

Wine

WHITE

	glass	bottle
Kenwood, Pinot Gris, Sonoma, CA	12	51
Argyle "Nuthouse", Riesling, Willamette Valley, OR	11	42
St. Suprey, Sauvignon Blanc, Napa, CA	14	54
Brancott, Sauvignon Blanc, Sonoma, CA	12	46
Sonoma Cutrer, Chardonnay, Sonoma, CA	16	62

RED

Matanzas Creek, Merlot, Sonoma, CA	15	58
Federalist, Cabernet Sauvignon, Lodi, CA	12	46
Erath "Resplendent", Pinot Noir, Willamette, Valley, OR	14	54
Federalist, Zinfandel, Lodi, CA	12	46
Daou "The Pessimist", Red Blend, Paso Robles, CA	18	70
Kenwood Six Ridges, Cabernet Sauvignon, Alexander Valley, CA	11	42
Campo Viejo Tempranillo	10	40

ROSÉ

Hawksbill, Rose of Pinot Noir, CA	14	40
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BUBBLES

Mumm Napa Brut Prestige (187ml)	15	
Perrier Jouet	16	64
Perrier Jouet Belle Epoque		325
Chandon Brut	16	64
Kenwood Yulupa Sparkling	12	48

Beer

Bud Light 6	Harpoon UFO 7
Samuel Adams Boston Lager 7	Narragansett Lager 8
Mayflower Porter 8	#9 Magic Hat 7

Liquor

Bacardi 12	Hennessy 16	Absolut Elyx 14
Sazerac 12	Johnnie Walker Black 13	Eagle Rare 12
Monkey 47 18	Bombay Sapphire 12	Avion Tequila 13

Sodas & Water

Selection of Coca-Cola Products 5	Bottled Water 5
Iced Tea 5	Sparkling Water 5
Fever Tree Tonic 5	

Dessert

Bread Pudding <i>House made cinnamon and rum recipe</i>	10
Hand Pies <i>Apple, cherry, or blueberry</i>	9
Crème Brûlée <i>Vanilla bean and berries</i>	9
Apple Crisp <i>Caramel drizzle</i>	10
Boston Cream Pie <i>Classic cream and cake covered in chocolate</i>	10

Kid's

<i>choice of fries, fruit or vegetable</i>	
Our Own Breaded Chicken Strips <i>BBQ, honey mustard or ranch sauce</i>	9
Twin Pups <i>Two Perl mini hot dogs with fries</i>	6
Junior Burger* <i>With or without american cheese</i>	7
Mac n' Cheese <i>Seashell pasta, cheese sauce and bread crumb</i>	7
Fish & Chips <i>Crisp local flounder with fries and tartar sauce</i>	10

Puppy Chow

<i>something for your four-legged friend</i>	
Choice of Chews <i>Bully stick, greenie or rawhide chew stick</i>	6

REVERE

HOTEL | BOSTON COMMON

TO PLACE AN ORDER,
PLEASE DIAL EXTENSION 42

IN-ROOM DINING

AVAILABLE

Sunday – Thursday, 6:30 am – 11:00 pm

Friday – Saturday, 6:30 am – 12:00 am

A 18% service charge, a \$6.00 in-room dining charge and any applicable taxes will be added to your account. The service charge will go to in-room service employees.

The in-room dining charge is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS UPON ORDERING. MENU ITEMS DO NOT INCLUDE ALL INGREDIENTS.

Some items are cooked to order or may contain raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Breakfast

6:30 am – 11:30 am

Yogurt Parfait <i>Plain Greek Yogurt, honey, granola and berries</i>	14
Fresh Fruit <i>Cut melons, pineapple and berries</i>	12
Ham, Egg & Cheese Sandwich <i>Toasted English Muffin</i>	17
Toasted Bagel with Cream Cheese <i>Add Smoked Salmon 2, Tomato 1</i>	9
Steel Cut Oatmeal <i>Dried cherries, brown sugar and cinnamon</i>	12
American Breakfast* <i>Two eggs your way, crisp bacon, home fries and toast</i>	20

Beverages

Regular or Decaffeinated Coffee	7
Hot Chocolate	7
Selection of Teas	7
Orange, Grapefruit, Apple, Cranberry Juice or V8	7
2%, Skim, Soy, Almond or Chocolate Milk	7
Cappuccino	9
Espresso	7
Latte	8

*Eggs cooked to order.

All-Day Dining

Sunday – Thursday, 11:30 am – 11:00 pm
Friday – Saturday, 11:30 am – 12:00 am

Crisp Tater Tots <i>Smoked tomato ketchup</i>	13
Paul's Meatballs <i>Beef meatballs and tomato</i>	17
Clam Chowder <i>House-made traditional chowder</i>	13

Snacks

served with chips or fries

Lobster Salad Roll <i>Mayo, celery, lettuce and buttered roll</i>	28
Meatball Sub <i>Paul's meatballs, soft roll, fresh marinara and melted provolone</i>	17
Chicken Salad <i>Roasted chicken, red grapes, watercress</i>	17
Ham & Cheese <i>Shaved country ham, Cricket Creek cheese on a baguette</i>	17
Revere Burger* <i>Brown sugar bacon, fried egg, cheddar, lettuce, tomato with Chalula mayo</i>	21
The American Standard Burger* <i>Pickles, lettuce, tomato, onion, and cheddar</i>	17

*Before placing your order, please inform your server if a person in your party has a food allergy.

Salads

add
chicken 5, shrimp 7, salmon 6, or steak 7

Garden <i>Baby greens, tomato, cucumbers, carrot and cranberry vinaigrette</i>	10
Kale & Mushroom* <i>Shaved Parmesan, soy-truffle vinaigrette and crisp egg</i>	16

Plates

vailable from 5:00 pm – 10:00 pm

Country Ham Mac n' Cheese <i>Blend of local cheeses, smoked ham</i>	20
Brick-Pressed Chicken <i>Half chicken, forest mushroom risotto, charred broccoli with pan sauce</i>	28
Skirt Steak* <i>Fries and garlic butter</i>	31
Grilled Atlantic Salmon* <i>Parsnip purée, asparagus, beet gastrique and arugula quinoa salad</i>	31
Boston Bolognese <i>Penne Pasta, House-made meat sauce, fresh mozzarella & basil</i>	21

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.