

REVEL

COMMUNAL FOR ALL

Spring Pea Fritter single \$10 communal \$18
pickled carrot, lemon yogurt

Artisan Cheese Plate single \$8 communal \$14

Fried Quail + Waffles single \$14 communal \$25
jalapeno-corn waffle, raspberry-maple hot sauce, pickled veggies

Barbecue Short Ribs single \$14 communal \$26
bread + butter pickles, stone ground mustard, herb salad

Chicken + Watermelon single \$12 communal \$20
pickled watermelon rind, jalapeno, tequila-mint gastrique

Shrimp + Grits single \$14 communal \$25
crispy pork belly, aged cheddar, redeste gravy, scallion

House Cured Gin Salmon BLT single \$14 communal \$26
crispy pork belly, herbed goat cheese, buttermilk biscuit, tomato relish

Fried Cheese Curds single \$8 communal \$14
honey dijon aioli, pickled veggies, herb salad

SOUP + SALAD

Shrimp + Lobster Gumbo \$6
house-made andouille, tomato froth, fried parsley, crostini

Split Pea and Garlic Soup \$5
lemon yogurt, chive, crostini

Boston Bibb Salad single \$9 communal \$16
house-made pancetta, almond, tomato, green bean, hard-boiled egg, blackberry vinaigrette

Heirloom Spinach Salad single \$8 communal \$14
house made bacon lardon, pickled shallot, mushrooms, deviled quail egg, warm bacon vinaigrette

Wedge Salad single \$8 communal \$14
buttermilk blue cheese, bacon jam, hard boiled egg, tomato, smoked ranch dressing

Mesclun Salad single \$6 communal \$10
field greens, shaved carrot, cucumber, radish, grape tomato, lemon vinaigrette

ADD TO ANY SALAD:

Chicken Breast \$7 Hangar Steak \$10
Crab Cake \$11 Shrimp \$8 Salmon \$10

SANDWICHES

Bacon Cheeseburger \$12
house-made bacon, aged cheddar, lettuce, tomato, brioche bun

House Made Revel Dog \$13
BBQ short rib, bacon jam, spicy chow chow, poppy seed bun

Revel Burger \$14
house blend of ground beef stuffed with bbq braised short ribs + house made bacon, horsey mayo, dijon, field greens, tomato, on a revel bun

Carolina Pulled Pork Sandwich \$10
house smoked pulled pork, Carolina barbecue sauce, coleslaw

Soft Shell Crab Sandwich \$15
brioche bun, lettuce, tomato, spicy remoulade

Salmon Burger \$13
brioche bun, arugula, spicy remoulade

Braised Beef Sandwich \$10
St. Louis BBQ sauce, bread and butter pickles

Apple Smoked Chicken Panini \$10
smoked gouda, cranberry relish, granny smith apple, house-made focaccia bread

NEW YORK HEARTH OVEN PIZZA \$9

*choice of pepperoni \$1, house-made fennel sausage \$2, mushrooms \$2
red onions \$1, bell peppers \$1, banana peppers \$1, anchovies \$2*

ENTREES

Bucket of Fried Murray's Chicken
half bird \$15 whole bird \$27
raspberry maple hot sauce, pickled veggies

ADD-ONS

Hand-Cut Fries (*Available with Salt and Pepper, BBQ Seasoning, or Garlic Parmesan*) \$4

House-Made Potato Chips \$3 Mashed Potatoes \$4 Collard Greens \$4 Wheat Berry Salad \$6 Coleslaw \$4 Wild Mushrooms \$4 Black Eyed Peas \$4 Pickled Veggies \$6

Hangar Steak and Fries \$21
herb butter, natural jus

Pan Fried Walleye Pike \$17
black eyed peas, collard greens, St. Louis BBQ Sauce

Murray's Chicken Breast \$16
Grandma's mashed potatoes, asparagus, wild mushrooms, natural jus

Crab Cake \$18
cumin scented wheat berries, brown butter asparagus, arugula, blackberry vinaigrette