS**  16
Garlic, Rosemary, Lemon, Hot Honey
- FORMAGGIO OVEN FLATBREAD**  12
House Made Mozzarella, Fontina, Provolone Parmesan,
Herb Pressed Olive Oil
- BOMBAY BRUSSELS SPROUT**   14
Madras Curry, Toasted Almonds, Pineapple
Coconut Milk, Cilantro
- TEMPURA GREEN BEANS**  12
Peanut Chili Sauce
- KOREAN PORK BAO BUNS** 16
Kimchi, Red BBQ, Coriander Leaf
- VOODOO CAULIFLOWER**  14
Cajun Dust, Frank's Hot Sauce
Blistered Vinegar Peppers, Bleu Cheese Dip
- DRAGON TONGUE DUMPLINGS** 16
Shanghai Pork & Scallion Potstickers, Green Onion
Savoy Cabbage, Sesame Seed, Spiced Thai Duck Sauce

VEGETARIAN 

GLUTEN FREE 

SALADS

- CLASSIC CAESAR SALAD**   11/16
Hand Chopped, Shaved Aged Parmesan
House Made Crostini Croutons, Anchovies
- ROCKET SALAD**   9/14
Baby Arugula, Kiln Dried Cranberries
Toasted Pecans, Shaved Parmesan
Double Balsamic Dressing
- BLACKENED SHRIMP COBB SALAD**  19
Organic Lettuce, Crumbled Egg, Roasted Corn
Applewood Bacon, Cotija Cheese, Tomato
- Choice of Dressing
Balsamic Vinaigrette /Bleu Cheese /Spicy Ranch
- GRILLED CHICKEN GREEK SALAD** 18
Chopped Romaine, Grilled Chicken Breast
Cured Olives, Pepperoncini, Grape Tomatoes, Feta
Red Onion, European Cucumber, Grilled Flat Bread
Creamy Lemon Oil & Oregano Dressing
- FARM SPINACH SALAD**  11/16
Organic Baby Spinach Leaf, Chopped Egg, Bacon
Mushrooms, Mandarin Orange, Crispy Shallots
Warm Bacon Vinaigrette
- GARDEN SALAD**  6/11
Organic Field Greens, Ripe Tomatoes, Red Onion
English Cucumber, Choice of Dressing

Add to your Salad:

- | | |
|--------------------------|----|
| Grilled or Fried Chicken | 6 |
| Blackened Shrimp | 9 |
| Flat Iron Steak | 12 |
| Grilled Salmon | 12 |

REVOLUTION

SANDWICHES

- FRIES, DILL PICKLE**
- SMASHED KOBE MEATBALL** 20
American Wagyu Beef, Basil Ricotta, Arugula
Fresh Tomato Sauce, Toasted Parmesan Bun
- SPICY BARREL BURGER** 20
8oz. Angus Patty, Jalapeno Bacon Jam, Red Onion
Pepper Jack Cheese, Organic Lettuce, Ripe Tomato,
Potato Bun
- THE HUMBLE AMERICAN BURGER** 16
8oz. Angus Patty, Organic Lettuce, Tomato
Red Onion, Toasted Potato Bun
- LUMBERJACK BURGER** 19
8oz. Angus Patty, Organic Lettuce, Tomato, Red Onion
Bacon, Egg, Muenster Cheese, Maple BBQ Sauce
Toasted Potato Bun
- | | | | |
|------------------------|---------------------|---------------------|---|
| <i>Add or Upgrade:</i> | <i>Fry Options:</i> | | |
| CHEESE | 2 | REVOLUTION FRIES | 1 |
| EGG | 2 | SPICY HIPSTER FRIES | 2 |
| BACON | 3 | PARM FRIES | 2 |
| SIDE SALAD | 3 | TRUFFLE FRIES | 3 |
| GF BUN | 3 | CURRY FRIES | 3 |

- KING GEORGE** 17
Pulled Heirloom Pork, Melted Onions
Jalapeno-Lime Slaw, Maple BBQ Sauce
Toasted Potato Roll
- FALAFEL STREET WRAP**  18
Mixed Greens, Tomato, Lemon, Cumin, Onion
Cucumber, Brined Feta, Quinoa, Spinach Wrap
Black Pepper Tzatziki, Curry Fries
- THE AMERICAN ROOSTER** 17
Grilled or Fried Chicken, Lettuce, Tomato
Red Onion, Potato Bun, Spicy Ranch Dressing
American Cheese
- DAY BOAT COD** 16
IPA Batter, Pickled Onion, Lettuce, Spicy Buttermilk
- SMOKED SALMON & AVOCADO BLT** 18
Hickory Smoked Maine Salmon, Ripe Tomato
Applewood Smoked Bacon, Organic Lettuce
San Francisco Sourdough

LARGE PLATES FROM THE FARM

- FIRE GRILLED FLAT IRON STEAK**  32
10 oz Grilled Beef, Charred Asparagus
Twice Cooked Potato, Sweet Potato, Garlic
Parmesan, Scallion, Horseradish Crema
- 14oz ANGUS NY SIRLOIN STEAK**  38
Fingerling Potato Hash, Bacon Jam Brussel Sprouts
Truffled Maitre D' Butter, Shallot Demi Glace
- PULLED PORK MAC N CHEESE** 26
16 Hour Braised Pork Shoulder, Cavatappi Pasta
Vermont Cheddar, Stoneface Ale, Dairy Cream
Toasted Bread Crumb
- CHICKEN KATSU RAMEN BOWL** 24
Crispy Panko Chicken, Farm Egg, Baby Spinach
Green Onion, Carrot, Shiitake, Sprouts
Shoyu Broth, Coriander Leaf
- SHORT RIB LO MEIN** 27
Hand Pulled Asian Noodles, 9 Hour Choice Beef
Scallions, Mushrooms, Carrots, Celery, Snow Peas
Red Onion, Cabbage Leaf, Chili Crisp Sauce
- BISON MEATLOAF** 29
Local Free Range Buffalo, Smoked Cheddar
Rosemary Polenta Fries, Grilled Asparagus, Crispy Onion
Reduced Pan Gravy

FROM THE SEA

- BOSTON BATTERED FISH & CHIPS** 18/24
Fresh Cod, Hand Cut Fries, Grilled Lemon,
Malt Vinegar Aioli, Organic Green Salad
- WUHU SHRIMP FRIED RICE** 26
Velvet Fried Shrimp, Smoked Bacon Fried Rice, Scallions
Corn, Egg, Jasmine Rice, Gluten Free Soy
- GRILLED NORWEGIAN SALMON** 28
Wild Mushroom Fried Rice, Peas, Egg, Scallions
Indonesian Sweet Soy

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF A FOOD BORNE ILLNESS.

FRY BOWLS 8

- SPICY HIPSTER FRIES - Thai Sriracha
Hand Blended Cajun Spice

- REVOLUTION FRIES – Malt Vinegar Aioli
PARM FRIES – Parmesan, Garlic Olive Oil & Scallions
CURRY FRIES- Curry Salt, Madras Curry Aioli
TRUFFLE FRIES- Cotija Cheese, Scallions & Truffle Oil

ARTISAN PIZZA 14" WOOD FIRED NEAPOLITAN STYLE

Hand Tossed House Made Dough, with Stoneface IPA
Made Fresh Daily

- THE "MOLLY" PITCHER**  16
Crushed Tomato, Grande Mozzarella
- FRANKLIN**  17
Crushed Tomato, House Made Mozzarella
Basil Leaves, Reggiano, EVOO, Pepper Flakes
- BARTLET**  18
Crushed Tomato, Mozzarella, Lemon Oil
Baby Arugula, Balsamic Syrup, Parmesan
- ADAMS** 20
Crushed Tomato, Sweet Sausage, Sicilian Lemon Oil
Baby Spinach, Onion, Grande Mozzarella
- PATRICK HENRY (White Pie)**  20
House Made Mozzarella, Goat Cheese, Ricotta
Wild Mushroom, Truffle Oil, Parmesan
- BUNKER HILL** 21
Crushed Tomato, Grande Mozzarella
Parmesan, Caramelized Onions
Kobe Meatballs, Hot Pepper Flakes
- HANCOCK** 21
Grande Mozzarella, Basil, Parmesan
Dry Aged Pepperoni, Drizzle of Raw Honey
- MADISON (White Pie)** 20
Ricotta, House Made Mozzarella, Bacon
Baby Spinach, Bermuda Onion
- JOSIAH METTLE** 22
Ham, Bacon, Sausage, Pepperoni
Mozzarella, Crushed Tomato
- GARIBALDI** 20
Ground Fennel Sausage, Red Onion
Grande Mozzarella, Fire Roasted Bell Peppers
- Upgrade Your Crust:*
- PRETZEL SALT CRUST** 1
GARLIC PARMESAN CRUST 2