

WINES BY THE GLASS

- 8 Domaine Bousquet CABERNET SAUV. ARGENTINA
- 10 Louis M. Martini CABERNET SAUV. CALIFORNIA
- 8 Ravenswood Zen of Zin ZINFANDEL CALIFORNIA
- 8 Velvet Devil MERLOT WASHINGTON
- 10 Insurrection CAB / SHIRAZ AUSTRALIA
- 7.5 Mark West PINOT NOIR SONOMA, CALIFORNIA
- 8 Le Paradou GRENACHE FRANCE

- 7 San Rocco PINOT GRIGIO ITALY
- 8 Greyson Cellars CHARDONNAY CALIFORNIA
- 8 Formation CHARDONNAY Monterey CA
- 8 Bex REISLING GERMANY
- 10 Wither Hill SAUV. BLANC NEW ZEALAND
- 7 Marques De Caceres Rioja ROSE SPAIN
- 9 Segura Viudas SPARKLING WINE SPAIN

WINES BY THE BOTTLE

CABERNET SAUVIGNON

- 60 Honig 2016, Napa Valley CA
- 50 Casa Los Frailes G-11 2014, Valencia Spain
- 40 Louis M. Martini 2017, Sonoma/Napa CA
- 40 Borne of Fire 2016, Columbia Valley, WA
- 36 JaM Cellars 2017, Napa Valley CA

MERLOT

- 58 Midnight Estate 2014, Paso Robles CA
- 36 Frei Bros Reserve 2013, Mendocino CA.
- 35 Murphy Goode 2015, California
- 32 Velvet Devil Merlot 2016, WA

SYRAH

- 41 Phillips 6th Sense 2013, Lodi CA
- 38 Terre Rouge, 2013, Cotes de L'ouest, CA.

PINOT NOIR

- 55 Siduri, Station Rita Hills, 2016, CA
- 42 Angela Estate 2013, Willamette Valley OR
- 40 Baileyana Firepeak 2014, Edna Valley CA
- 35 Z. Alexander 2016 Uncaged, Napa CA
- 28 Mark West 2016, Sonoma CA

ZINFANDEL

- 46 Dry Creek Heritage 2015, Sonoma, CA
- 28 Ravenswood Zen of Zin (Old Vine) 2015, CA

CHARDONNAY

- 40 Black Stallion 2014, Napa CA
- 35 Foxglove 2016, Central Coast CA
- 33 Harken Barrel Fermented 2015, CA
- 28 Grayson Cellars 2016, Napa CA
- 25 Formation 2014, Monterey CA

SAUVIGNON BLANC

- 60 Honig Rutherford Reserve 2016, Napa Valley CA
- 38 Sterling 2016, Napa Valley CA
- 36 Cono Sur Reserva 2016, Chile

REISLING

- 45 Brooks 2016, Willamette Valley, OR
- 30 BEX 2016, Nahe Valley, Germany

PINOT GRIGIO

- 43 Terlato 2015 Friuli, ITALY
- 39 Santi Sortesele Pinot Grigio 2017, Alto Adige Italy
- 37 Tiefenbrunner 2016, Alto Adige Italy
- 24 San Rocco 2016, Venezia Italy

OTHER

- 37 Foris Pinot Blanc 2016, Rogue Valley OR
- 34 Insurrection Cabernet/Shiraz 2015, AUS
- 33 Le Paradou Grenache 2015, France

SPARKLING WINE

- 36 Segura Viudas Champagne, Spain
- 95 Veuve Clicquot Brut Yellow Label, France
- 110 Moet & Chandon Brut Imperial Rose, France

REVOLUTION DRINKS

- 7 **DARK & STORMY**
Gosling's Black Seal Rum, Old Jamaican Ginger Beer



- 9 **GREAT GATSBY**
Absolut Pear, Elderflower Liquor, Champagne

- 9 **BOSTON TEA PARTY**
Absolut, Elderflower Liquor, Lemonade, Peach Nectar, Splash of Sweet Tea

- 9 **FRANKLIN**
Knob Creek Bourbon, Cranberry Juice, Amaretto Squeeze of fresh orange

- 9 **TROTSKY**
Hornitos Anejo Tequila, Triple Sec, Cranberry Juice Splash of Bitters



- 11 **CIDERHOUSE**
Stoli Salted Caramel Vodka, Butterscotch Schnapps, Downeast Cider



- 12 **TESLA**
Templeton 6Yr Rye Whiskey, Lemon Juice, Simple Syrup, Blackberry Brandy

- 10 **EL GUAPO**
1800 Anejo Tequila, Guava Juice, Tuaca



We also have bottles of Maine Root Soda – 3.25
ROOT BEER ORANGE BLUEBERRY

REVOLUTION

CAN BE VEGETARIAN 
VEGETARIAN 
GLUTEN FREE 
OR CAN BE

SMALL PLATES

SALT BAKED PRETZEL

Amber Bach Mustard Dip
6

LOADED FRITES

*Vermont Cheddar, Bacon Crumbs
Scallions, Sour Cream, Brown Gravy*
12

GRILLED HONEY CHICKEN WINGS

Sriracha Ranch Dipping Sauce
13

SIENA FLATBREAD

*Oven Roasted Tomatoes, Fresh Basil
Shredded Mozzarella*
11

ZAPATA NACHOS

*Black Bean Salsa, Scallions, Pickled
Jalapenos, Roasted Corn, Pickled Onions
Cheddar and Cotija Cheese*
12

MEDITERRANEAN TASTING

*Hummus, Sheep's Milk Feta,
Tapenade, Chickpea Falafel, Tomato
Cured Olives, Roasted Peppers Grilled
Flat Bread*
14

SMASH MOUTH SLIDERS

*Alsatian Cheese, Crispy Onions
Sriracha Ranch*
10.5

BOOM BOOM SHRIMP

*Hot and Sweet Thai Fried Prawns Puffed
Rice Noodles, Crispy Green Beans
Crushed Peanuts, Fermented Sweet Soy*
14

ROASTED BRUSSELS SPROUTS

Bacon Stout Marmalade
11

BEER BATTERED BRATWURST BITES

Sweet and Angry Mustard Sauce
8

CAST IRON KOBE MEATBALLS

*Aged Parmesan, Grilled Garlic Bread
Revolution Red Sauce*
12

FRITES

REVOLUTION

Malt Vinegar Aioli
4

SPICY HIPSTER

Sriracha Aioli
5

TRUFFLE BOWL

*Cotija Cheese
Scallion, Truffle Oil*
7

CHESAPEAKE

Lemon Aioli
5

SALADS

BLACKENED SHRIMP COBB SALAD

*Organic Lettuce, Crumbled Egg
Roasted Corn, Applewood Bacon
Cotija, Tomato, Choice of Dressing
Sundried Tomato or Spicy Ranch*
16

FARMHOUSE SALAD

*Roasted Chicken, Organic Greens
Roasted Walnuts, Bacon Crumbs
Apples, Chopped Egg, Dried
Cranberries, Red Onion, Tomato
Dijon - Blue Cheese Dressing*
16

Add a Protein to any DISH:
CHICKEN 5 SALMON 8 SHRIMP 9
C.A.B. FLAT IRON STEAK 11

SIDE DISHES

CHEESE 2 BACON 3 FRIED EGG 1
BLACK BEAN SALSA 2
OYSTER MUSHROOM FRIED RICE 6
SAUTEED PETITE GREEN BEANS 4
GRILLED ASPARAGUS 5

SANDWICHES

HAND CUT FRIES, PICKLES

FALAFEL STREET WRAP

*Mixed Greens, Tomato, Lemon, Cumin
Cucumber, Oregano Brined Feta, Quinoa
Spinach Wrap, Black Pepper Tzatziki*
10

DAY BOAT COD SANDWICH

*IPA Batter, Pickled Onion, Lettuce
Spicy Buttermilk Aioli*
13

THE ROOSTER

*Grilled or Fried Chicken, Spicy Honey
Mustard, Lettuce, Tomato, Red Onion
Applewood Smoked Bacon, Potato Bun*
13

LOBSTER GRILLED CHEESE

*Alsatian Muenster, Sour Dough
Fresh Maine Lobster, Chesapeake Fries*
17

SIMPLE BURGER

Field Lettuce, Tomato, Red Onion
13

BREWERY BURGER

*Bacon Stout Marmalade, Field Lettuce
Tomato, Red Onion, Smoked Cheddar*
16

ADD REVOLUTION FRITES 1
ADD CHESAPEAKE FRITES 2
ADD SPICY FRITES 2
ADD TRUFFLE FRITES 3

LARGE PLATES

GRILLED YAKITORI GLAZED SALMON

*Oyster Mushroom Fried Rice, Hen Egg
Peas, Asparagus, Indonesian Soy*
18/26

CAULIFLOWER RISOTTO

*Local Oyster Mushrooms, Arborio Rice
Roasted Tomato, Aged Locatelli
Citrus Barigouli, Chive Oil
Parmesan "Cookie"*
16/24

HERB MARINATED FLAT IRON

*Horseradish Crema, Cottage Potatoes
Haricot Verts, Bacon Stout Marmalade*
18/26

CRISPY VENETIAN CHICKEN

*Garlic Basil Panko, Tuscan Salad
Red Quinoa, Blistered Tomato
Roasted Lemon, Balsamic Vinegar*
16/24

ROASTED CHICKEN & DUMPLINGS

*Pulled Chicken, Potato Gnocchi
Toasted Pignoli Nuts, Pesto Cream
Oven Dried Tomato, Virgin Chive Oil*
13/19

BOSTON BATTERED FISH & CHIPS

*Fresh Cod, Hand Cut Fries
Grilled Lemon, Malt Vinegar Aioli
Fresh Greens*
15/22

DESSERTS - 9

RICE CRISPY

FRENCH TOAST

*Sliced Pan Challah, Maple Anglaise
Vanilla Bean Ice Cream, Maple Sap*

APPLE PIE EGG ROLLS

*Caramel "Duck Sauce", Sugar Dust
Crushed Graham Crumbs
Vanilla Ice Cream*

BOSTON BROWNIE

*Walnut Brittle, Salted Caramel Sauce
Slow Churned Ice Cream*

"Chelsea" CARROT CAKE

*Cream Cheese Butter Cream
Tuile Batter Fan
Cinnamon Bark Anglaise*

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF
A FOODBORNE ILLNESS.