

★ ★ ★ REVOLUTION ★ ★ ★ A Social Brew House

FIRST DRAUGHT

Revolution Giant Bavarian Soft Pretzel 10

The World's Standard, Baked to Order, Revolution House Mustard and Beer Cheese Fondue. The Perfect Share!

German Style Potato Pancake & House Smoked Salmon 14

Crab Apple Cold Smoked Loch Duarte Wild Salmon & Pan Seared Potato Pancakes with Triple Lemon Crème Fraiche & Chives

Farmhouse Bier Mussels 15

Mediterranean Mussels Sautéed with Farmhouse Weiss Beer, Tomatoes, Garlic, Shallots & Harissa with Crusty Peasant Garlic Bread

OYSTERS REVOLUTION 15

The Classic Rockefeller with Nutmegged Spinach, Gruyère Mornay, House Lardons, Crispy Bread Crumbs & Lemon

Rotisserie Wings 9

Slow Roasted Rotisserie Wings Seasoned with Revolution's Spice Blend. Your choice of Classic Buffalo, Cajun, Garlic Parmesan, Sriracha BBQ, or Asian Sesame

Loaded Perogies 9

Potato & Cheddar Stuffed Perogies, Crispy Fried with Lemon Crème Fraiche, Bacon, Sautéed Onions & Bourbon Syrup

Belgian Meatballs 8

A Belgian Standard. Zesty Meatballs with Currents, Shaved Parmesan & Roasted Apple Tomato Sauce

Deviled Eggs - Green Eggs & Ham 6

Traditional Style with a Creamy Farm Fresh Egg Yolk Mousse with Avocado and Black Forest Ham

Fried Mac & Cheese Balls with Tomato Vodka Sauce 8

Spicy Gruyère Mac & Cheese Balls, Crispy Fried with Vodka Tomato Sauce. "Uptown Grilled Cheese & Tomato Soup"

Tater Tots 8

Crispy Fried Tater Tots with Sauteed German Sausage, Peppers & Onions with Beer Cheese Sauce



Premium quality

Revolution is an entirely scratch kitchen, presenting a modern take on traditional European Cuisine often found in some of the world's most familiar beer halls. Revolution sources many of its products from the local bounties of New Jersey, New York and Pennsylvania's best farms and producers of fine products.

**"A Social Brew House For The
Greater Public Good"**

THE SOUP & THE SALAD

Five Onion Soup 6

Caramelized Onions, in a Rich Beef Stock with Ripped Croutons and a Gratin of Gruyère, NY State Muenster & Parmesan Cheeses

Traditional New England Clam Chowder 8

Old School New England Style with Long Island Clams, Roasted Fingerling Potatoes, House Smoked Bacon & Garlic Croutons

Chop Chop Salad - Greek Style 12

Mixed Greens, Kalamata Olives, Tomatoes, Farm Feta Cheese in a Feta Sherry Vinaigrette

NJ "TMC" Salad 10

Mini Heirloom Jersey Tomatoes, Red Shallots, Cucumbers, Fresh Mozzarella and Ciabatta Crisps in a White Wine Balsamic Vinaigrette

Traditional House Wedge Salad 12

Crispy Cold Iceberg Lettuce with White Balsamic, Farm Fresh Blue Cheese Crumbles, House Bacon, Sliced Boiled Eggs in Bleu Cheese Dressing

*Additions to salads are at additional costs. Chicken, Smoked Salmon, Steak, Veggie Burger & Turkey Burger can be added at additional cost

SVENDVICS THE LUNCH SANDWICH

Served With Hand Cut Potato Chips

Open Reuben on the Rye 12

1st Cut Pan Seared Braised Brisket in a Zesty Apple Cider Broth with Select Pickling Spices. Swiss, Parmesan, Aquavit Kraut & Russian Dressing on Toasted Marbled Rye

Black Forest Ham & Gruyère Cheese 13

Pan Roasted Black Forest Ham & Melted Gruyère on Rye with Madeira Herb Forest Mushroom Spread. No Mustard Needed

Griddled Revolution BLT - Simply the Best 9

House Cured & Smoked Heritage Bacon, Heirloom Tomatoes, Bibb Lettuce and House Smoky Truffle Mayonnaise on Marbled Rye Bread

Meat in the Loaf 11

"The Meat" Heritage Pork, Burger Blend (Brisket, Short Rib & Chuck) White Raisins, Pistachio Nuts & Bacon. Melted Muenster, Wild Mushroom Spread & Madeira Sauce on "The Loaf" Ciabatta Bread

Schnitzel of the Sea 11

Fried Flounder "Schnitzel Style" with Bibb Lettuce, Heirloom Tomatoes and House Tartar on a Potato Roll

REVOLUTION BURGER 13

Double Stacked House Burger Blend of Short Ribs, Brisket & Chuck with Revolution Bacon, Pickle Relish Sauce, NY Cheddar, Heirloom Tomato and Bibb Lettuce

Bavarian Burger 13

Brisket Chuch Shortrib 10oz Burger Blend with Bratwurst, Beer Cheese Fondue & House Sauerkraut on a Pretzel Roll

Veggie Burger 14

Roasted Vegetables, White Beans, Grains & Herbs topped with Grilled Portobello Mushrooms & Zesty Ranch on a Potato Roll

*Substitution of Hand Cut Chips will be additional cost



REVOLUTION



A Social Brew House

THE WURSTS

The Core and Heartbeat of Revolution

Sausage Plate – 2 Sausages of any One Variety 13

Triple Plate – Choice of 3 Different Varieties 18

Combo Plate – 4 Sausages with Choice of 2 Different Varieties 20

The Revolution Beer Wurst

Pork, Belgium Beer, Onion, Ginger, Coriander & Seasonings

Smoked Bratwurst

German Mild Pork Sausage

Weisswurst

German Smooth Veal Sausage

Bauwern Wurst

Rustic Spicy German Sausage Made with Beef & Pork

Kielbasa

Polish Garlic and Pork Sausage

Chorizo

Spanish Smokey Pork and Red Pepper Sausage

All Handcrafted Artisanal Sausages are Accompanied with the Traditional Sides of German Style Potato Salad & Sauerkraut, Specialty Hand Blended Mustards

Specially Made for Us by Barth's Pork Store in New Providence, NJ

HAUS ENTREES

BBQ Half Rotisserie Chicken 15

Local Farm Chicken, Marinated, Roasted & Basted with Caramelized BBQ. Choice of 2 Sides

New England Fish & Chips 15

Beer Battered New England Cod, Fennel Cole Slaw, House Made Chips, House Tartar Sauce

Beef Brisket Risotto 16

Pan Seared Beef Brisket with Herb Forest Risotto, Revolution Bacon & Fried Sage

Rotisserie Pork Loin Schnitzel 16

Roasted & Breaded Heritage Pork Loin, Natural Juice Pan Gravy, Green Beans Almondine & Red Bliss Potatoes

Steak Frites 18

Grilled Hand Cut Flat Iron Steak, Wild Mushroom Sauce, House Truffle Fries & Bearnaise Sauce

Revolution Wurst Pizza 13

Thin Crusted House Made Personal Pizza with a Mélange of our Tasty Grilled Wursts, Goopy NY Muenster, Alfredo & Ricotta Cheese with Garlic Spinach & Fried Sage

SIDES

Brussels Sprouts with House Bacon & Herbs 6

Green Beans Almondine – “Old World Standard” 6

German Style Potato Salad – Revolution Style 5

Potato Pancakes – Apple Sauce & Sour Cream 5

Herb Roasted Red Bliss Potatoes 5

Sweet Potato Fries 7

Regular Fries 4

Onion Rings 6

House Bacon – House Cured & Smoked 6

Au Gratin Potatoes – “Traditional European Style” 6

DESSERT

Bread Pudding 8

A New Classic. House Made with Rich Creamy Vanilla Custard & Boozy Whiskey Sauce

German Apple Crepes 7

Hand Made Crepes, Caramelized Apples, Nuts & Raisins with Hand Whipped Bourbon Cream

Chocolate, Chocolate, Chocolate! 9

German Chocolate, Black Forest Chocolate & Chocolate Mousse with Chocolate Fudge. Fresh Raspberry Sauce and House Made Whipped Cream



BEST TASTING

BUILD A FLIGHT

Can't Make Up Your Mind?

Choose Any Four - 5oz Tasters From Our Available Droughts

*Varies with Choices \$10 - 16



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TAPHUNTER

*Reserved selections may not be available for flights and/or may increase flight past \$16