

A Revolution in Pawtuxet

Quality American fare, excellent service and an experienced chef and owner add up to a pleasant night out

By **Ellen Brown**
Special to The Journal

CRANSTON — It's not uncommon that when a group of friends is deciding where to go for dinner, there are many seemingly disparate masters who must be met. There's the person who really longs for an oyster bar and wants lots of raw shellfish with a cup of chowder. Then there's the pair for whom this was "date night" — they're looking forward to some sophisticated fare. And there's always one in a crowd who is craving a burger and fries.

All can be happy with the menu options at Revolution Restaurant and Bar in Cranston's Pawtuxet Village. While we sampled some of the more innovative dishes, my companion and I watched burgers and pizzas go by and they, too, looked great.

If you leave off the first letter of Revolution, you are left with the word evolution, and that's the process that chef and owner Dean Scanlon followed. He started working

SEE REVOLUTION, B7

Panko-crusted cod cakes with cherry-pepper beurre blanc sauce feature well-seasoned fish.



The Chicken Milanese at Revolution is two tender cutlets in a silky lemon and garlicky pan sauce with wild mushrooms.



A schooner surrounded by stars dominates the mural on the long wall of the dining room at Revolution. PROVIDENCE JOURNAL PHOTOS/KRIS CRAIG