

## APPETIZERS

- Tater Tots** \$9 house-made with idaho potato, parmesan cheese, ketchup & mustard aioli - lightly fried & baked **VEG**
- Buffalo Chicken Dip** \$10 blue cheese, cream cheese, ranch, buffalo sauce & house-made flatbread
- Pierogies** \$12 potato, white cheddar, caramelized onion, black pepper bacon jam, sour cream & chives
- Mac & Cheese** \$9 radiatore pasta, american, cheddar & mozzarella cheese - topped with potato chips **VEG**
- Baked Acorn Squash** \$12 croutons, portabella mushroom, onions, butternut squash & kale **VEG / GF**
- Calamari Fritti** \$12 fried calamari with garlic, lemon, parmesan, parsley, tabasco & marinara sauce
- Cheesesteak Egg-rolls** \$10 sliced sirloin, american horseradish cheese, caramelized onions & a spicy ketchup dipping sauce
- Vegetable Chili** \$10 carrot, celery, onion, red pepper, black beans, sweet potato, cajun spices & shaved chocolate **VEG / GF**
- Pumpkin Gnocchi** \$12 ricotta & parmesan cheese, kale, sage cream sauce & toasted pumpkin seeds **VEG**
- Baked Ricotta** \$10 truffle, honey, fontina & parmesan cheese **VEG / GF**

## SOUP & SALAD

Add Grilled or Fried Chicken \$5 - Add Shrimp, Steak, Sautéed or Fried Calamari \$6

- Soup du Jour** please inquire with your server
- Onion Soup** \$7 with italian bread & fontina cheese
- Quinoa** \$12 with apples, almonds, avocado, cherry tomato, cilantro, corn & red-wine-lemon vinaigrette **V/GF**
- Duck** \$14 frisée, corn, fried potato, black cherries, caramelized onion, golden egg & black cherry vinaigrette
- Roasted Cauliflower** \$12 pumpkin, kale, chick peas, pomegranate seeds, feta & creamy roasted garlic vinaigrette
- Chicken Tempura** \$12 corn, cherry tomato, red onion, asiago cheese, romaine & bacon-ranch dressing
- Pear & Fig** \$12 spinach, pecans, goat cheese & vanilla bean vinaigrette
- Caesar** \$10 romaine lettuce, croutons, parmesan tuille & caesar dressing

## WOOD FIRED PIZZA NAPOLETANA

- Margherita** \$14 fior di latte mozzarella, basil, san marzano tomato sauce **VEG**
- Classic Cheese** \$14 shredded mozzarella, parmesan, san marzano tomato sauce **VEG**
- Pumpkin** \$16 fior di latte mozzarella, ricotta, sage, sausage
- Chicken** \$16 black pepper bacon jam, blue cheese & arugula
- Fig** \$14 brie, caramelized onions, arugula, & maple balsamic **VEG**
- Pepperoni Americana** \$15 shredded mozzarella & san marzano tomato sauce
- Ricotta Pizza** \$16 zucchini, red onion, cauliflower puree, basil & smoked mozzarella **VEG**
- Mixed Mushroom** \$16 fontina, spinach & truffle oil **VEG**
- Prosciutto** \$17 fior di latte mozzarella, arugula & shaved parmesan

## FLATBREAD SANDWICHES

Add American, Blue, Cheddar, Provolone, Smoked mozzarella, or Fior di latte Mozzarella \$1.5ea  
Add Bacon, Caramelized Onion, Mushroom, Fried Egg \$1.5ea - Substitute French Fries \$1.5 - Tater Tots \$3

- Grilled Cheese** \$10 bacon, tomato, and your choice of cheese on texas toast - house-cut fries
- The American** \$10 half pound house-ground beef, lettuce, tomato, onion - house-cut fries
- Chicken & Pineapple** \$11 with arugula, tomato & mayonnaise - mixed green salad
- Veggie Burger** \$10 house-made of black bean, mushroom, onion, red pepper & rice; served with cajun mayo & house-cut fries **V by request**
- Eggplant** \$10 fried eggplant, san marzano tomato, mozzarella, parmesan - mixed green salad **VEG**
- Gyro** \$12 grilled leg of lamb, onion, tomato, tzatziki - mixed green salad
- Chicken Parm Burger** \$12 with parmesan cheese, provolone cheese, basil & tomato sauce - house-cut fries
- Tri-tip Cheesesteak** \$12 sliced sirloin, caramelized onion, american cheese, smoked mozzarella - mixed green salad
- Cod** \$12 beer-battered alaskan cod, lettuce, & tartar sauce - mixed green salad

## PLATES

- Lamb Meat Balls** \$22 beef, feta, mint, all spice & turmeric; served with a tomato & onion salad, brown rice & house-made flatbread
- Octopus** \$24 potato, red pepper, onion, garlic, escarole, lentils; served with rustic bread **GF by request**
- Chicken Meatloaf** \$18 apples, spinach, carrot, celery, onion, portabella mushroom; served with mashed sweet potatoes and chicken gravy
- Pork Mignon** \$19 spaghetti squash, mashed potatoes, french onion broth, black pepper bacon jam

**VEG** VEGETARIAN **GF** GLUTEN FRIENDLY **V** VEGAN

**REVOLUTION HOUSE**

200 Market Street ■ Philadelphia, PA 19106 ■ 215-625-4566

20% gratuity may be added to tables of 8 or more guests

Consuming raw food could lead to higher incidents of food-borne illness