



611 Doug Baker Blvd, Suite 103 | 205.545.8523

### *Plates to Share!*

#### **Things in Jars**

Smoked Cauliflower Dip | White Cheddar Pimiento | House Pickles | Black-Eyed Hummus | Biscuits | Grilled Flat Bread | Pretzel | \$15

#### **Tacos Shared GF**

14hr Brisket | Chorizo | Smoked Veg | Grilled Tortillas | Condiments | \$14

#### **Oyster Wings**

Buffalo Fried Gulf Oysters | Celery Salad | Buttermilk Ranch | Blue Cheese | \$13

#### **Fried Brussels**

Flash Fried Brussels Sprouts | House Cured Bacon | Blue Cheese | Caramelized Onions | Soy-Sorghum Balsamic | \$10

#### **Macho Nacho GF**

14hr Brisket Chili | Smoked Pico | Jalapeño Cheddar Pimento | White Corn Tortillas | Cilantro | Condiments | \$14

#### **Smoked Shrimp Ceviche GF**

Smoked Gulf Shrimp | Pico | Avocado, Grilled Pineapple | Fresh Lime | Tortilla Chips | \$14

#### **RKB Chicken Bites**

Boneless Tenders | House Hot Sauce | Ranch | Blue Cheese Crumbles | Celery Salad | Fries | \$10

### *From The Water*

#### **Fish & Chips**

Atlantic Cod | House Chips (Fries) | Remoulade | \$14

#### **Catfish or Shrimp Taco**

Cornmeal Crusted Catfish or Smoked Shrimp | Chili Lime Slaw | RKB Caviar | Corn Tortillas | Salsa Verde | Pico | \$15

### *Put Your Hands Around Me*

#### **Revolve Rueben**

14hr Beef Brisket | House Kraut | Remoulade | Cheese Spread | Marble Rye | \$12

#### **Midnight in Birmingham**

Sweet Tea Brined Ham | House Cured Bacon | Pickle | White Cheddar Pimento | Mustard Seed | Sourdough | \$12

#### **Chicken-Na-Biscuit**

White Cheddar Chive Biscuit | Buttermilk Fried Chicken Thighs | Sorghum Butter & Syrup | Pickles | \$12

#### **Meats & Bun**

2 Beef Patties | Cheddar Cheese Spread | LTP | Comeback Sauce | Brioche Bun | \$13

#### **TBA**

Smoked Turkey | House Cured Bacon | Avocado Salad | Jalapeño Cheddar Pimento | Sourdough | \$12

#### **BLT**

House Cured Bacon | Tomato | Baby Lettuce | Buttermilk Ranch | Sourdough \$10

#### **50/50 Patty Melt**

50% House Cured Bacon | 50% House Grind | Caramelized Onion | Pimento | Sourdough | \$14

#### **Ooey Gooey Grilled Cheese**

Butter Fried House Baked Bread | Lots of Cheese | Onion Beer Marmalade | \$8

### *Get Out My Garden*

#### **Add Protein to any Salad for \$5**

#### **Chicken The Greek GF**

Sweet Tea Ham | Turkey | Egg Salad | Avocado | Organic Lettuce | Ranch Dressing | \$12

#### **Cobb Salad GF**

Sweet Tea Ham | Smoke Turkey | House Cured Bacon | Avocado | S.O. Organic Lettuce | White Cheddar | Ranch Dressing | \$12

#### **Revolve Chopped Salad GF**

S.O. Organic Lettuce | Veggies | Pecans | Balsamic Vinaigrette | \$8

#### **Wedge GF**

Baby Iceberg | Smoked Tomato Pico | Pork Belly | Blue Cheese Dressing | \$10

#### **Chicken Salad, Salad GF**

Hand Pulled Roasted Chicken | Citrus Aioli | Sundried Cranberry & Blueberry | Pumpkin & Sunflower Seeds | Pecan | Organic Lettuce | Blueberry Vinaigrette | \$12

### *Big Bowls*

#### **Mommas Mac**

Cheese | Cream | Noodle | \$8

Grilled Chicken | Fried Chicken | Brisket | Bacon | Add \$5

#### **Revolve Beer Chili GF**

14 hr Beef Brisket | Grilled Veg | Beer Braised Pinto | \$6 Bowl | \$11 Big Bowl

#### **RKB "Enchilada" GF**

Smoked Chicken Thigh | Refried Pinto | Caramelized Onion | Cheddar | Fried Tortilla | Salsa Verde | Pico | \$14

### *Large Plates*

#### **Eat Your Vegetables**

Smoked Veggies | White Corn Tortillas | Goat Cheese | Salsa Verde | Pico | \$15

#### **Meat & Potato GF**

12 oz Smoked New York Strip | Salt Roasted Yukon Golds with Bacon Onion Marmalade | Baby Carrots | Mike's Steak Sauce | \$25

#### **Pork Shank**

Braised Volcano Pork Shank | Slow Cooked Navy Beans | Collard Greens | Pork Gravy | Micro Collards | \$24

#### **Smoked Chicken**

Cajun Smoked Chicken over Dirty Rice | Broccolini | \$20

Warning – There is an increased risk of food borne illness associated with the consumption of raw or undercooked seafood, fish, poultry or eggs.