

Dean's List

2014	Calcu Rosé	32.
2013	Sonoma-Cutrer Russian River Ranches Chardonnay	35.
2013	Conundrum, California White	39.
2013	Sonoma-Coutrer Russian River Chardonnay	49.
2012	Chalk Hill County Chardonnay	69.
2013	Battle Axe Malbec	33.
	Estancia Cabernet Sauvignon, CA	30.
2013	Michael David-7 Deadly Zins Lodi Old Vine Zinfandel	35.
2012	Decoy Sonoma County Red	39.
2013	Federalist Lodi Cab	42.
2013	Michael David 'Freakshow' Cab	44.
2013	Kenwood Sonoma Russian River Valley Pinot Noir	45.
2012	In Situ Carmenere-Malbec	45.
2012	Don Sebastiani & Sons Sonoma Coast Pinot Noir	49.
2010	Las Perdices Reserva Cab	51.
2012	Cambria Julia's Estate Pinot Noir	57.
2012	Simi Alexander Valley Cab	59.
2011	King Estate Pinot Noir	65.
2013	Franciscan Estate Napa Valley Cab	68.
2012	B.V. Rutherford Napa Cab	69.
2009	Ferrari-Carano Alexander Valley Reserve Cab	112.
2011	Rodney Strong AV Reserve Cab	114.
2008	Jordan Cab	129.
2010	Silver Oak Alexander Valley Cab	159.
2012	Far Niente Cab	225.
2009	Jordan Cab 1.5	275.

Wine List

Sparkling Wine/ Champagne

Ruffino Prosecco • 750 ml	25.	Freixenet • 187 ml Split	8.
Maschio Prosecco • 187 ml Split	8.	Freixenet Cordon Negro Brut • 750 ml	25.
Veuve Clicquot Yellow Label • 750 ml	99.	Freixenet Cordon Negro Brut • <i>Magnum</i>	55.
Veuve Clicquot Yellow Label • <i>Magnum</i>	350.	Moet & Chandon White Star • 750 ml	79.

White

	<i>glass</i>	<i>bottle</i>
Mark West Central Coast Chardonnay, CA	8.	24.
Kendall-Jackson "VR" Chardonnay, CA	9.5	29.
Ruffino "Lumina" Pinot Grigio, Italy	7.	21.
Pepperwood Grove Pinot Grigio, CA	7.5	22.5
Camontini Pinot Grigio	8.	24.
Cupcake Vineyards Sauvignon Blanc, NZ	7.5	24.
Murphy-Goode Sauvignon Blanc, CA	8.	24.
Hogue "Late Harvest" Riesling, Wash. St.	8.	24.

Red

Blackstone "Winemaker's Select" Cabernet Sauvignon, CA	7.5	24.
J. Lohr "Paso Robles" Cabernet Sauvignon, CA	9.	27.
Pepperwood Grove Merlot, CA	7.5	22.5
Mark West Pinot Noir, Sonoma	9.	27.
Ruffino Chianti DOCG, Tuscany	8.	24.
Ravenswood "Zen of Zin" Old Vines Zinfandel, CA	8.5	26.
Trivento Reserve Malbec, Argentina	9.	27.
Bogle Petite Sirah	9.	27.

Port

Grahams' 6 Grapes Porto	7.25	Sandeman's Ruby Port	6.
Sandeman's Tawny Port	5.	Sandeman's Founders Reserve	8.

R|EVOLUTION AMERICAN BISTRO

Pawtuxet Village Snack Bar

PAN ROASTED LITTLE NECKS	15.				
<i>w/ Pancetta, smoked tomato broth and gremolata</i>					
FRENCH ONION SOUP					
<i>Bowl</i>	7.				
TOMASA'S CHICKEN SOUP					
<i>Cup</i>	4.	<i>Bowl</i>	7.		
TOMASA'S CHICKEN SOUP					
<i>Cup</i>	4.	<i>Bowl</i>	7.		
RHODE ISLAND'S CLASSIC CALAMARI	10.				
PANKO CRUSTED COD CAKES	8.				
<i>w/ hot cherry pepper beurre blanc</i>					
SPICY GARLIC SHRIMP	14.				
<i>w/ Fresno chili peppers, shallot, cilantro and toast</i>					
				PAN ROASTED LITTLE NECKS	15.
				<i>w/ Pancetta, smoked tomato broth and gremolata</i>	
				REUBEN EGG ROLLS	8.
				SPINACH ARTICHOKE DIP	9.
				<i>w/ crisp housemade flour tortilla chips</i>	
				BLACK TRUFFLE BURRATA	9.
				<i>w/ olive tapenade, arugula pesto, crostini</i>	

"HALF BAKED" WINGS

Original Buffalo, Papa Butter, Mama Butter, Honey Mustard, BBQ, Buffa-Q, Teriyaki,

Myagi Wings - Tangy & Sweet - with just a little heat

10 PC • 7.95

15 PC • 9.95

20 PC • 11.95

A la Carte Sides

ROASTED LATE HARVEST VEG	7.
SWEET POTATO FRIES	6.
CRISPY POTS	5.
BAKED MAC & CHEESE	8.
PENNE MARINARA	6.
SKILLET CORN BREAD	5.
<i>w/ candied jalapeno butter</i>	

Desserts

HOUSEMADE TIRAMISU	6.
HOUSEMADE PUMPKIN CHEESECAKE	6.
FLOURLESS CHOCOLATE TORTE	6.
HOUSE APPLE CIDER DOUGHNUTS	6.
<i>w/ Pumkin Creme Anglaise</i>	
PEANUT BUTTER PIE	6.

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Scarborough Fare

LINGUINE WITH CLAM SAUCE	16.
<i>whole littlenecks & toast points</i>	
PAN SEARED SEA SCALLOPS	24.
<i>w/ risotto, sweet potato puree & maple bacon</i>	
PAN SEARED SALMON	18.
<i>w/ root vegetable gratin, kale pesto & smoked tomato butter</i>	
FISH AND CHIPS	
<i>w/ Cole Slaw and Tartar - One piece</i>	11.
<i>w/ Cole Slaw and Tartar - Two pieces</i>	16.

Supper

BRAISED PORK SHORT RIBS	18.
<i>w/ spaetzle & root vegetables</i>	
 HERB ROASTED CHICKEN	16.
<i>w/ natural glaze</i>	
TED'S VEAL PARMESAN	18.
<i>6oz of Fed-Rick Veal's best with penne marinara</i>	
PICKLE JUICE BRINED FRIED CHICKEN	17.
<i>w/ housemade coleslaw & baked mac & cheese</i>	
BRAISED BONELESS SHORT RIBS	20.
<i>w/ Pappardelle</i>	
 10 OZ. FLAT IRON STEAK	24.
<i>w/ fried egg & crispy potatoes</i>	
APPLE WOOD SMOKED THICK CUT PORK CHOP	20.
<i>w/ Yorkshire pudding, roasted Brussels & apple cider jus</i>	
ROOT VEGETABLE GRATIN	16.
<i>w/ sauteed Tuscan kale & smoked tomato cream sauce</i>	

Pasta & Rice

LOBSTER MAC & CHEESE	24.
<i>4oz. of fresh shucked lobster baked in a 3 cheese cream</i>	
PENNE ALA VODKA WITH CHICKEN	16.
BUTTERNUT SQUASH RAVIOLI	18.
<i>w/ pancetta, Tuscan kale & candied walnuts</i>	
CAJUN JAMBALAYA PASTA (OR RICE)	
WITH CHICKEN	18.
WITH SHRIMP	21.



Served with Chef's Side Selections

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Wraps & Sandwiches

Served with greens vinaigrette or fries

VEAL PARM SANDWICH	10.
<i>on garlic baguette with provolone and parmesan (sub pasta n/c)</i>	
ROASTED VEGGIE WRAP	10.
<i>w/ broccoli, carrot, red peppers, spinach & goat cheese.</i>	
GET SHORTY	13.
<i>w/ cheddar, arugula, sliced short rib & horseradish mayo</i>	
CORNED BEEF REUBEN	10.
<i>w/ sauerkraut, Swiss cheese & 1000 Island dressing on grilled rye</i>	
SMOKED SALMON BLT	10.5
<i>w/ lettuce, beef steak tomato & ripe avocado</i>	
GEORGE'S CHICKEN SANDWICH	11.25
<i>Cajun grilled, with red peppers, thick-cut bacon & provolone</i>	
CHICKEN CAESAR WRAP	11.
SHRIMP CAESAR WRAP	13.5

Pizza

WILD MUSHROOM PIZZA	11.75
<i>w/ Bechamel, fresh herbs & whipped truffled Burrata</i>	
MARGHERITA PIZZA	10.25
<i>plum tomato, fresh mozzarella & basil</i>	
CLASSIC PEPPERONI	10.5
<i>with lots of pepperoni & cheese</i>	
VEGGIE LOVERS' PIZZA	10.25
<i>with three cheeses, fresh herbs & olive oil</i>	
THREE CHEESE CHICKEN PESTO PIZZA	11.75
<i>with sautéed mushrooms & sun-dried tomato</i>	
"RUSTIC MAX"	13
<i>Sausage, pepperoni, mushrooms, peppers & black olives</i>	

From the Garden

GRILLED GOLDEN PEAR SALAD	8.75
<i>w/ gorgonzola, candied walnuts & sherry vinaigrette</i>	
ROASTED BRUSSEL SPROUT	9.25
<i>w/ bacon, baby spinach, gorgonzola & a warm sherry vinaigrette</i>	
BABY SPINACH SALAD	8.25
<i>w/ portabella mushroom, goat cheese, roasted sweet peppers and raspberry vinaigrette</i>	
PANZANELLA SALAD	8.25
<i>baby Arugula, fresh Mozzarella, black olives, red onions, tomato and parmesan</i>	
CHOPPED CAESAR SALAD	7.5.
<i>w/ apple-smoked bacon & Caesar dressing</i>	
SHRIMP CAESAR	13.5
CHICKEN CAESAR	11.
BLACKENED SALMON CAESAR	16.
RIB EYE CAESAR	16.

Burgers

Served with lettuce, tomatoes, pickles & French fries

DOUBLE PORTABELLA 'BURGER' (VEGETARIAN)	11
<i>char grilled with vegetable hash & baked with marinated feta</i>	
"BERUBE BURGER"	11
<i>free running fried egg, slab bacon, onion strings, Vermont cheddar cheese & sriracha mayo</i>	
MISSIONARY BLEU CHEESE BURGER	9.5
<i>w/ Cajun spice & sliced red onion</i>	
"BARE NAKED" BURGER	8.
<i>1/2 lb. lean ground beef on a fresh bulkie roll</i>	
BYOB	
<i>.50¢ per item</i>	

SATURDAYS 12 - 4PM
LETTUCE, TOMATO, PICKLE &
UP TO 3 TOPPINGS \$7 WITH FRIES
Dine In only

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