

THE REVIVAL

CRAFT KITCHEN AND BAR

SMALL PLATES COOLER

- LOCAL OYSTERS** - 2.50/PC *
On the Half with a Cucumber Mojito Mignonette
- SHRIMP COCKTAIL** - 3.25/PC *
Ginger Poached Shrimp with a House Made Cocktail Sauce
- TUNA TARTARE** - 14.95 *
Sushi Grade Yellowfin Tuna and Avocado with a Spicy Aioli, Scallions, Crispy Wontons and Ponzu Sauce
- JUMBO LUMP CRAB AND AVOCADO SALAD** - 14.95 *
Mango, Cashews and a Peppadew Pepper Relish with Blue Corn Tortillas
- ROASTED BEET AND BURRATA SALAD** - 11.95 *
Tuscan Kale, Hazelnuts and Fuji Apples with a Toasted Hazelnut Vinaigrette
- BLOOD ORANGE AND FENNEL SALAD** - 12.95 *
Soul Leaf Micro Greens, Kalamata Olives, Shaved Parmesan and an Anisette Honey Vinaigrette
- MIXED BABY GREENS** - 9.95 *
Bosc Pears, Spiced Pumpkin Seeds, Dried Cranberries and Vermont Goat Cheese with a Champagne Vinaigrette
- CLASSIC CAESAR** - 9.95 *
Garlicky Croutons, Shaved Grana Padano, White Anchovies
- ADD PROTEIN TO ANY SALAD**
Sage Marinated Chicken - 7.95
Grilled Faroe Island Salmon - 14.95 *
Spicy Grilled Shrimp - 3.25/pc
Grilled New Bedford Sea Scallops - 3.75/pc *

WARMER

- SEASONAL SOUP** - M.P.
Using Fresh, In-Season Ingredients and Local Produce
- SHRIMP AND WHITE BEAN BRUSCHETTA** - 14.50
With Chorizo, Charred Tomatoes and Escarole
- BLUE CRAB FRITTERS** - 11.50 *
Maryland Blue Crab & Sweet Corn Fritters with Red Curry Aioli
- P.E.I. MUSSELS** - 14.50 *
Pernod & Melted Leeks with Crispy Hand-Cut Fries
- CHICKEN SALTIMBOCCA SKEWERS** - 9.95 *
Sage Marinated and Prosciutto Wrapped Chicken with a Black Garlic Aioli Dipping Sauce
- PINELAND FARMS BEEF MEATBALLS** - 12.95
With Crispy Parmigiana Polenta and House Made Pomodoro Sauce
- REVIVAL WINTER MAC-N-CHEESE** - 9.50
With Roasted Root Vegetables and Brown Butter Bread Crumbs
- GINGER BRAISED BEEF POTSTICKERS** - 10.50
With Cilantro Sweet Chili Sauce
- ROASTED BUTTERNUT SQUASH AND GOAT CHEESE PIZZA** - 10.95
Caramelized Fennel, Baby Arugula and Truffle Honey
- HOT ITALIAN SAUSAGE & BROCCOLI RABE PIZZA** - 10.95
Garlic Cream, Cherry Peppers and Fresh Mozzarella
- WHITE CLAM PIZZA** - 11.50
Littleneck Clams, Garlic Oil, Pecorino Romano, Oregano, Baby Arugula, Chili Flakes and Lemon Zest

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
* These items can be prepared gluten free
Please notify your server of any allergies in your party prior to ordering

SLATES AND SANDWICHES

- MEDITERRANEAN SLATE** - 15.95 *
White Bean Hummus, Marinated Olives, Narragansett Creamery Feta, Shaved Prosciutto, Giardiniera and Grilled Pita
- BURRATA SLATE** - 18.95 *
Maplebrook Farm's Burrata, Shaved Prosciutto, Fig Marmalata, Walnut Pesto, Balsamic Reduction and Grilled Tuscan Bread
- CHEESE SLATE** - 19.95 *
Three Unique Cheeses, Local Honey, Fruit, Nuts & Grilled Bread
- THE REVIVAL BURGER** - 16.95 *
Pineland Farms Short Rib Blend, Applewood Smoked Bacon and Vermont Cheddar on a Brioche Roll with Lettuce, Tomato & Onion and Hand-Cut Fries
- EGGPLANT PARMESAN PANINI** - 14.50
Fresh Mozzarella, Basil & Pomodoro Sauce served with a Side Caesar Salad

LARGE PLATES

- EGGPLANT INVOLTINI** - 19.95
Stuffed with Narragansett Creamery Ricotta, Asparagus and Roasted Red Peppers
- GARGANELLI BOLOGNESE** - 19.95
Hand-Rolled Pasta, Classic Meat Ragu and Fresh Basil
- PAN ROASTED LONG ISLAND DUCK BREAST** - 28.95 *
Hillside Farm Mushroom Risotto, Baby Spinach and a Cherry Gastrique
- PAN SEARED NEW BEDFORD SEA SCALLOPS** - 31.50 *
Roasted Butternut Squash and Caramelized Fennel Risotto, Baby Spinach, Toasted Pecans and Truffle Honey
- GRILLED LINE CAUGHT SWORDFISH** - 27.95 *
Ragout of Gigande Beans, Cherry Tomatoes, Escarole and Country Olives
- MUSTARD GLAZED FAROE ISLAND SALMON** - 24.50 *
Braised French Lentils, Roasted Root Vegetables and Baby Spinach
- FREE-RANGE CRISPY SKIN STATLER CHICKEN** - 24.50 *
Lemon Thyme Mashed, Baby Spinach and a Lemon Rosemary Pan Jus
- MARSALA BRAISED PORK OSSO BUCCO** - 25.50 *
Vermont Cheddar Grits, Braised Local Greens and Crispy Bacon Bits
- STEAK FRITES** - 32.50 *
Grilled 12 oz. Prime Sirloin, Hand Cut Parmesan Truffle Fries, Baby Arugula Salad with Pickled Red Onion and Cherry Tomatoes, and a Spicy Zinfandel Black Pepper Sauce
- PORCINI GNOCCHI** - 24.50
Roasted Local Mushrooms, Crispy Brussels Sprouts, Roasted Squash and Pecorino Romano

SIDES

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| Hand-Cut Fries - 6.95 | Spicy Sautéed Escarole - 7.50 |
| Parmesan Truffle Fries - 8.95 | Roasted Asparagus - 7.95 |
| Lemon Thyme Mashed - 4.95 | Crispy Brussels Sprouts - 6.95 |
| Vermont Cheddar Grits - 5.95 | Sautéed Spinach - 5.95 |