Rebel's Guild Debuts at Revere Boston Hotel Common

Join the cause to conspire, quench, and consume with witty pub fare and rebellious spirits.

PHOTO BY BRIAN SAMUELS
Rouse your spirits and pledge your allegiance to Rebel's Guild, debuting at 200 Stuart Street in April 2018. Rebel's Guild offers a playful conspiracy of witty pub fare and rebellious spirits in a modern space that is uniquely Bostonian. Adjacent to the Revere Hotel Boston Common, the $5 million restaurant design complements the aesthetic of the newly transformed hotel, putting a playful spin on the rebellious spirit of Paul Revere with subtle mysterious and engaging undertones.
Rebel's Guild is a stimulating gathering place that blends modern and edgy design elements with unexpected historic imagery and symbolism of the American Revolution. Designed by the award-winning Dawson Design Associates, the 4,500-square-foot space boasts eye-catching design features including a large steampunk revolutionary cannon, handcrafted by renowned steampunk artist Bruce Rosenbaum of ModVic Studios in Sharon, Massachusetts. Dawson Design Associates also created provocative wall-to-wall custom murals that adorn the dining room. The murals illustrate a cunning mash-up of iconic events, including the Boston Tea Party and Boston Massacre, melded with excerpts of the United States Constitution and symbols of Sons of Liberty, and are finished in unexpected artistic flare that mimics today's urban street artists. Rebel's Guild features a welcoming white marble bar and casual lounge area, as well as private dining options in the dynamic 145-seat dining room. Additional design highlights include a copper masonic eye and tiered chandeliers that were inspired by the craftsmanship of colonial Americans with a modern contemporary twist.
Executive chef Sean Dutson presents a menu of approachable New England comfort classics and sharable plates as well as an all-day bar menu of snacks and lighter bites. Dutson offers creative sharable plates like Crispy Buffalo Oysters (served over seaweed salad with carrot and blue cheese), Smoked Duck Breast Crostini (topped with wild blueberry compote), and plenty of local lobster including Lobster Bites (mini Lobster sliders) and crispy Lobster Fritters (served with vanilla-honey butter). Guests can uncover a new style of contemporary New England comfort food with reinterpreted classics like Turkey Pot Pie (with peas and carrots baked in a flaky pie crust) and Olsen's Baked Beans (served with griddled brown bread topped with maple butter). The menu features variety of fresh salads, like the Kale & Mushroom (with shaved parmesan, soy-truffle vinaigrette & fried soft boiled egg), burgers including the signature Revere Burger (with sweet & spicy bacon, fried egg, cheddar, lettuce, tomato, and Cholula mayo) and a lineup of lunchtime sandwiches like Meatloaf Sandwich (served on a county roll with mayo, BBQ sauce, and Boston bib lettuce) and Boston Po’ Boy (with crisp oysters, buffalo mayo, pickles, and lettuce on a French roll).

“We’re excited to showcase a new contemporary twist on classic New England comfort food,” says executive chef Sean Dutson. “Rebel’s Guild holds a certain mystery, and it’s up to our guests to uncover and define what it means to be in the guild. Our goal is to create a place that not only serves fantastic food and drinks, but really showcases Boston’s unique story and the spirit of our city in a fun and witty way.”

Libations at Rebel’s Guild are expertly crafted to rouse your spirits. The beverage program includes an extensive lineup of tea-infused spirits, inspired by Boston’s first rebels and the Boston Tea Party. Rebel’s Guild will offer craft cocktails including Paul’s Punch (Newport Distilling Company’s Thomas Tew Silver Rum, Thomas Tew Amber Rum, Falernum, fresh pineapple) and The Henry Price (Bulleit Rye, egg white, fresh raspberries, simple syrup, lemon) in addition to an extensive lineup of local craft beer and spirits.

Rebel’s Guild serves breakfast, lunch, and dinner seven days a week, open 6:30 a.m. – 1 a.m. daily. Weekend brunch service is slated to debut in Spring 2018, along with a lively 40-seat patio on Stuart Street, centrally located just steps away from the historic Boston Common, Boylston Street, and the buzzing theatre district.
