

SMALL PLATES

- Marinated Olives** 6
- Oysters on the Half Shell** ½ DOZ 12 | DOZ 18
Mignonette, Cocktail
- Oysters on the Half Shell** ½ DOZ 16 | DOZ 21
R'evolution Style
Cucumber Lemon Granita, Tangerine Salsa
- Shoestring Fries** 6
Two Sauces

SOUPS AND SALADS

- Seafood Gumbo** 13
Louisiana Seafood, Scallion Rice
- Creole Louisiana Snapping Turtle Soup** 15
Madeira
- Green Tomato Gazpacho** 12
Grilled Shrimp, Watermelon, Goat Feta
- House Salad with Crispy Vegetables** 13
Haricot Vert, Cucumber, Torn Croutons
- Raw Vegetable Salad** 13
Artichokes, Asparagus, Preserved Lemon Vinaigrette, Parmigiano-Reggiano

SANDWICHES

All sandwiches are served with pickled vegetables and choice of shoestring fries, potato chips or salad

- Angus Burger, Lettuce, Tomato, Red Onion** 15
ADD: Bacon • Cheese • Grilled Onions • Mushrooms \$1 EA
- R'evolution Burger, Grilled Onions, Blue Cheese** 17
Oven-dried Tomatoes, Arugula, Aioli, Smoked Ketchup, Sunny-side-up Egg

PASTAS

- Spaghettini with San Marzano Tomato Sauce** 13
Arugula, Parmigiano-Reggiano, EVOO
- Linguine and Manila Clams** 13
Garlic, Scallions, Thyme, Chile Oil
- Braised Pork Cheek Tagliatelle** 14
Fire-Roasted Baby Carrots, Caramelized Fennel, Parmigiano-Reggiano

SALUMI SELECTIONS

Served with house-made accompaniments

Prosciutto San Daniele	16
<i>Pig, Coarse Salt, Air, Time</i>	
Jamón Iberico de Bellota	40
<i>Pata Negra Ham</i>	
Solo Board	22
<i>6 Chef Selections, Feeds 1</i>	
“Pig Out” Board	28
<i>Chef’s “Binge” Board, Feeds 2</i>	
Familia Board	36
<i>10 Chef Selections, Feeds 4</i>	

POTTED MEATS AND TERRINES

Hog’s Head Cheese	6
Daube Glacé	6
Duck Liver Mousse	6
Pork Rillettes	6
Country Pâté	6
Torchon of Foie Gras	14

DESSERTS

Maple Bread Pudding Crème Brûlée	11
<i>Smoked Pecans, Sour Cherry, Rye Whiskey</i>	
Turbodog Stout Chocolate Cake	11
<i>“Bar Snacks”, Salted Caramel Ice Cream</i>	
Lemon Posset	11
<i>Crème Fraîche Cake, Blueberry, Fennel, Almond</i>	
French 75 Vacherin Glacé	14
<i>Hennessy XO Ice Cream, Champagne Sorbet, Lemon and Blackberry</i>	

ICE CREAMS AND SORBETS

House-made

Coconut Chocolate	6
Toasted Marshmallow	6
Crunchy Peanut Butter	6
Vanilla Bean	6
Roasted Lemon Sorbet	6
Grapefruit and Rosemary Sorbet	6
Raspberry Sherbert	6
Chef’s Inspiration	6