

Max Tavern

WINTER MENU

STARTERS

Crispy Calamari arrabbiata, lemon, garlic aioli 12

Seared Blue Crab Cake dijonnaise, apple, arugula, red onion salad 16

Spicy Tuna Tacos furikake rice, crispy wonton, sesame 12

French Onion Soup garlic croutons, raclette 9

Chai Spiced Butternut Squash Soup coconut milk, toasted pumpkin seeds, pumpkin seed oil 8

Potato Gnocchi hot italian sausage, pumpkin butter, baby kale, vella dry jack cheese 12

SALADS

Caesar Salad romaine, kale, lemon Caesar dressing, gremolata bread crumb 12/18*

Baby Iceberg Crunch tomato, bacon, avocado, blue cheese, pumppernickel crumb, lemon vinaigrette 14/20*

Arugula Salad radish, carrot, red onion, pickled Asian pear, greek yogurt, pear vinaigrette, toasted pecans 12/18*

***Add a Protein to Any Salad:**

Grilled Shrimp / Chicken / Salmon / Steak / Tofu

RAW BAR

Oysters on the Half Shell

champagne mignonette, cocktail MP

Jumbo Cocktail Shrimp horseradish slaw, fresh lemon 4⁵⁰ea

Shrimp Cocktail Jar cocktail sauce, goddess dressing, celery, house made crackers 14

Poke Bowl jasmine rice, cucumber, wakame seaweed, avocado, edamame, radish, sesame dressing
Tuna 18 / Salmon 16 / Tofu 14

FROM THE LAND

8 oz Filet Mignon 44

14 oz NY Strip 45

14 oz Prime Ribeye 49

10 oz Prime Top Sirloin 26

Pan Roast 1/2 Chicken 22

PREPARATIONS

Steak Frites shoestring fries, sauce au poivre

Florentine garlic sautéed spinach, watercress fondue

Miso Garlic miso poached garlic, roasted wild mushrooms, fresh herbs, miso fondue

Gorgonzola gorgonzola dolce, macerated onion, basil

Tavern Double two 1/4 pound angus patties, lettuce, tomato, raclette cheese, pickle, macerated onion, roasted garlic aioli, brioche bun 16

Tavern Classic 8oz angus burger, Tillamook cheddar cheese, caramelized onion, lettuce, tomato, special sauce, brioche bun 16

Grilled Chicken Caprese Sandwich fresh mozzarella, tomato, arugula, basil pesto, brioche bun 14

Turkey Club smoked turkey, bacon, tomato, arugula, herb aioli, sourdough 14

Seasonal Vegetable Grain Bowl quinoa, roasted squash, cauliflower, wild mushrooms, roasted carrot, basil pesto, carrot puree, pepitas 14

FROM THE SEA

Hidden Fjord Salmon roasted wild mushroom and miso garlic quinoa 27

Seared Scallops cauliflower puree, roasted cauliflower, orange, caper 29

Shrimp Spaghetti Putanesca black olives, capers, garlic, tomato, anchovy, basil 24

Beer Battered Pollock tartar sauce, house cut fries, tavern pickles 22

Seared Black Bass tomato, green garbanzo beans, eggplant bouillabaisse, piquillo pepper rouille 26

VEGETABLES 7^{EA}

Roasted Carrots carrot puree, cumin yogurt, toasted pistachio

Sautéed Spinach watercress fondue, grana padano and pecorino romano cheeses

Brandied Mushrooms caramelized pearl onions

Smashed Red Bliss Potatoes

Hasselback Potato raclette, bacon, chive, crème fraîche

Asparagus Polonaise béarnaise, bread crumb, capers

Miso Glazed Delicata Squash south river miso, shishito pepper, toasted sesame

Executive Chef: Nate Waugaman

Sous Chef: Chris Keroack and Adam Toussiant

General Manager: John Thomas

AMERICAN CHOPHOUSE & COCKTAIL BAR

At Max's Tavern we take pride in selecting the freshest best and locally sourced products whenever possible to serve our guests. Using the best ingredients bring the fresh seafood, hand cut steaks, and locally grown produce from farm to chef to plate.

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

WINES BY THE GLASS



SPARKLING

| | G | B |
|---|-----------------|----|
| Prosecco Primaterra Veneto | 8 ⁵⁰ | 30 |
| Rosé Graham Beck S Africa | 12 | 48 |
| Brachetto d'Aqui DOCG Marengo 2018 Piemonte | 10 | 38 |

WHITES

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| Chardonnay Excelsior 2018 S Africa | 8 | 30 |
| Chardonnay Max Family Cuvee #3 2018 Sonoma County | 11 ⁵⁰ | 40 |
| Pinot Grigio Monte del Lago 2019 Veneto | 8 ⁵⁰ | 32 |
| Pinot Grigio Borgo Magredo 2018 Friuli | 12 | 44 |
| Riesling Loosen Dr L 2017 Mosel | 9 | 32 |
| Sauvignon Blanc Pascal Jolivet Attitude 2018 Loire | 13 | 48 |
| Sauvignon Blanc Satellite 2018 NZ | 11 | 40 |

ROSÉ

| | G | B |
|---|----|----|
| GCS Jean-Luc Colombo Côte Bleue 2018 Provence | 11 | 40 |

REDS

| | | |
|--|------------------|----|
| Cab/Merlot/Syrah Max Family Cuvee 2016 Napa | 12 ⁵⁰ | 48 |
| Cabernet Sauvignon Santa Carolina Reserva 2018 Chile | 9 | 32 |
| Rosso di Montalcino Caparzo 2017 Tuscany | 12 | 44 |
| Malbec Ben Marco 2017 Mendoza | 13 | 48 |
| Pinot Noir Castle Rock 2018 Russian River Valley | 9 ⁵⁰ | 34 |
| Pinot Noir Patton Valley Estate 2017 Willamette Valley | 14 | 52 |
| Shiraz / Mourvedre Penfold's Bin #2 2017 Australia | 15 | 56 |

CRAFT COCKTAILS

"Harvest Sangria" pinot noir, ragged mt. spiced rum, triple sec, orange juice, cinnamon simple syrup 10

"Fig & Fire" chipotle tequila, lemon, agave, fig preserves, topped with artifact "magic hour" hard cider 13

"Apple Cardamom Fizz" gin, apple cardamom shrub, honey, fever tree tonic 12

"Toki's Fall" japanese whisky, fresh apple cider, ginger beer, lemon 12

"Chai not Pie" organic pumpkin vodka, wild moon chai liqueur, pumpkin puree 10

"Big Boy Manhattan" woodford reserve bourbon, carpano antica, orange bitters, angostura, filthy cherry 13

"Red Tide" jamaican rum, campari, vermouth bianco, lime juice, orgeat 13

"Maple Coffee Bourbon" bourbon, maple syrup, orange + chocolate bitters, coffee liqueur 11

DRAFT BEER SELECTIONS

Thomas Hooker "Brewtus Maximus" American Pale Ale (Bloomfield, CT) 6% / 5⁷⁵

Fort Hill Brewing "Fresh Pick" IPA (Easthampton, MA) 7% / 7⁷⁵

Stella Artois Pilsner (Belgium) 5.2% / 7⁵⁰

Jack's Abby "House Lager" (Framingham, MA) 5.2% / 7

Dogfish Head "Campfire Amplifier" (Milton, DE) 6.5% / 8

Artifact Cider "Magic Hour" Craft Cider (Florence, MA) 5.2% / 7²⁵

Bells Brewing "Larrys Juicy IPA" (Kalamazoo, Michigan) 6% / 7

Berkshire Brewing Company "Cabin Fever" Winter Warmer (South Deerfield, MA) 6.3% / 7

BOTTLED & CANNED BEER SELECTIONS

BOTTLES

Coors Light 5 / Bud Light 5 / Corona 6 / Sam Adams Lager 5⁵⁰

Blue Moon 5⁵⁰ / Miller Light 5 / Yuengling 4 / Heineken 6

Amstel Light 6 / Lagunitas IPA 6²⁵ / Michelob Ultra 6²⁵

Omission GLUTEN FREE Lager / 7

CANS

Guinness 5

Outlook Farm "Honey Apple" Semi-Sweet Hard Cider 7⁵⁰

Stowe Cider "Safety Meeting" Dry Hopped Hard Cider 9

