



# REVIVALHOUSE

## LUNCH MENU

### START & SHARE

Soup du Jour  
daily creation, fresh, local ingredients  
12

Fresh Greens  
local greens, vegetables, Revival House herb vinaigrette  
9 / 18

Caesar Salad  
romaine hearts, double smoked bacon, grana padano,  
lemon, crouton, house made dressing  
10 / 19

Beet Salad  
house pickled beets, arugula, honey whipped goat cheese, candied pepitas, dijon vinaigrette  
19

Spinach & Apple Salad  
apple, smoked cheddar, dried cranberries, julienned red onion,  
candied pecans, balsamic vinaigrette  
19

Baked Brie  
oven-baked Quebec brie cheese, cranberry chutney, focaccia crostini  
17.5

Parmesan Fries  
hand-cut Russet frites, parmesan, chives, house-made aioli  
11

Confit Duck Wings  
sweet & savoury Hoisin glaze, toasted sesame, cilantro, chili oil drizzle  
19

Smoked Salmon Croquettes  
chives, dijon aioli, Norwegian smoked salmon  
21

## **SANDWICHES & BURGERS**

served with Revival hand-cut fries

substitute soup du jour +4 | fresh greens or caesar salad +4 | gluten-free bread/bun +4

### **Crispy Chicken**

buttermilk fried chicken, house-made slaw & pickles,  
Sriracha aioli, brioche bun

17.5

### **Steak Sandwich**

New York striploin steak, greens, tomato,  
house-made aioli, grilled rosemary flatbread

21

### **Grilled Vegetable**

grilled portabello mushroom, sweet bell peppers, zucchini,  
goat cheese, basil pesto, grilled rosemary flatbread

18

### **Royale with Cheese**

6oz house-made beef burger, lettuce, tomato, pickle,  
cheddar, house-made aioli, brioche bun

21

double smoked bacon +4.5 | substitute plant-based veggie burger +3

## **FLATBREADS**

substitute gluten-free cauliflower & herb crust +\$4

Poached Pear, brie cheese, caramelized onions,  
herbs, honey-balsamic reduction | 24

Wild Mushroom, confit garlic puree, arugula,  
onion crisps, white miso drizzle | 24

Margherita, fresh tomato medley, bocconcini mozzarella,  
onion, confit garlic, basil | 24

## **PASTA**

(substitute gluten-free +5)

### **Linguine Carbonara**

double smoked bacon, chicken breast, arugula, egg yolk, Grana Padano

19

### **Pesto Penne**

wild mushrooms, garlic, shallots, sweet bell peppers, basil pesto, Grana Padano

17

### **Lobster Mac & Cheese**

cavatappi, lobster, garlic, wilted greens, aged cheddar cheese blend fondue, cheddar tuile

21