

FLATBREADS

THE SIENA

Oven Roasted Tomato, Basil
Mozzarella
10

WILD MUSHROOM & SAGE

Parsley Pesto, Local Mushrooms
Goat Cheese, Cheddar, Mozzarella
12

GORGONZOLA & BACON

House Made Tomato Jam, Fresh Basil
13

FRITES

REVOLUTION

Malt Vinegar Aioli
4

SPICY JALAPENO

Parsley Gorgonzola Dipping Sauce
5

SAN FRANCISCO

Parsley, Garlic, Parmesan
5

TRUFFLE BOWL

Cotija Cheese, Scallion, Truffle Oil
7

COD CHOWDER BOWL

Chive Oil, Bacon, Crostini
10

SALADS

BLACKENED SHRIMP COBB SALAD

Bibb Lettuce, Crumbled Egg, Roasted Corn,
Applewood Smoked Bacon, Cotija, Tomato,
Green Goddess Vinaigrette
16

TUCSON CHICKEN SALAD

Grilled Chicken, Smoked Tomato
Black Bean Salsa, Mexican Parmesan
Chipotle Ranch Dressing
12/16

CAESAR SALAD

Romaine Hearts, White Anchovies,
Parmesan, Crostini Crouton
8/12

WEDGE SALAD

Iceberg Lettuce, Tomatoes, Crispy Bacon,
Shallots, Creamy Blue Cheese Dressing
8/12

ANY SALAD AS A WRAP 11.5

Add a Protein to any Salad:

CHICKEN 5 SALMON 8

SHRIMP 9

C.A.B. FLAT IRON STEAK 11

SMALL PLATES

CHORIZO SPICED CAULIFLOWER

Lemon Aioli
6

BATTER FRIED ASPARAGUS

Sriracha Aioli, Applewood Salt, Scallions
8

PAN FRIED PORK DUMPLINGS

Napa Cabbage, Sweet & Sour Vinaigrette
9

GRILLED CHICKEN WINGS

Parsley Gorgonzola
12

BEER BATTERED PICKLES

Spicy Buttermilk
7

GOLDEN CALAMARI

Peppadew Peppers, Orange, Fresh Basil
Toasted Pignoli Nuts, Reggiano Cheese
12

CRISPY BRUSSEL SPROUTS

Bacon Stout Marmalade
11

FLASH FRIED BLUE CORN NACHOS

House Made Pico, Fresh Scallion, Radish
Pickled Jalapeno, Black Beans, Roasted Corn
Cheddar & Cotija Cheeses
w/pork 13 vegetarian 10

SALT BAKED GERMAN PRETZLE

Amber Bach Mustard Dip
5

LARGE PLATES

HERB MARINATED FLAT IRON

Horseradish Crema, Bacon Stout Marmalade,
Fingerling Potatoes, Haricot Verts
17/24

GRILLED SALMON

Fingerling Potatoes, Andouille Sausage,
Shaved Fennel, Rainbow Chard, Quince Jam
18/25

BOSTON BATTERED FISH & CHIPS

Fresh Cod, Hand Cut Fries, Grilled Lemon
Malt Vinegar Aioli, Fresh Greens
15/20

Many of our Dishes Can Be Prepared Vegan or GF, Please Ask Your Server For Details
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

Served with Hand Cut Frites & Pickle

SANDWICHES

CAJUN FRIED CHICKEN

Cajun Aioli, Lettuce, Applewood Smoked Bacon
Tomato, Red Onion
12

TURKEY CLUB

Applewood Smoked Bacon, Avocado Mayo, Vine
Ripened Tomatoes, Lettuce, Mustard
Field Greens, Wheat Bread
12

KOREAN PULLED PORK BBQ

Slow Roasted Pork Shoulder, Asian Slaw
Bulgogi Aioli
12

TOKYO

Grilled Salmon, Asian Slaw, Hoisin Dressing
Lettuce, Vine Ripe Tomato, Marinated Onion
Whole Wheat Bun
15

BURGERS

SIMPLE BURGER

Lettuce, Tomato, Red Onion
12

10 AM BURGER

Fried Egg, Applewood Smoked Bacon
Swiss, LTO
13

BREWERY BURGER

Bacon Stout Marmalade
Smoked Cheddar, LTO
13

ADD:

REVOLUTION FRIES 1

SPICY FRIES 2

SAN FRANCISCO 2

TRUFFLE FRIES 3

EGGPLANT PARM GRILLED CHEESE

Muenster and Mozzarella Cheese, Sour Dough
Tomato Jam and Tomato Dipping Sauce
12

MOUNTAIN BLT

Thick Cut Brioche, Smoked Cheddar, Swiss Cheese
Fresh Greens. Vine Tomato, Smoked Bacon
12

DAY BOAT COD

Beer Battered Cod, Old Bay Aioli, Pickled Red Onion
13

BEEF REUBEN

Braised Beef, Sauerkraut, Swiss
House Made 1000 Island, Marbled Rye
12

FALAFEL STREET WRAP

Mixed Greens, Tiny Tomatoes, Lemon, Cumin
Goat Cheese, Greek Cucumber Dressing
12

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