

Max Tavern

SPRING MENU

STARTERS

- Crispy Calamari** arrabbiata, lemon, garlic aioli 13
- Seared Blue Crab Cake** dijonnaise, shaved asparagus, radish and pea shoot salad 17
- Spicy Tuna Tacos** furikake rice, crispy wonton, sesame 12
- French Onion Soup** garlic croutons, raclette 9
- Arancini** green pea, lemon, truffle oil, sweet pea puree, pea shoots 8
- Slow Roasted Szechuan BBQ Ribs** half rack pork ribs, sesame, scallion 17
- Shrimp Toast** avocado crema, sriracha aioli herb salad 8

SALADS

- Caesar Salad** romaine, kale, lemon Caesar dressing, gremolata bread crumb 12/18*
- Baby Iceberg Crunch** tomato, bacon, avocado, blue cheese, pumpernickel crumb, lemon vinaigrette 14/20*
- Spring Garden Salad** radish, peas, carrot, cucumber, asparagus, pea shoots, arugula, romaine, greek yogurt, sherry vinaigrette 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** 49
- 14 oz NY Strip** 47
- 14 oz Prime Ribeye** 54
- 10 oz Prime Top Sirloin** 29
- Pan Roast 1/2 Chicken** 24

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 17

Tavern Classic 8oz angus burger, Tillamook cheddar cheese, caramelized onion, lettuce, tomato, special sauce, brioche bun 17

Grilled Chicken Caprese Sandwich fresh mozzarella, tomato, arugula, basil pesto, brioche bun 15

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

Baked Garganelli Pasta English peas, asparagus, green garbanzo, pesto, ricotta, parmesan cream, prosciutto 23

FROM THE SEA

- Hidden Fjord Salmon** roasted wild mushroom & miso garlic quinoa 27
- Seared Scallops** cauliflower puree, roasted cauliflower, orange, caper 29
- 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

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

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
Martin Ray "Rosé of Pinot Noir", Sonoma County	12	44

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

CRAFT COCKTAILS

Cucumber Cosmo house infused cucumber vodka, orange liquor, dash of cranberry, fresh lime 11

Day Drinker Irish Whiskey, chai, NOLA Coffee Liquor, chilled espresso 12

Silly Rabbit mezcal, carrot juice, fresh lime, ginger 10

Fiji Painkiller Fijian Rum, coconut, orange, pineapple, ground nutmeg 12

Spring Spritz white peach, Aperol, prosecco, 11

Friend Zone habanero infused tequila, mango, fresh lime, agave, Tajin 12

Category 5 Scotch Whiskey, pineapple, lemon, Demerara 12

Rhu & Tonic rhubarb infused gin, mediterranean tonic, strawberry 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

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 / Fort Hill G-Fresh AIPA 5

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

Stowe Cider "Safety Meeting" Dry Hopped Hard Cider 9