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The Revere Hotel's new restaurant is appropriately Paul Revere-themed

Rebel's Guild replaces the shuttered Emerald Lounge with a venue more fitting to the hotel's name.



The grub at Revere Boston's Rebel's Guild. —Brian Samuels

By Linda Laban 1:16 PM

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Rebel's Guild fittingly opens on Wednesday, April 18, the anniversary of Paul Revere's 1775 midnight ride. The new restaurant and bar in the Revere Hotel Boston Common retunes the colonial silversmith's story into one of youthful rebellion, eats, and aptly named cocktails.

“You grow up with a reverence for the Founding Fathers and this image of them as businessmen and judicial figures. But these were young men causing trouble,” said Sean Dutson, the Revere Hotel’s executive chef. “That kind of courage and guts to go against the grain is something I now understand and admire.”



A bookcase mural at Rebel’s Guild. —*Rebel’s Guild*

Rebel’s Guild is a complete rebuild of the former Emerald Lounge club. It’s a modern tavern with a dark palette and, perhaps, a slightly conspiratorial air. As you walk through the door, a rather imposing canon, handcrafted by Sharon-based artist Bruce Rosenbaum, aims straight at you. Smoky, shaded murals fill the walls with shadowy figures in colonial garb; eyes peer out, shaded by hat and cloak. A metal screen divider has a giant Masonic-style eye that watches over the room.



The cannon inside Rebel's Guild. —*Rebel's Guild*

Dutson's menu includes the odd antique nod — such as Boston baked beans with molasses-rich brown bread and butter — but it's mostly filled with contemporary classics with a twist: crispy buffalo oysters with a seaweed salad and blue cheese; Maine-farmed grilled salmon steak with parsnip puree and a quinoa, beet, and arugula salad, and a beet gastrique.

"The oysters are a must-try," Dutson said. "The American chop suey is a bit of a novelty. It's the New England dish your mom made for you as a kid. It's Americanized Bolognese, really. There's nothing in my memory growing up stronger than that. It's the first recipe I learned."



Paul's Punch with a blueberry garnish. —Brian Samuels

The white marble bar near the picture windows overlooking the patio is a perfect perch for enjoying cocktails like the signature Paul's Punch, made from Newport Distilling Company's Thomas Tew Silver and Amber rums, fragrant Falernum cordial, and fresh pineapple. The all-American wine list has 50 wines, handpicked by Dutson.

"People ask, 'Why 50?' and I say, 'Fifty great American wines for the 50 states,'" Dutson said. "These are affordable, chosen to compliment the menu, like the craft beers. These are food beers, local and chosen to work with the food."

Rebel's Guild is open 6:30 a.m. to 2 a.m. daily, and weekend brunch and outdoor dining on the patio overlooking Stuart Street will come with the warm weather.

Rebel's Guild, 200 Stuart St., Boston; reverehotel.com/eat-drink

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