

RAW BAR

Oysters on the Half Shell

champagne mignonette, cocktail MP

Jumbo Cocktail Shrimp cocktail, horseradish, lemon 5

Shrimp Cocktail Jar cocktail sauce, goddess dressing, celery, horseradish slaw, house made crackers 15.⁵⁰

STARTERS

Crispy Calamari arrabbiata, lemon, garlic aioli 14.²⁵

Seared Blue Crab Cake dijonnaise, arugula, fennel, frisee, apple, 18.⁵⁰

Spicy Tuna Tacos furikake rice, crispy wonton, scallion, sesame 13.²⁵

French Onion Soup garlic croutons, raclette 9.⁵⁰

Slow Roasted Szechuan BBQ Ribs half rack pork ribs, sesame, scallion 18.⁵⁰

Maitake Mushroom mushroom broth, scallion 8

Shrimp Toast sriracha aioli, herb salad 11

Truffle Mac and Cheese Bites hot honey drizzle 9

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

Squash and Burrata roasted delicata squash, balsamic roasted grapes, sea salt, olive oil, pumpkin seeds 13

SALADS

Caesar Salad romaine, kale, lemon Caesar dressing, gremolata bread crumb 11*

Baby Iceberg Crunch tomato, bacon lardon, avocado, blue cheese, pumpnickel crumb, ranch and lemon vinaigrette 13*

Garden Salad kale, frisee, acorn squash, sunflower seeds, roasted broccoli, radish, sunflower seed dressing 12*

Apple Salad arugula, frisee, toasted hazelnut puree, cider vinaigrette, hazelnuts 12*

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

Shrimp 7 / Chicken 6 / Salmon 9 / Steak 10 / Tofu 6

ESTB 2003



FALL MENU

FROM THE LAND

8 oz Filet Mignon 54

14 oz NY Strip 47

14 oz Ribeye 59

10 oz Prime Top Sirloin 35

10 oz Flat Iron Steak 33

Niman Ranch Pork Chop 34

PREPARATIONS

Steak Frites shoestring fries, sauce au poivre

Florentine garlic sautéed spinach, romano, asiago and parmesan cheese fondue

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

Gorgonzola gorgonzola dolce, macerated onion, basil

TAVERN CLASSICS

Tavern Double two 1/4 pound angus patties, lettuce, tomato, raclette cheese, pickle, macerated onion roasted garlic aioli, brioche bun 18.⁵⁰

Tavern Classic 8oz angus burger, Tillamook cheddar cheese, caramelized onion, lettuce, tomato, special sauce, brioche bun 18.⁵⁰

Baked Garganelli Pasta sage, pumpkin cream, Pecorino Romano, parmesan, wild mushrooms 23.⁵⁰

Pan Roasted Chicken shaved brussels sprout stuffing, carrot puree herbed pan jus 26.⁵⁰

BOWLS

Poke Bowl jasmine rice, cucumber, wakame seaweed, avocado, edamame, radish, sesame dressing
Tuna 20 / Salmon 17.⁵⁰ / Tofu 15.⁵⁰

Seasonal Vegetable Grain Bowl broccoli and cauliflower, quinoa, roasted acorn squash, wild mushroom, carrot puree, pistachio, pumpkin seeds 19

***Add a Protein:**

Shrimp 7 / Chicken 6 / Salmon 9 / Steak 10 / Tofu 6

FROM THE SEA

Faroe Island Salmon Aleppo honey glaze, Moroccan broccoli and cauliflower "couscous" Castelvetrano olives, golden raisins, pistachio, orange curried cauliflower puree 29.⁵⁰

Seared Scallops summer ratatouille, pepper, tomato, eggplant, squash, micro basil 32

Beer Battered Pollock tartar sauce, house cut fries, tavern pickles 24.⁵⁰

Seared Rainbow Trout creamy polenta, roasted acorn squash, sweetie drop peppers, capers, brown butter vinaigrette 27

Fish Stew white fish, shrimp, eggplant, green garbanzo, tomato herb broth, baguette, sauce rouille 26.⁵⁰

VEGETABLES

Roasted Carrots carrot puree, cumin yogurt, toasted pistachio 8

Sautéed Spinach garlic sautéed spinach, romano, asiago and parmesan cheese fondue, garlic chips 7

Brandied Mushrooms caramelized pearl onions 8

Smashed Red Bliss Potatoes 7

Hasselback Potato raclette, bacon, chive, sour cream 8

Asparagus Polonaise béarnaise, bread crumb, capers 8

Roasted Sweet Potato maple glaze, Montreal steak seasoning 7

Executive Chef: Nate Waugaman

Executive Sous Chef: Chris Keroack

Sous Chef: Christopher Martin, Jose Adorno

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 Montefresco Veneto	9.25	37
Rosé Graham Beck S Africa	13.25	53
Brachetto d'Aqui DOCG Marengo 2018 Piemonte	11	42

WHITES

Chardonnay Excelsior 2019 S Africa	8.95	33
Chardonnay Max Family Cuvee #3 2018 Sonoma County	12.50	44
Pinot Grigio Monte del Lago 2019 Veneto	9.25	43
Pinot Grigio Borgo Magredo 2019 Friuli	13.25	48
Riesling Loosen Dr L 2020 Mosel	9.95	35
Sauvignon Blanc Pascal Jolivet Attitude 2020 Loire	14.25	53
Sauvignon Blanc Satellite 2020 NZ	12	44

ROSÉ

	G	B
Martin Ray "Rosé of Pinot Noir", Sonoma County	13.25	48

REDS

Cab/Merlot/Syrah Max Family Cuvee 2018 Napa	13.75	53
Cabernet Sauvignon Santa Carolina Reserva 2018 Chile	9.95	39
Rosso di Montalcino Caparzo 2019 Tuscany	13.25	51
Malbec Ben Marco 2019 Mendoza	14.25	53
Pinot Noir Castle Rock 2019 Russian River Valley	10.50	37
Pinot Noir Patton Valley Estate 2018 Willamette Valley	15.50	57

CRAFT COCKTAILS

Jumping Jack | Applejack brandy, honey syrup, lemon juice, cinnamon 10

Pom Collins | El Jimador tequila, clase azul la pinta pomegranate liquor, lemon juice, pomegranate juice, cinnamon syrup 10

The Ovation | Evan Williams bourbon, Punte Mes, Amaro Montenegro, chocolate and orange bitters 10

Brushfire | Reposado tequila, rosemary syrup, lime juice, grapefruit juice, Peleton mezcal 12

Lavender Bees Knees | Berkshire Distillery Ethereal gin, lavender syrup, honey, lemon 13.50

Maple Mountain Hop | Ragged Mountain rum, maple syrup, fee brothers black walnut bitters 10

Caramel Espresso Martini | Van Gogh Dutch caramel vodka, Kahlua, Tuaca, espresso 10

Red Sangria | red wine, Ragged Mountain Rum, orange juice, triple sec, cinnamon syrup 10

Fall Sangria | white wine, brandy, cane syrup, apple cider 10

DRAFT BEER SELECTIONS

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

Stella Artois Pilsner (Belgium) 5.2% / 8.25

Ask your server or bartender for our current list of rotating craft selections

BOTTLED & CANNED BEER SELECTIONS

BOTTLES

Coors Light 5.50 / Bud Light 5.50 / Corona 6 / Sam Adams Lager 6

Blue Moon 6 / Miller Light 5.50 / Yuengling 4 / Heineken 6

Amstel Light 6 / Lagunitas IPA 6.50 / Michelob Ultra 6.95

Omission GLUTEN FREE Lager 7.75

CANS

Guinness 5 / Fort Hill G-Fresh AIPA 5.50

Outlook Farm "Honey Apple" Semi-Sweet Hard Cider 8.25

Stowe Cider "Safety Meeting" Dry Hopped Hard Cider 9.95

