

REVEL IN THE FOOD | REVEL IN THE DRINK | REVEL IN THE FUN

REVEL 'RIGINALS

WHISKEY REBELLION 13
Rittenhouse Rye, Nardini Amaro,
Suze Gentian

*Pennsylvanian rebels tested the strength of our newly founded nation as they rose up in opposition to whiskey tax. George Washington sent a militia to uphold the law, which was met with little resistance.

CORPSE REVIVER NO.2
11.50

Junipero Gin, Combier,
Cocchi Americano,
St. George Absinthe & Fresh Lemon

IN GIVERNY 12

Wheatley Vodka,
St. Elder Elderflower Liqueur,
Jasmine Tea Syrup,
Creme de Violette, Fresh Lemon
*The name is an allusion to the floral impressionist paintings of Claude Monet, most of which were inspired by his garden in Giverny, France.

FARM FRESH 12

Wheatley Vodka,
Strawberry Purée, Fresh Lemon,
Demerara Syrup
*Our farm fresh cocktail, like our menu, changes with seasons. Locally sourced ingredients, fresh picked and delivered daily.

FIDEL'S EPIPHANY 13

Selvarey White Rum,
Fresh Lime Juice,
St. George Verte Absinthe,
Small Hand Foods Gum Syrup,
Fresh Mint & Cucumber

KENTUCKY CALYPSO 13.50

Buffalo Trace Bourbon,
St. Elder Elderflower,
Taylors Velvet Falernum,
St. George Verte Absinthe,
Fresh Lime Juice

BARREL AGED

OUT OF BOUNDS 13.50

Buffalo Trace Bourbon,
Amaro CioCiario,
Black Walnut Bitters

(gf) denotes gluten free,

(v) denotes vegetarian.

*Revel uses local, sustainable, organic and natural ingredients whenever possible. Consumption of raw or under-cooked meat, poultry, shellfish or egg may increase your risk of foodborne illness.

SOME OF OUR FARMS & RANCHES TO TABLE

Happy Boy Farms, Stonybrook Canyon Farm, Capay, County Line, Knoll Farms, K&J Orchards, Water 2 Table Fish, Salmon Creek Pork, Mary's Poultry, Painted Hills, Liberty Farms Duck, Snake River Farms, Superior Lamb, Hobbs Bacon

OYSTERS ON THE HALF SHELL *

FRESH DAILY

COLD SMALL PLATES

DEVEILED FARM EGGS | Hobbs' Applewood Smoked Bacon & White Truffle Oil 7.95 (gf)

CHILE SPICED ALMONDS | with Sea Salt 5 (v)(gf)

MARINATED CASTELVETRANO OLIVES |

with Lemon & Herbs 6 v (gf)

HUMMUS | Paprika Oil, Toasted Sesame Seeds & Crostini 7 (v)

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Shallots & Sea Salt 12.50 (v)

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones 10.50

GENERAL SANTOS AHI TARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro Salsa & Kennebec Chips 17.95

BABY LETTUCES SALAD | Grilled Asparagus, Cherry Tomatoes, Snap Peas, Ricotta Salata, Basil Vinaigrette 13.50 (gf)

STRAWBERRY SALAD | Baby Spinach, Quinoa, Shaved Fennel, Toasted Almonds, Feta Cheese, Muscatel-Strawberry Vinaigrette 12.50 (gf)

HOT SMALL PLATES

TODAY'S SOUP | 9.50

TRUFFLED HAND CUT FRIES & AIOLI 7.95 (v)

"SHRIMP & GRITS" | Wild Prawns, Anson Mills White Grits, Tasso Ham, Alba Mushrooms, Sherry Sauce 17.50 (gf)

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze, Blue Cheese Aioli 13.50

NATURAL PORK & VEAL MEATBALLS | Calabrian Chile Tomato Sauce, Basil, Parmesan, Grilled Bread 13.50

PEI MUSSELS | Chorizo, Tomato, Calabrian Chile, White Wine Butter Sauce, Garlic, Shallots, Parsley, Hand Cut Fries 16.50

APPLEWOOD SMOKED BABY BACK RIBS (4) | Arugula Salad, House Made BBQ Sauce 14.50

SLIDERS

MEDITERRANEAN LOCAL LAMB SLIDERS | Feta, Cucumber Yogurt Sauce, Tomato, Arugula, Hand Cut Fries 17.50

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese, Garlic Aioli, Napa Slaw, Hand Cut Kennebec Chips 16.50

HEARTIER FARE

RISOTTO | Leeks, Royal Trumpet Mushrooms, Snap Peas, Lemon Zest, Parmesan 20 (v) (available vegan) (gf)

CASARECCIA PASTA | Wild Prawns, Grilled Corn, Cherry Tomatoes, Calabrian Chile, Tomato-Basil Sauce 24 (available vegan)

GRILLED SALMON | As Quoted

ROASTED MARY'S 1/2 CHICKEN | Roasted Red Potatoes, Grilled Asparagus, Green Garlic Purée, Chermoula 24

APPLEWOOD SMOKED DUROC PORK CHOP | Green Garlic Potato Cake, Corn Purée, Snap Peas, Cherry Tomato-Corn Vinaigrette 27.50 (gf)

BRAISED NATURAL BONELESS SHORT RIBS | Mascarpone Polenta, Gremolata, Zinfandel Sauce 27 (gf)

CERTIFIED ANGUS BEEF HANGER "STEAK FRITES" | Hand-Cut Truffled Fries, Arugula, Red Wine Butter 29

SNAKE RIVER FARMS NATURAL BEEF BURGER | Challah Roll, Hand Cut Fries 15.50

Add Cheese 2.50 {Cheddar, Blue Cheese, Swiss} | Hobbs' Applewood Smoked Bacon 3.5 | Add Avocado 2.50 | Grilled Onions 2.00

SIDES

Grilled Asparagus - Gremolata 8 (gf) | Mascarpone Polenta 6.50 (v)(gf) | Anson Mills White Grits 7 (v)(gf)

Grilled Mary's Chicken Breast 8.50 | Grilled Wild Prawns (4) 12.50 | Arugula Salad 7 (v)(gf) |

Revelation Hot Sauce 2.00 (house made, at your own risk) (v)(gf)

SINGLE USE MENU

A MASK IS REQUIRED TO ENTER THE BUILDING.
PLEASE CONTINUE TO SOCIAL DISTANCE AND REMAIN
6 FEET APART FROM OTHERS.

SUNDAY NIGHTS

Applewood Smoked Barbeque Baby Back Ribs, 1/2 Slab, French Fries & Coleslaw 24 (gf)

MONDAY NIGHTS

Buttermilk Fried Mary's 1/2 Chicken with Mashed Potatoes, Gravy & Buttermilk Biscuit 24

TUESDAY NIGHTS

Paella with Wild Prawns, Chorizo, Mussels, Cod & Saffron "Calasparra" Rice 25 (gf)