



Max Tavern

FALL
LUNCH MENU

STARTERS

Crispy Calamari

arrabbiata, lemon, garlic aioli 14.²⁵

Seared Blue Crab Cake

dijonnaise, gala apple, arugula 18.⁵⁰

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

Spicy Tuna Tacos

furikake rice, crispy wonton, sesame 13.²⁵

Maitake Mushroom

mushroom broth, scallion 8

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

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, gremolata bread crumb 11

Baby Iceberg Crunch

tomato, bacon, avocado, blue cheese, pumpernickel crumb, ranch and lemon vinaigrette 13

Apple Salad

arugula, frisee, red onion, toasted hazelnut puree, cider vinaigrette, toasted hazelnuts 12

Garden Salad

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

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

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

DESSERT

Flourless Chocolate Torte 9

Key Lime Pie 8

Banana Pudding 8

Pumpkin Sundae 9

Executive Chef: Nate Waugaman

Executive Sous Chef: Christopher Keroack

Sous Chef: Christopher Martin, Jose Adorno

General Manager: John Thomas

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

SANDWICHES

All sandwiches served with house made fries and pickles

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

Grilled Chicken Caprese Sandwich

fresh mozzarella, tomato, arugula, basil pesto, brioche bun 16.⁵⁰

Turkey Club

smoked turkey, bacon, tomato, arugula, herb aioli, sourdough 16.⁵⁰

Croque Monsieur

raclette and cheddar cheese, herbed prosciutto cotto, dijonnaise, sourdough 16.⁵⁰

ENTREES

Seasonal Vegetable Grain Bowl

broccoli and cauliflower, quinoa, roasted acorn squash, wild mushroom, carrot puree, pistachio, pumpkin seeds 15.⁵⁰

Poke Bowl

jasmine rice, cucumber, wakame seaweed, avocado, edamame, radish, sesame dressing

Tuna 20 / **Salmon** 17.⁵⁰ / **Tofu** 15.⁵⁰

Fish and Chips

savoy cabbage tartar sauce, house made fries, bread & butter pickles 20

Faroe Island Salmon

Aleppo honey glaze, Moroccan broccoli and cauliflower "couscous," Castelvetrano olives, golden raisins, pistachio, orange, curried cauliflower puree 21

Grilled Chicken Breast

roasted carrots, carrot puree, cumin yogurt, toasted pistachio 17.⁵⁰

Baked Garganelli Pasta

sage, pumpkin cream, Pecorino Romano, parmesan, wild mushrooms 18.⁵⁰

Tavern Steak Frites

shoestring fries, sauce au poivre 24.²⁵

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

Prosecco | Montefresco | Veneto
 Rosé | Graham Beck | S Africa

WHITES

Chardonnay | Excelsior | 2018 | S Africa
Chardonnay | Max Family Cuvee #3 | 2018 | Sonoma County
 Chardonnay | Chateau Ste Michelle | Indian Wells | 2019
 Pinot Grigio | Monte del Lago | 2019 | Veneto
 Pinot Grigio | Borgo Magredo | 2018 | Friuli
 Riesling | Loosen Dr L | 2017 | Mosel
 Sauvignon Blanc | Pascal Jolivet Attitude | 2018 | Loire
 Sauvignon Blanc | Satellite | 2020 | NZ

ROSÉ

Jean-Luc Colombo Cape | Bleue Rose | 2019 | France

REDS

Cab/Merlot/Syrah | Max Family Cuvee | 2016 | Napa
 Cabernet Sauvignon | Santa Carolina Reserva | 2018 | Chile
 Rosso di Montalcino | Caparzo | 2017 | Tuscany
 Malbec | Ben Marco | 2017 | Mendoza
 Pinot Noir | Castle Rock | 2018 | Russian River Valley
 Pinot Noir | Patton Valley Estate | 2017 | Willamette Valley

	G	B
	9. ²⁵	37
	13. ²⁵	53
	8. ⁹⁵	33
	12. ⁵⁰	44
	14	52
	8. ⁵⁰	43
	13. ²⁵	48
	9. ⁹⁵	35
	14. ²⁵	53
	12	44

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 6.⁵⁰
 Amstel Light 6.⁵⁰ / Lagunitas IPA 6.⁹⁵ / Michelob Ultra 6.⁹⁵
 Omission GLUTEN FREE Lager / 7.⁷⁵

CANS Guinness 5.⁵⁰ / Outlook Farm "Honey Apple" Semi-Sweet Hard Cider 8.²⁵
 Stowe Cider "Safety Meeting" Dry Hopped Hard Cider 9.⁹⁵

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