

100% GRASS-FED GRASS-FINISHED BURGERS

REVOLUTION BURGER [6.95]

lettuce, tomato, onion, pickle,
Rev Sauce [w/cheese 7.95]

TOTAL [10.95] REVOLUTION

Rev Burger + Fries + Drink
[w/cheese 11.95]

THE TARHEEL

mustard, cole slaw, chili, onions,
American cheese + one side [9.75]

RING OF FIRE

onion rings, blue cheese, mushrooms,
Rev Sauce + one side [11.00]

WHISTLE STOP

lettuce, onion, fried green tomato,
pimento cheese, bacon, Rev Sauce
+ one side [12.00]

THE BANDIT

mixed greens, tomato, bacon,
smoked gouda, cider BBQ sauce
+ one side [12.00]

SMOKEHOUSE

chow chow, white cheddar, bacon,
tobacco onions + one side [11.50]

THE BELLE

lean beef, pickle, onion, lettuce,
tomato, cider BBQ sauce
+ one side [11.50]

DOWN SOUTH

bacon braised collard greens,
white cheddar, black-eyed pea
spread + one side [11.50]



REVOLUTION BURGER

VIVA LA FARMER!

CREATE A REVOLUTION

[6.50]

Choose from **Grass-Fed Beef**,
Crispy or Grilled Chicken
or **Veggie Burger**
Gluten-Free Bun 1.30

+

FREE

Rev Sauce • lettuce • tomato • onion
pickles • ketchup • mustard • mayo
honey mustard • roasted garlic aioli

.75

fried egg • chow chow
cole slaw • tobacco onions
CHEESES: American
white cheddar • Swiss

1.50

chili • guacamole • bacon
onion rings • fried green tomato
red wine butter
CHEESES: pimento cheese
smoked gouda • blue cheese

VEGGIE BURGERS

BEET Vegan, GF

Chef's Recommendation: Try it with
horseradish sauce or as the "Ring of Fire"

SWEET POTATO GF [contains nuts]

Chef's Recommendation: Try it with
cranberry mayo or as "The Bandit"

SPICY CHICKPEA Vegan, GF

Chef's Recommendation: Try with
house-made Tzatziki sauce

BLACK BEAN Vegan

Chef's Recommendation: Try it as
the "Smokehouse"

PORTOBELLO

Chef's Recommendation: Try with pesto
mayo or as the "Whistle Stop"

ZUCCHINI/SPINACH

GF [contains nuts]

Chef's Recommendation: Try it as the
"Down South"

QUINOA GF

Chef's Recommendation: Try it as
"The Belle"

SALADS

Add Protein [5.00]

FARMER SALAD

mixed greens, pickled beets, cherry
tomato, carrots, pumpkin seeds,
Revolution buttermilk [9.50]

REVOLUTION WEDGE

crisp iceberg wedge, cherry tomato,
bacon, chopped egg, blue cheese
dressing [10.75]

CAESAR

shredded kale, romaine lettuce,
cherry tomato, Caesar dressing [9.00]

LIL' REBELS

GRILLED CHEESE [5.50]

KID'S MEAL [6.50]

Choice of: Hamburger, Cheeseburger
or Grilled Cheese and Fries, or
Mac & Cheese • small drink

SIDES [3.00]

French Fries, sea salt + Rev. Seasoning

Add-ons [.50/each]: garlic, truffle oil,
parmesan

Beer Battered Onion Rings

Double Fried Sweet Potato Fries

Cheddar Mac & Cheese

Cole Slaw

DRINKS [2.25]

16 oz.

SHAKES [4.95]

Nutella • S'mores • Espresso

Banana Cream Pie • Peach Cobbler

Salted Caramel • Vanilla • Chocolate

Grasshopper Pie • Peanut Butter Cookie

Strawberries and Cream

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions.

CRAFT BEER

ON TAP

Preyer Brewing, Strawberry Wheat Ale 4.8%	\$4
Red Oak 5%	\$5
Foothill's Brewing, People's Porter 5.8%	\$4
Foothill's Brewing, Torch Pilsner 5.3%	\$4
Foothill's Brewing, Hoppyum American IPA 6.25%	\$4
Oskar Blues Brewery, Dale's Pale Ale 6.5%	\$4
Lonerider, Sweet Josie's Brown Ale 6.1%	\$4

STOUT

Left Hand Brewing, Nitro Milk Stout 6%	\$5
Guinness Pub Can 4.2%	\$4
Terrapin, Moo-hoo Chocolate Milk Stout 6%	\$4

PORTER

Full Steam Brewing, Coffee's for Closures 6%	\$5
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BROWN ALE

Carolina Brewing Co., Carolina Nut Brown Ale 4.7%	\$4
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PALE ALE

Carolina Blonde, Cream Ale 4.3%	\$4
Wicked Weed, Lunatic Blonde 6.5%	\$5
Duck Rabbit Brewing, Amber Ale 5.5%	\$5
Delirium Brewery, Tremens 8.5%	\$7

WHITE ALE

Sugar Creek, Raspberry White Ale 4.4%	\$5
Sugar Creek, White Ale 4.6%	\$5
New Belgium, Accumulations White IPA 6.2%	\$4

LAGER

Mother Earth Brewing, Dark Cloud 5.1%	\$5
Great Lakes, Elliott Ness Amber Lager 6.1%	\$4
Preyer, Harder Better Faster Lager 5.5%	\$4

PILSNER

Mother Earth Brewing, Endless River Kolsch 4.9%	\$5
Sugar Creek, Belgian Pilsner 5.0%	\$5

WHEAT BEER

New Sarum, Blood Orange Wheat 6%	\$4
Mother Earth Brewing, Weeping Willow Wit 5.0%	\$5
Paulaner, Hefeweizen 5.5%	\$4

IPA

Mother Earth Brewing, Sisters of the Moon IPA 6.9%	\$5
Deschutes, Fresh Squeezed IPA 6.4%	\$4
Wicked Weed, Pernicious IPA 7.3%	\$5
Wicked Weed, Lieutenant Dank IPA 6.5%	\$4
Sugar Creek IPA 6.7%	\$5
Bell's Brewing, Bell's 2 Hearted IPA 7.0%	\$5
New Belgium, Voodoo IPA 7.0%	\$4
Foothill's, Jade IPA 7.4%	\$5
Terrapin, Recreation Ale Session IPA 4.7%	\$4

SOUR/GOSE

D9, Whiskers on Kittens Sour 5.5%	\$6
Gibbs, ESB 5.1%	\$4
Wicked Weed, Calimost Gose 3.7%	\$5
Preyer, GSO-zuh Gose 4.4%	\$4

CIDERS AND MORE

Bull City Ciderworks, Off Main 5.3%	\$5
Bull City Ciderworks, Cardinal Cin 6.0%	\$5
Southern Wicked Lemonade, Peach with Moonshine 34 proof	\$4
Not Your Father's Rootbeer 5.9%	\$4

OTHER

Michelob Ultra 4.3%	\$3
Miller Lite 4.0%	\$3
Bud Light 4.3%	\$3



VIVA LA FARMER! VIVA LA FLAVOR!

At Revolution Burger we're overthrowing the industrial food complex and taking back our food—back to the basics, back to the way it used to be! No longer will we accept artificial growth hormones, GMOs, antibiotics or any of the hundreds of artificial ingredients that adulterate our food. We're overthrowing bland, overprocessed and nutrient-poor ingredients.

Our Declaration of Flavor Independence:
use only local, grass-fed and grass-finished beef to give you a healthier, leaner burger that is both richer in nutrients and in flavor; bring you farm-fresh ingredients in all of our salads, sides, veggie burgers, chicken, craft beers, and hand-spun milkshakes from house-made ice cream

Pick up a fork and join the revolution!