

SOUPS AND SALADS

Seafood Gumbo	14
<i>Louisiana Seafood, Scallion Rice</i>	
Death by Gumbo	18
<i>Roasted Quail, Andouille, Oysters, Filé Rice</i>	
Creole Louisiana Snapping Turtle Soup	15
<i>Deviled Quail Eggs, Madeira</i>	
Louisiana Sweet Corn Bisque	16
<i>Crawfish Bread, Tarragon</i>	
House Salad with Crispy Vegetables	13
<i>Haricot Vert, Cucumber, Torn Croutons</i>	
Cajun Fried Oyster Salad	18
<i>Crispy Bacon, Blue Cheese Dressing</i>	
Bourbon Cured Salmon & Asparagus Salad	20
<i>White Asparagus Panna Cotta, Zucchini Basil Pistou, Pine Nuts</i>	

APPETIZERS

Beer-battered Crab Beignets	16
<i>Four Rémoûlades</i>	
Meat Pies	15
<i>Seasonal filling, Duo of Mustards</i>	
Black Truffle Beef Tartare	18
<i>Pickled Vegetables, Grilled Bread</i>	
Oysters on the Half Shell R'evolution Style	½ DOZ 16 DOZ 24
<i>Cucumber Lemon Granita, Tangerine Salsa</i>	

ENTRÉES

All burgers are served with Pickled Vegetables and your choice of Fries or Salad.

R'evolution Burger	17
<i>Grilled Onions, Blue Cheese, Oven-dried Tomatoes, Arugula, Sunny-side-up Egg</i>	
Seafood Burger	18
<i>Shrimp Patty, Crab Aioli, Fried Green Tomato</i>	
French Onion Dip	19
<i>Sliced Short Rib, Baguette, Gruyere, French Onion Soup</i>	
Linguine and Panéed Oysters	26
<i>Vermouth Crème, Tasso, Olives</i>	
Gulf Fish Almondine	25
<i>Romesco Roasted Potatoes, Green Beans, Brown Butter</i>	
Shrimp & Grits	28
<i>Chef John Folse's Stone Ground Blue Grits, Pork Belly, Green Tomato Sauce</i>	
Crispy "Stuffed" Chicken	25
<i>Half a Chicken, Tasso Succotash, Crème Fraiche Biscuit</i>	

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.

DESSERTS

Creole Cream Cheese Bread Pudding Crème Brûlée 12
Blueberries, Cheesecake, Lemon, Almonds

Milk and Cookies 10
Assortment of House-made Cookies, Ice Cold Vanilla Milk

ICE CREAMS & SORBETS

House-made 9

Chocolate Coconut

Toasted Marshmallow Ice Cream

Crunchy Peanut Butter Ice Cream

Vanilla Bean Ice Cream

Roasted Lemon Sorbet

Grapefruit and Rosemary Sorbet

Raspberry Sherbet

Chef's Inspiration

COCKTAILS R'EVOLUTION

Chilcano 10
Macchu Pisco, Fresh Lime Juice, Gosling's Ginger Beer, Angostura

Belle Epoque 14
Evan Williams Bottled in Bond Bourbon, Seasonal Ratafia from Chef John Folse, Sparkling Wine

Morning Glory 14
Lucky Player Vodka, Tempus Fugit Crème de Cacao, Black Coffee, Cointreau Scented Whipped Cream, Cinnamon

The All Day Old Fashioned 14
Coffee Infused Bonded Bourbon, Varnelli Caffè Moka, Chicory Bitters, Orange Twist

Morning Fairy Dust 14
La Fée Absinthe Parisienne, House-made Spicy Bloody Mary Mix, House-made BBQ Dry Rub

The Saintsation 14
Cathead Vodka, Fresh Blackberries and Raspberries, Fresh Squeezed Lime Juice, Simple Syrup, Angostura Bitters

Charred Citrus Old Fashioned 14
Henry McKenna Bottled in Bond 10yr Bourbon, Giffard Crème de Pamplemousse Rosé, Bitterman's Hopped Grapefruit Bitters, Brûléed Grapefruit

Morning Jump Start 10
Mezcal Gracias a Dios Espadín Joven, Fresh Lime Juice, Pineapple Habenero Syrup

****This is served as a shooter****

A 20% gratuity will be added to all parties of 6 or more.

RESTAURANT R'EVOLUTION • FOLSE • TRAMONTO • NEW ORLEANS