



# REVIVALHOUSE

## LUNCH

### **Soup du Jour**

daily creation, fresh, local ingredients

13

### **Julienne Salad**

local greens, garden vegetables, champagne vinaigrette

9 / 17

### **Caesar Salad**

romaine hearts, bacon, crouton, creamy dressing, parmesan, lemon

10 / 19

### **Wintergreens Salad**

mixed greens, pickled pear, stilton cheese, candied pecans, dijon vinaigrette

18

### **Cajun Brussels**

maple-roasted brussels sprouts, crisp pork, kimchi

15

### **Baked Brie**

brie cheese, fig jam, focaccia crostini

16

### **Crab Cakes**

lemon aioli

23

### **Smoked Salmon Plate**

pickled onion, dill, capers, crème fraîche, fennel oil, focaccia crostini

17

## **SANDWICHES & BURGER**

served with hand-cut fries

substitute side soup du jour +4 or fresh greens or caesar salad +3 | gluten-free bread/bun +3

### **Crispy Chicken**

buttermilk fried chicken, house-made slaw, pickles, Sriracha aioli, brioche bun  
18

### **Beef Brisket**

sweet bourbon bbq braised beef brisket, coleslaw, aioli, brioche bun  
19

### **Grilled Cheese**

brie cheese, onion jam, basil, focaccia  
17

### **Portobello Mushroom**

portobello mushrooms, bell peppers, onion, provolone cheese, garlic aioli, baguette  
17

### **Royale with Cheese**

6oz house-made beef burger, tomato, greens, pickles, mozzarella, aioli, brioche bun  
21  
add smoked bacon +4

### **Vegetarian Burger**

house-made sweet potato & chick pea burger, tomato, greens, pickles, aioli, goat cheese, brioche  
bun  
18

## **FLATBREAD**

prepared on garlic & rosemary crust

substitute gluten-free cauliflower & herb crust +\$4

**Butternut Squash**, kale, beets, goat cheese, mozzarella, maple reduction, béchamel | 24

**Tandoori Chicken**, mozzarella, spinach, red onion, chill oil, crème fraîche | 25

**Braised Beef**, blue cheese, pickled onion, béchamel, horseradish aioli, chives | 24