

## SOUPS AND SALADS

<b>Seafood Gumbo</b>	13
<i>Louisiana Seafood, Scallion Rice</i>	
<b>Death by Gumbo</b>	18
<i>Roasted Quail, Andouille, Oysters, Filé Rice</i>	
<b>Creole Louisiana Snapping Turtle Soup</b>	15
<i>Deviled Quail Eggs, Madeira</i>	
<b>Green Tomato Gazpacho</b>	12
<i>Grilled Shrimp, Watermelon, Goat Feta</i>	
<b>House Salad with Crispy Vegetables</b>	13
<i>Haricot Vert, Cucumber, Torn Croutons</i>	
<b>Cajun Fried Oyster Salad</b>	15
<i>Crispy Bacon, Blue Cheese Dressing</i>	

## APPETIZERS

<b>Beer-battered Crab Beignets</b>	16
<i>Four Rémoulades</i>	
<b>Fire Roasted Oysters</b>	15
<i>Smoked Bienville Butter</i>	
<b>BBQ Shrimp Cocktail</b>	13
<i>BBQ Vinaigrette, Grilled Lemon</i>	
<b>Solo Board</b>	22
<i>6 Chef Selections, Feeds 1</i>	
<b>Flatbread Du Jour</b>	22
<i>Chef's Daily Inspiration</i>	

## ENTRÉES

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

<b>R'evolution Burger</b>	17
<i>Grilled Onions, Blue Cheese, Oven-dried Tomatoes, Arugula, Sunny-side-up Egg</i>	
<b>Debris Poboy</b>	18
<i>Short Ribs, Truffle Coleslaw</i>	
<b>Duck Panini</b>	21
<i>Duck Ham, Duck Confit, Spicy Garlic Mustard, Fontina</i>	
<b>Braised Pork Cheek Tagliatelle</b>	21
<i>Fire Roasted Baby Carrots, Caramelized Fennel, Parmigiano-Reggiano</i>	
<b>Redfish Alla Mattone</b>	25

*Oyster Dirty Rice, Jalapeno Sriracha*

**Gulf Fish and Grits**

**28**

*Shrimp Crusted, Chef John Folse's Stone Ground Blue Grits, Sauce Picante*

**Steak Frites**

**36**

*Chimichurri Hanger Steak, Truffle Fries, Lemon Aioli*

*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.*

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

## DESSERTS

**Maple Bread Pudding Crème Brûlée**

**11**

*Smoked Pecans, Sour Cherry, Rye Whiskey*

**Milk and Cookies**

**10**

*Assortment of House-made Cookies, Ice Cold Vanilla Milk*

## ICE CREAMS & SORBETS

*House-made 6*

**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**

## FEATURED WINES

**Bellenda, Prosecco, Superiore di Conegliano Valdobbiadene DOCG, Veneto, Italy, 2014** **12**

**RESTAURANT R'EVOLUTION • FOLSE • TRAMONTO • NEW ORLEANS**

<b>M.A.N., Chenin Blanc</b> , <i>Cape Point, Coastal Region, S. Africa, 2014</i>	<b>6</b>
<b>M.A.N., Shiraz</b> , <i>Cape Point, Coastal Region, S. Africa, 2013</i>	<b>6</b>

## COCKTAILS R'EVOLUTION

<b>Belle Epoque</b>	<b>13</b>
<i>Jim Beam Black Bourbon, Seasonal Ratafia from Chef John Folse, Sparkling Wine</i>	
<b>R'evolution Pimm's Cup</b>	<b>13</b>
<i>Pimm's No. 1, House-made Ginger Beer, Seasonal Fruit, Sparkling Wine</i>	
<b>Sparkling R'evolution Punch</b>	<b>13</b>
<i>Pisco Porton Acholado, Pineapple &amp; Star Anise Oleo Saccharum, Lemon &amp; Brut Champagne</i>	
<b>Barbecue Mary</b>	<b>13</b>
<i>Breckenridge Vodka, House-made Spicy Bloody Mary Mix, House-made Smoked Andouille Black Salt</i>	
<b>The All Day Old Fashioned</b>	<b>13</b>
<i>Coffee Infused Bonded Bourbon, Kahlua, El Guapo Chicory Pecan Bitters, Orange Twist</i>	
<b>Hurricane "Able"</b>	<b>13</b>
<i>Appleton Estate Silver Rum, Galliano, Fresh Squeezed Orange and Lime Juice, Pineapple Juice, Passion Fruit Nectar, Simple Syrup, Angostura Bitters, Floated with Goslings Black Seal Rum</i>	