SAMPLE MENU ONLY SUBJECT TO CHANGE

REVEL KITCHEN & BAR

BRUNCH MENU

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

REVEL 'RIGINALS

WHISKEY REBELLION 12
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.

THE BELAFONTE 12
St. George Terroir Gin, Tempus Fugit Kina, Small Hand Foods Pineapple Gum
*An homage to American actor/musician Harry Belafonte, who popularized Caribbean music in America through a series of musical films and recordings in the 1950's.

IN GIVERNY 11
Tito's Vodka, Bertina 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 10
Vodka, Blood Orange Shrub, Fresh Lemon Juice
*Our farm fresh cocktail, like our menu, changes with seasons. Locally sourced ingredients, fresh picked and delivered daily

(gf) denotes gluten free,
v. denotes vegetarian.

Revel uses local, sustainable, organic and natural ingredients whenever possible

Consumption of raw or undercooked 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, Homestead Pork, Mary's Poultry, Niman Ranch, Liberty Farms Duck, Rosen Lamb, Hobbs

OYSTERS ON THE HALF SHELL

MIYAGI | California 1/2 dozen 21

ST SIMON | New Brunswick 1/2 dozen 23

HAMMERSLEY | Washington 1/2 dozen 18

BAR BITES

CHILE SPICED ALMONDS | with Sea Salt 3.99 v (gf)

MARINATED OLIVES | with Lemon & Herbs 4.99 v (gf)

HUMMUS | Paprika Oil, Toasted Sesame Seeds & Crostini 6.50 v

DEVILED FARM EGGS | Hobbs' Applewood Smoked Bacon & White Truffle Oil 7.50 (gf)

HOUSE PICKLED VEGETABLES 4.50 v (gf)

ARTISANAL CHEESE

JASPER HILL FARM BAYLEY HAZEN BLUE
Vermont, Wild Flower Honeyed Walnuts, Raw Cow's Milk, Well Balanced, Notes of Toasted Hazelnut 6

ROUZAIRE, BRIE DE NANGIS
France, Port Soaked Cherry Compote, Cow's Milk, Bloomy Rind, Earthy, Creamy and Buttery 6

OSSAU IRATY
France, Spiced Apple Jam, Sheep's Milk, Creamy, Smooth, Firm and Nutty 6

CHOICE OF TWO 12 CHOICE OF THREE 16

COLD SMALL PLATES

AVOCADO BRUSCHETTA | Pickled Fresno Chiles, Crispy Shallots & Sea Salt 9.50 v

BABY ROMAINE SALAD | Anchovy Vinaigrette, Grana Padano, Croutons, Boquerones 9.99

TUSCAN KALE SALAD | Roasted Chioggia Beets, Pumpkin Seeds, Ricotta Salata, Yogurt Tahini Sauce & Herb Vinaigrette 11.99 v(gf)

HOT SMALL PLATES

TODAY'S SOUP | 7.99 v(gf)

TRUFFLED FRIES & AIOLI 7.50 v

MARY'S NATURAL CHICKEN WINGS | Spicy Calabrian Chile Glaze & Blue Cheese Aioli 10.99

HOUSE MADE RICOTTA DONUTS | Cinnamon Sugar & Fresh Berry Jam 8.50

SHRIMP & GRITS | Wild Prawns, Anson Mills White Grits, Tasso Ham, Alba Mushrooms, Sherry Sauce 15.50 (gf)

"POUTINE FRITES" | Slow Roasted Homestead Pork, Gravy, Sunnyside Up Quail Eggs & Cotija Cheese 12.99

MAINS

AHI POKE BOWL | Chopped Romaine, Quinoa, Cucumber, Carrots, Radishes, Avocado, Peanuts, & Ginger Vinaigrette 15.99 (gf)

MEDITERRANEAN LAMB SLIDERS | Feta, Cucumber Yogurt Sauce, Roma Tomato, Arugula, Fries 14.99

"REVEL MESS" | Fried Mary's Chicken Breast, Buttermilk Biscuit & House Made Pork Sausage Gravy 14.99

CHALLAH BREAD FRENCH TOAST | Berry Compote & Whipped Cream 13.50

FORK & KNIFE MEATBALL SANDWICH | Homestead Pork & Veal Meatballs, Spicy Calabrian Chile-Tomato Sauce, Fontina Cheese, Baguette and Housemade Fries 13.50

GRILLED PRAWNS SALAD | Baby Romaine, Citrus Segments, Grilled Asparagus, Toasted Almonds, Feta Cheese & Moscatel Vinaigrette 15.99

POACHED FARM EGGS | Local Polenta, Wild Mushroom Ragout, Truffle Oil, Salsa Verde & Grilled Asparagus14.50

CHILAQUILES | Over Easy Farm Eggs, Pulled Chicken, Salsa Verde & Cotija Cheese, 14.99

ALL NATURAL PRIME BAVETTE STEAK | Cheddar Scrambled Farm Eggs & Crispy Potatoes 23.99

SNAKE RIVER FARMS WAGYU BEEF BURGER | Challah Roll & Fries 13.50
Add Cheese 2 {Cheddar, Blue Cheese, Swiss} | Hobbs' Applewood Smoked Bacon 3 | Avocado 2

SIDES

Mascarpone Polenta 6.50 | Anson Mills White Grits 7 | Grilled Asparagus Orange Gremolata 7 | Grilled Wild Prawns(4) 12 | **Revel**ation Hot Sauce 2.00 (house made, at your own risk)

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 21

TUESDAY NIGHTS
Paella with Wild Prawns, Chorizo, Mussels, Cod & Saffron "Calasparra" Rice 24 (gf)