

SMALL PLATES

Marinated Olives	6
Oysters on the Half Shell <i>Mignonette, Cocktail</i>	$\frac{1}{2}$ DOZ 12 DOZ 21
Oysters on the Half Shell R'evolution Style <i>Cucumber Lemon Granita, Tangerine Salsa</i>	$\frac{1}{2}$ DOZ 16 DOZ 24
Fries <i>Two Sauces</i>	6

SOUPS AND SALADS

Seafood Gumbo <i>Louisiana Seafood, Scallion Rice</i>	14
Creole Louisiana Snapping Turtle Soup <i>Madeira</i>	15
Oyster & Tasso Bisque <i>Crispy Tasso and Celery Salad</i>	14
House Salad with Crispy Vegetables <i>Haricot Vert, Cucumber, Torn Croutons</i>	13
Raw Vegetable Salad <i>Artichokes, Asparagus, Preserved Lemon Vinaigrette, Parmigiano-Reggiano</i>	13

SANDWICHES

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

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

PASTAS

Spaghettini with San Marzano Tomato Sauce <i>Arugula, Parmigiano-Reggiano, EVOO</i>	13
Linguine and Manila Clams <i>Garlic, Scallions, Thyme, Chile Oil</i>	26

SALUMI SELECTIONS

Served with house-made accompaniments

Prosciutto San Daniele	16
<i>Pig, Coarse Salt, Air, Time</i>	
Jamón Ibérico	40
<i>Pata Negra Ham, 4 ½ year, Fermin</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	9
Daube Glacé	7
Duck Liver Mousse	11
Pork Rillettes	7
Country Pâté	9
Torchon of Foie Gras	16

DESSERTS

Cream Cheese Bread Pudding Crème Brûlée	11
<i>Blueberries, Cheesecake, Lemon, Almonds</i>	
Chocolate Doberge Cake	11
<i>Abita Turbodog, Salted Caramel, Coffee</i>	
Muscadine Cremeux	14
<i>Black Sesame Cake, Ginger Ice Cream, Crispy Muscadine</i>	
Honeycrisp Apple Hand Pie	14
<i>Maple Pecan Ice Cream, Bourbon Chantilly, Cinnamon</i>	
Banoffee Pie	14
<i>Brown Sugar, Banana, Banyuls, Malted Vanilla Ice Cream</i>	

ICE CREAMS AND SORBETS

House-made

Coconut Chocolate	9
Toasted Marshmallow	9
Crunchy Peanut Butter	9
Vanilla Bean	9
Roasted Lemon Sorbet	9
Grapefruit and Rosemary Sorbet	9
Raspberry Sherbet	9
Chef’s Inspiration	9