

REVOLUTION COCKTAILS

CIDERHOUSE 13
Stoli Salted Karamel, Downeast Cider
Butterscotch Schnapps

DARK & STORMY 10
Gosling's Black Seal Rum
Maine Root Ginger Beer

ZAPATA 11
Altos Tequila, Tuaca Liqueur, Guava Juice

GREAT GATSBY 13
Absolut Pear, Elderflower Liqueur
Champagne

1781 14
Michter's Rye Whiskey, Cointreau
Sweet French Vermouth

CABALLERO 12
1800 Coconut Tequila, Lemon Juice, Agave
Splash of Lemonade

Shinju Old fashioned 12
Legent Bourbon, Orange, Agave

St. Tropez 12
Champagne, Peach Nectar, Aperol

JACK SPARROW 14
Captain Morgan Spiced Rum, Pineapple
Bitter Truth Falernum Liqueur, Agave, Lime

NON ALCOHOLIC

SAN PELLEGRINO CANS 5
Arancia Rossa (Blood Orange)
Melograno & Arancia (Pomegranite & Orange)
Limonata (Lemonade) Peach
MAINE SODA 5
Root Beer Mandarin Ginger Beer Blueberry

LARGE BOTTLES WATER
SAN PELLEGRINO (Sparkling)
AQUA PANNA (Still)
7

MOCKTAILS

8 LEMON SMASH
Red Bull, Lemon, Agave, Splash Club Soda
8 GROVE STAND
Orange, Guava, Maple Syrup, Ginger Beer
8 CIDERAMA
Sparkling Cider, Peach Puree, Mint, Cranberry

WINES BY THE GLASS

WHITE

10 *Harken* CHARDONNAY Salinas Valley CA
12 *Kendall Jackson* Vintner's Reserve CHARDONNAY CA
12 *Wither Hill* SAUV. BLANC Marlborough NEW ZEALAND
9 *San Rocco* 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 *Hahn* CABERNET SAUVIGNON Central Valley CA
10 *OZV* Old Vine ZINFANDEL Lodi CA
10 *Tilia* MALBEC Mendoza ARGENTINA
10 *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 Tilia Malbec 2025, 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

50 Trimbach 2024, Alsace France
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 Tomaiollo, Venezia Italy

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*

 OUR GLUTEN FREE DISHES ARE GLUTEN FREE BUT THERE IS ALWAYS THE POSSIBILITY OF CROSS CONTAMINATION. PATRONS WITH CELIAC SHOULD BE AWARE

SALADS

- CLASSIC CAESAR SALAD**  11/16
*Hand Chopped, Shaved Aged Parmesan
House Made Crostini Croutons, Anchovies*
- ROCKET SALAD**   11
*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*
- GARDEN SALAD**   6/11
*Organic Field Greens, Ripe Tomatoes, Red Onion
English Cucumber, Choice of Dressing*
- FARM SPINACH SALAD**  11/16
*Organic Baby Spinach, Chopped Egg, Bacon
Quinoa, Mandarin Orange, Crispy Shallots*

Add to your Salad:

- Grilled or Fried Chicken 6
- Blackened Shrimp 9
- Grilled Salmon 12

REVOLUTION

SANDWICHES

WITH CHOICE OF FRIES, SALAD or SOUP

- SMASHED KOBE MEATBALL** 20
*American Wagyu Beef, Basil Ricotta, Arugula
Fresh Tomato Sauce, Toasted Parmesan Bun*
 - SPICY BARREL BURGER** 20
*Angus Patty, Jalapeno Bacon Jam, Red Onion
Pepper Jack Cheese, Organic Lettuce, Ripe Tomato,
Toasted Potato Bun*
 - THE HUMBLE AMERICAN BURGER** 16
*Angus Patty, Organic Lettuce, Tomato
Red Onion, Toasted Potato Bun*
 - LUMBERJACK BURGER** 19
*Angus Patty, Organic Lettuce, Tomato, Red Onion
Bacon, Egg, Muenster Cheese, Maple BBQ Sauce
Toasted Potato Bun*
 - THE FOGHORN** 18
*Southern Fried Chicken Breast, Spicy Ranch
Red Cabbage - Jalapeno Slaw, Toasted Potato Roll*
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|-----------------|-----------------------|--|
| Add or Upgrade: | Fry Options: | |
| CHEESE 2 | REVOLUTION FRIES 1 | |
| EGG 2 | SPICY HIPSTER FRIES 2 | |
| BACON 3 | PARM FRIES 2 | |
| GF BUN 3 | TRUFFLE FRIES 3 | |
| CEASAR SALAD 3 | CURRY FRIES 3 | |

VEGETARIAN  GLUTEN FREE 

LARGE PLATES

- ANGUS NY SIRLOIN STRIP STEAK**  39
*Fingerling Potato Hash, Bacon Jam Brussel Sprouts
Truffled Maitre D' Butter, Shallot Demi Glace*
 - COFFEE BRAISED SHORT RIB**  29
*Soft Parmesan Polenta, Roasted Root vegetables
Smoked Pineland Farms Cheddar
Reduced Braising Liquid*
 - 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
Shohu 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*
 - PULLED PORK MAC N CHEESE** 26
*16 Hour Braised Pork Shoulder, Cavatappi Pasta
Vermont Cheddar, Stoneface Ale, Dairy Cream
Toasted Bread Crumb*
- 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

- KING GEORGE** 17
*Pulled Heirloom Prok, Melted Onions
Jalapeno- Line 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*
- BRISKET GRILLED CHEESE** 21
*Fork Tender USDA Grain Finished Beef, Fig, Bacon
Alsatian Muenster, Cave Aged Swiss, Onion Jam
Grilled Sour Dough*
- 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