

REVEL

LIBATIONS

Build Your Own Bloody Bar \$8.95

Bloody Caesar \$8.95

Kir Royale \$8

Mimosa single \$7 all you can drink \$14

Screwdriver of the Week \$6

Virgin Mary \$3.95

BRUNCH

Deep Fried Eggs \$6

brown butter hollandaise, pickled shallot, field greens

Foie Gras Torchon \$16

peach preserves, toasted fig, pickled cherry, quail egg, toast

Salmon and Blini \$9

house-cured gin salmon, crème fraiche, quail egg, red onion

Lamb Hash \$9

house-made lamb bacon, smoked romesco sauce, quail egg

Fried Quail + Waffles \$14

cheddar waffle, raspberry-maple hot sauce, pickled veggies

Seasonal Oysters \$18

champagne mignonette, cocktail sauce

ADD-ONS

(ANY 3 FOR \$12)

Buttermilk Biscuits with honey cinnamon butter, pepper jam \$3 Duck Fat Fried Potatoes with fresh parmesan, truffle aioli \$5 House-smoked Candied Bacon \$4 House-made Maple Sausage \$5
House-made Potato Chips \$3 Braised Red Cabbage \$4 Brussel Sprouts + Bacon \$4 Pickled Veggies \$6
Hand-Cut Fries (*Available with Salt and Pepper, BBQ Seasoning, or Garlic Parmesan*) \$3

SANDWICHES

Battered Cod Sandwich \$12

brioche bun, lettuce, tomato, house-made tartar

Salmon Sandwich \$12

brioche bun, lettuce, tomato, house-made tartar

Texas French Toast \$12

Texas grown plum and fig compote, maple butter

Georgia Pecan Waffle \$12

Georgia peach compote, maple butter

New York Lax'n' Bagel \$15

house cured gin salmon, dill crème cheese, pickled shallot, quail egg

San Francisco Grilled Cheese \$11

*black diamond 2 year cheddar, aged gouda, house smoked bacon
smoked romesco, fried egg, on sourdough*

ENTREES

Maryland Eggs Benedict \$15

*poached egg, Maryland crab cake, buttermilk biscuit
brown butter hollandaise, pickled shallot*

Iowa Premium Steak + Eggs \$24

*Iowa premium prime ribeye, two eggs any style, toast points
shallot marmalade, natural jus*

Eggs Any Style \$15

*2 eggs any style served with choice of bacon or sausage,
buttermilk biscuit and potatoes*

Mesclun Salad \$6

field greens, shaved carrot, cucumber, radish, grape tomato, lemon vinaigrette

Baby Beet Salad single \$7 communal \$12

*candy cane beets, fall greens, dried cranberry, candied walnut, sheep milk blue,
maple tahini vinaigrette, thyme crouton*

Baby Kale Salad single \$8 communal \$14

*house-made pancetta, fresh parmesan, honey crisp apple, baked grapes, sunflower seeds,
vanilla-pumpkin vinaigrette, garlic-pumpnickel crouton*

Heirloom Spinach Salad \$8

*house-made bacon lardon, pickled shallot, mushrooms,
deviled quail egg, warm bacon vinaigrette*

ADD TO ANY SALAD:

Chicken Breast \$7 Hangar Steak \$10

Crab Cake \$11 Sun Shrimp \$8 Salmon \$10

Revel Burger \$14

*house blend of ground beef stuffed with bbq braised short ribs
and house-made bacon, horsey mayo, dijon, field greens, tomato, on a revel bun*

Bacon Cheeseburger \$12

*house-made bacon, aged cheddar, lettuce,
tomato on a brioche bun*

Murray's Chicken Breast \$15

baked beans, spicy cauliflower

Carolina Hog + Eggs \$11

Carolina pulled pork, deep fried egg, buttermilk biscuit, shallot marmalade

Breakfast Pizza \$12

*maple sausage gravy, house smoked bacon, cheddar cheese,
fresh cracked egg, fresh chives*