



REVIVALHOUSE

LUNCH

Soup du Jour

daily creation, fresh, local ingredients

13

Julienne Salad

local greens, vegetables, orange cumin ginger vinaigrette

9.5 / 18

Hail Caesar

romaine hearts, bacon, crouton, creamy dressing, balsamic reduction

10.5 / 19.5

Summer Salad

baby spinach, fresh medley of berries, pickled grapes, candied pecans, poppyseed dressing

21

Beet Salad

house pickled beets, arugula, honey, local chèvre, candied pepitas, dijon vinaigrette

19

Smoked Trout Pâté

focaccia crostini, pickled grapes

18

Cajun Brussels

maple-roasted brussels sprouts, crisp pork

15

Warm Spiced Olives

chill oil, crostini

12

Tomato Bruschetta

heirloom tomatoes, local chèvre, herbs, house baked focaccia

15

Crab Cakes

lemon aioli

21

SANDWICHES & BURGER

served with hand-cut fries

substitute side soup du jour +5 or fresh greens or caesar salad +5 | gluten-free bread/bun +3

Royale with Cheese

6oz house-made beef burger, lettuce, tomato, pickle, smoked cheddar, aioli, brioche bun

21

add double smoked bacon +4 | substitute 100% plant-based burger +2

Crispy Chicken

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

18

Steak Sandwich

New York strip loin, tomato, greens, olive tapenade, grilled rosemary flatbread

24

Garden Veg Sandwich

cucumber, greens, sweet peppers, avocado, alfalfa sprouts, hummus, grilled rosemary flatbread

18

FLATBREAD

prepared on garlic & rosemary crust

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

Poached Pear, brie cheese, caramelized onion, honey-balsamic reduction, herbs | 24

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

California Flat, heirloom tomatoes, local chèvre, arugula, parsley oil | 24