

REVOLUTION COCKTAILS

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CIDERHOUSE 13
 Stoli Salted Karamel, Downeast Cider
 Butterscotch Schnapps
- 
GREAT GATSBY 13
 Absolut Pear, Elderflower Liquor
 Champagne
- 
Shinju Old fashioned 12
 Legent Bourbon, Orange, Agave
- 
DARK & STORMY 9
 Gosling's Black Seal Rum
 Maine Root Ginger Beer
- 
TESLA 13
 Templeton 6yo Rye Whiskey, Lemon Spritz
 Blackberry Brandy, Simple Syrup
- 
HANGMAN 13
 Jigger & Jones Maine Gin, Apple Cider
 Splash Ginger Liquor
- 
APPLE BARREL 12
 Knob Creek Smoked Maple, Apple Cider
 Splash of Tuaca
- 
Whiskey Priest 12
 Traveller Whiskey, Hennessy Cognac
 Maple Syrup, Orange Peel, Cardamon
- 
CARIBOU 14
 1800 Coconut Tequila, Rumchata
 Mozart Chocolate Cream Liquor

REVOLUTION MOCKTAILS 7

SOUTHERN CROSS Guava Juice, Sparkling Cider, Peach Nectar Splash Sparkling Water	SARACEN Ginger Beer, Sparkling Water Pineapple Juice, Fresh Mint	OCEAN SUN Mandarin Soda, OJ, Bitters Lime Spritz	JAMAICAN Ginger Beer, Bitters, Agave Fresh Lime Juice
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WINES BY THE GLASS

WHITE 10 <i>Harken</i> CHARDONNAY Salinas Valley CA 12 <i>Kendall Jackson</i> Vintner's Reserve CHARDONNAY CA 12 <i>Wither Hill</i> SAUV. BLANC Marlborough NEW ZEALAND 9 <i>San Rocco</i> PINOT GRIGIO Veneto Region ITALY 9 <i>Bex</i> REISLING Nahe Valley GERMANY 12 <i>Mionetta</i> Prosecco SPARKLING WINE ITALY	RED 12 <i>Joel Gott 815</i> CABERNET SAUVIGNON CA 10 <i>Hahn</i> CABERNET SAUVIGNON Central Valley CA 10 <i>OZV</i> Old Vine ZINFANDEL Lodi CA 10 <i>Talia</i> MALBEC Mendoza ARGENTINA 10 <i>14 Hands</i> MERLOT Columbia Valley WA 9 <i>Mark West</i> PINOT NOIR Sonoma CA
6 <i>Beringer</i> White Zinfandel CALIFORNIA	ROSE 8 <i>Marques De Caceres</i> 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
- 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
- MERLOT**
 58 Midnight Estate 2014, Paso Robles CA
 35 Murphy Goode 2015, California
 35 14 Hands 2022, WA
- SAUVIGNON BLANC**
 55 Honig Rutherford Reserve 2021, Napa Valley CA
 38 Wither Hills 2020, New Zealand
- SYRAH**
 71 Stag's Leap Petite Syrah 2016, Napa CA
 41 Terre Rouge 2016, Plymouth CA
- REISLING**
 50 Trimbach 2024, Alsace France
 45 Chateau St. Michelle 2022 Indian Wells
 Yakima Valley, WA
 32 BEX 2016, Nahe Valley, Germany
- 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
- PINOT GRIGIO**
 45 Livio Felluga 2020, Collio Italy
 42 Terlato 2022, Friuli Italy
 32 Tomaiollo, Venezia Italy
- ZINFANDEL**
 45 Ancient Peaks 2020, Paso Robles CA
 38 OZV Old Vine ZINFANDEL 2020 Lodi CA
- OTHER REDS**
 39 Diseno Malbec 2021, Mendoza AUS
- CHAMPAGNE**
 110 Veuve Clicquot Brut Yellow Label, France
 125 Moet & Chandon Brut Imperial **Rose**,

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

DUE TO THE POSSIBILITY OF CROSS CONTAMINATION
WE DO NOT RECOMMEND OUR GLUTEN FREE DISHES
FOR PEOPLE WITH CELIAC DISEASE

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
Quinoa, 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

BRISKET GRILLED CHEESE 21
Fork Tender USDA Grain Finished Beef, Fig, Bacon
Alsatian Muenster, Cave Aged Swiss, Onion Jam

Add or Upgrade: Fry Options:
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

VEGETARIAN GLUTEN FREE

LARGE PLATES

14oz ANGUS NY SIRLOIN STEAK 38
Fingerling Potato Hash, Bacon Jam Brussel Sprouts
Truffled Maitre D' Butter, Shallot Demi Glace

COFFEE RUBBED SHORT RIB 28
Soft Parmesan Polenta, Roasted Root Vegetables
Smoked Pineland Farms Cheddar
Reduced Braising Liquid

PULLED PORK MAC N CHEESE 26
16 Hour Braised Pork Shoulder, Cavatappi Pasta
Vermont Cheddar, Stoneface Ale, Dairy Cream
Toasted Bread Crumb

BOSTON BATTERED FISH & CHIPS 18/24
Fresh Cod, Hand Cut Fries, Grilled Lemon,
Malt Vinegar Aioli, Organic Green Salad

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 28
American Buffalo, Twiced Cooked Fingerling Potatoes
Grilled Asparagus, Bourbon Jus

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

SPICY HIPSTER FRIES - Thai Sriracha
Hand Blended Cajun Spice

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 FOGHORN 18
Southern Fried Chicken Breast, Spicy Ranch
Red Cabbage - Jalapeno Slaw, Toasted Potato Roll

SMOKED SALMON & AVOCADO BLT 18
Hickory Smoked Maine Salmon, Ripe Tomato
Applewood Smoked Bacon, Organic Lettuce
San Francisco Sourdough

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 22
Crushed Tomato, Grande Mozzarella
Parmesan, Caramelized Onions
Kobe Meatballs, Hot Pepper Flakes

HANCOCK 22
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, Parmesan
Fresh Basil, Almonds, Fire Roasted Bell Peppers

THE REVERE 23
Cup & Char Pepperoni, Fresh Mozzarella
Pickled Jalapeños, Honey, Garlic Pesto
Virgin Oil, Parmesan dust

Upgrade Your Crust:

PRETZEL SALT 1 GARLIC PARMESAN 2

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