

Max Tavern

SUMMER MENU

STARTERS

Crispy Calamari arrabbiata, lemon, garlic aioli 14.²⁵

Seared Blue Crab Cake dijonnaise, sweet corn, cherry tomato, frisee 18.⁵⁰

Spicy Tuna Tacos furikake rice, crispy wonton, sesame 13.²⁵

French Onion Soup garlic croutons, raclette 9.⁵⁰

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

Shrimp Toast sriracha aioli, herb salad 11

Truffle Mac and Cheese Bites hot honey drizzle 9

Sweet Corn Fritters chili lime crema, cotija cheese, jalapeno, scallion 10

SALADS

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

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

Garden Salad local lettuce, radish, peas, carrot, cucumber, cured summer squash, sunflower seed dressing 12*

Tomato Panzanella Salad heirloom cherry tomatoes, cucumber, whipped ricotta, watermelon, toasted sourdough, balsamic vinaigrette 12*

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

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

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

RAW BAR

Oysters on the Half Shell

champagne mignonette, cocktail MP

Jumbo Cocktail Shrimp horseradish slaw, fresh lemon 5 ea

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

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

FROM THE LAND

8 oz Filet Mignon 54

14 oz NY Strip 52

14 oz Prime Ribeye 59

10 oz Prime Top Sirloin 32

10 oz Prime Skirt Steak 37

Niman Ranch Pork Chop 34

PREPARATIONS

Steak Frites shoestring fries, sauce au poivre

Florentine garlic sautéed spinach, watercress fondue

Tomato Fondue blistered cherry tomato, raclette, herbs

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 18.⁵⁰

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

Seasonal Vegetable Grain Bowl green peas, mushroom, summer squash, herb quinoa, carrot puree, pepitas, pistachio 15.⁵⁰

Baked Garganelli Pasta English peas, pesto, ricotta, parmesan cream, prosciutto 25.⁵⁰

Pan Roasted Chicken red pepper, summer squash, mushroom, herbed pan jus 26.⁵⁰

FROM THE SEA

Faroe Island Salmon Aleppo honey glaze, sautéed summer squash, wild mushroom, curried squash 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 Halibut huitlacoche creamed corn, radish, pickled onion, watercress salad 28.⁵⁰

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

VEGETABLES 7.⁷⁵EA

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.

WINES BY THE GLASS



SPARKLING

	G	B
Prosecco Primaterra Veneto	9. ²⁵	33
Rosé Graham Beck S Africa	13. ²⁵	53
Brachetto d'Aqui DOCG Marengo 2018 Piemonte	11	42

WHITES

Chardonnay Excelsior 2018 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	35
Pinot Grigio Borgo Magredo 2018 Friuli	13. ²⁵	48
Riesling Loosen Dr L 2017 Mosel	9. ⁹⁵	35
Sauvignon Blanc Pascal Jolivet Attitude 2018 Loire	14. ²⁵	53
Sauvignon Blanc Satellite 2018 NZ	12	44

ROSÉ

	G	B
Martin Ray "Rosé of Pinot Noir", Sonoma County	13. ²⁵	48

REDS

Cab/Merlot/Syrah Max Family Cuvee 2016 Napa	13. ⁷⁵	53
Cabernet Sauvignon Santa Carolina Reserva 2018 Chile	9. ⁹⁵	35
Rosso di Montalcino Caparzo 2017 Tuscany	13. ²⁵	48
Malbec Ben Marco 2017 Mendoza	14. ²⁵	53
Pinot Noir Castle Rock 2018 Russian River Valley	10. ⁵⁰	37
Pinot Noir Patton Valley Estate 2017 Willamette Valley	15. ⁵⁰	57

CRAFT COCKTAILS

Cucumber Cosmo house infused cucumber vodka, orange liquor, dash of cranberry, fresh lime 12

Day Drinker Irish Whiskey, chai, NOLA Coffee Liquor, chilled espresso 13.²⁵

Silly Rabbit mezcal, carrot juice, fresh lime, ginger 11

Fiji Painkiller Fijian Rum, coconut, orange, pineapple, ground nutmeg 11

Spring Spritz white peach, Aperol, prosecco, 13.²⁵

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

Category 5 Scotch Whiskey, pineapple, lemon, Demerara 13.²⁵

Rhu & Tonic rhubarb infused gin, mediterranean tonic, strawberry 12

DRAFT BEER SELECTIONS

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

Fort Hill Brewing "Fresh Pick" IPA (Easthampton, MA) 7% / 8.⁵⁰

Stella Artois Pilsner (Belgium) 5.2% / 8.²⁵

Jack's Abby "House Lager" (Framingham, MA) 5.2% / 7.⁷⁵

Vanished Valley "Pomona" IPA (Ludlow, MA) 6.5% / 8

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