

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>	
Crawfish Bisque	15
<i>Trinity Salad, Creole Cream Cheese Creama</i>	
House Salad with Crispy Vegetables	13
<i>Haricot Vert, Cucumber, Torn Croutons</i>	
Cajun Fried Oyster Salad	15
<i>Crispy Bacon, Blue Cheese Dressing</i>	

APPETIZERS

Beer-battered Crab Beignets	16
<i>Four Rémoulades</i>	
Fire Roasted Oysters	15
<i>Smoked Bienville Butter</i>	
Tasso Mussels	19
<i>Grilled Scallion Butter, Abita Amber, Crostini</i>	
BBQ Shrimp Cocktail	13
<i>BBQ Vinaigrette, Grilled Lemon</i>	
Solo Board	22
<i>Chef Selections of House Made Charcuterie</i>	
Flatbread Du Jour	22
<i>Chef's Daily Inspiration</i>	

ENTRÉES

All sandwiches 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>	
Debris Poboy	18
<i>Short Ribs, Truffle Coleslaw</i>	
Duck Panini	21
<i>Duck Ham, Duck Confit, Spicy Garlic Mustard, Fontina</i>	
Braised Pork Cheek Tagliatelle	21
<i>Fire Roasted Baby Carrots, Caramelized Fennel, Parmigiano-Reggiano</i>	
Gulf Fish Alla Mattone	25
<i>Oyster Dirty Rice, Jalapeno Sriracha</i>	
Fish and Grits	28
<i>Shrimp Crusted, Chef John Folse's Stone Ground Blue Grits, Sauce Piquante</i>	
Steak Frites	36
<i>Chimichurri Hanger Steak, Truffle Fries, Lemon Aioli</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.

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

RESTAURANT R'EVOLUTION • FOLSE • TRAMONTO • NEW ORLEANS

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 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

FEATURED WINES

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

M.A.N., Shiraz, Cape Point, Coastal Region, S. Africa, 2013 6

COCKTAILS R'EVOLUTION

Belle Epoque 13
Jim Beam Black Bourbon, Seasonal Ratafia from Chef John Folse, Sparkling Wine

R'evolution Pimm's Cup 13
Pimm's No. 1, House-made Ginger Beer, Seasonal Fruit, Sparkling Wine

Barbecue Mary 13
Breckenridge Vodka, House-made Spicy Bloody Mary Mix, House-made Smoked Andouille Black Salt

The All Day Old Fashioned 13
Coffee Infused Bonded Bourbon, Varnelli Caffè Moka, El Guapo Chicory Pecan Bitters, Orange Twist

Hurricane "Able" 13
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

Carriage Mule 13
Bayou Silver Rum, Fresh Lime Juice, House Made Chili Flake Syrup, Pineapple Juice, Ginger Beer