

## 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.<sup>50</sup>

## STARTERS

**Crispy Calamari** arrabbiata, lemon, garlic aioli 14.<sup>25</sup>

**Seared Blue Crab Cake** dijonnaise, arugula, fennel, frisee, apple, 18.<sup>50</sup>

**Spicy Tuna Tacos** furikake rice, crispy wonton, scallion, sesame 13.<sup>25</sup>

**French Onion Soup** garlic croutons, raclette 9.<sup>50</sup>

**Slow Roasted Szechuan BBQ Ribs** half rack pork ribs, sesame, scallion 18.<sup>50</sup>

**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, parmesan cheese, gremolata bread crumb 11\*

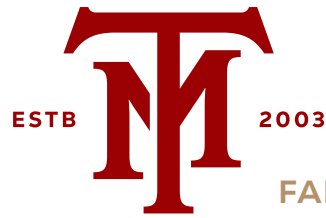
**Baby Iceberg Crunch** tomato, bacon lardon, avocado, blue cheese, pumpernickel crouton, ranch and lemon vinaigrette 13\*

**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



## FALL MENU

### FROM THE LAND

**8 oz Filet Mignon** 54

**14 oz NY Strip** 47

**14 oz Ribeye** 55

**10 oz Prime Top Sirloin** 37

**10 oz Flat Iron Steak** 35

**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.<sup>50</sup>

**Tavern Classic** 8oz angus burger, Tillamook cheddar cheese, caramelized onion, lettuce, tomato, special sauce, brioche bun 18.<sup>50</sup>

**Baked Garganelli Pasta** sage, pumpkin cream, Pecorino Romano, parmesan, wild mushrooms 23.<sup>50</sup>

**Pan Roasted Chicken** shaved brussels sprout stuffing, carrot puree, herbed pan jus 26.<sup>50</sup>

**Seared Duck Breast** roasted rutabaga, mustard greens, whole grain mustard jus 34

## BOWLS

**Poke Bowl** jasmine rice, cucumber, wakame seaweed, avocado, edamame, radish, sesame dressing  
Tuna 20 / Salmon 17.<sup>50</sup> / Tofu 15.<sup>50</sup>

**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.<sup>50</sup>

**Seared Scallops** spaghetti squash, sauteed kale, bacon vinaigrette 32

**Beer Battered Pollock** tartar sauce, house cut fries, tavern pickles 24.<sup>50</sup>

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

**Fish Stew** white fish, shrimp, eggplant, green garbanzo, tomato herb broth, baguette, sauce rouille 26.<sup>50</sup>

## 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. <sup>25</sup>	37
Rosé   Graham Beck   S Africa	13. <sup>25</sup>	53

### WHITES

Chardonnay   Excelsior   2019   S Africa	8. <sup>95</sup>	33
<b>Chardonnay   Max Family Cuvee #3   2018   Sonoma County</b>	12. <sup>50</sup>	44
Chardonnay   Chateau Ste Michelle   Indian Wells   2019	14	52
Pinot Grigio   Monte del Lago   2019   Veneto	9. <sup>25</sup>	43
Pinot Grigio   Borgo Magredo   2019   Friuli	13. <sup>25</sup>	48
Riesling   Loosen Dr L   2020   Mosel	9. <sup>95</sup>	35
Sauvignon Blanc   Pascal Jolivet Attitude   2020   Loire	14. <sup>25</sup>	53
Sauvignon Blanc   Satellite   2020   NZ	12	44

### ROSÉ

	G	B
Jean-Luc Colombo Cape   Bleue Rose   2019   France	13. <sup>25</sup>	48

### REDS

<b>Cab/Merlot/Syrah   Max Family Cuvee   2018   Napa</b>	13. <sup>75</sup>	53
Cabernet Sauvignon   Santa Carolina Reserva   2018   Chile	9. <sup>95</sup>	39
Rosso di Montalcino   Caparzo   2019   Tuscany	13. <sup>25</sup>	51
Malbec   Ben Marco   2019   Mendoza	14. <sup>25</sup>	53
Pinot Noir   Castle Rock   2019   Russian River Valley	10. <sup>50</sup>	37
Pinot Noir   Patton Valley Estate   2018   Willamette Valley	15. <sup>50</sup>	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%** / 5<sup>75</sup>

Stella Artois Pilsner (Belgium) 5.2% / 8.<sup>25</sup>

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

## BOTTLED & CANNED BEER SELECTIONS

### BOTTLES

Coors Light 5.<sup>50</sup> / Bud Light 5.<sup>50</sup> / Corona 6 / Sam Adams Lager 6

Blue Moon 6 / Miller Light 5.<sup>50</sup> / Yuengling 4 / Heineken 6

Amstel Light 6 / Lagunitas IPA 6.<sup>50</sup> / Michelob Ultra 6.<sup>95</sup>

Omission GLUTEN FREE Lager 7.<sup>75</sup>

### CANS

Guinness 5 / Fort Hill G-Fresh AIPA 5.<sup>50</sup>

Outlook Farm "Honey Apple" Semi-Sweet Hard Cider 8.<sup>25</sup>

Stowe Cider "Safety Meeting" Dry Hopped Hard Cider 9.<sup>95</sup>

