



# Max Tavern

SUMMER  
LUNCH MENU

## STARTERS

### Crispy Calamari

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

### Seared Blue Crab Cake

dijonnaise, sweet corn, cherry tomato, frisee 18.<sup>50</sup>

### Spicy Tuna Tacos

furikake rice,  
crispy wonton, 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>

### 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,  
pumpkin seed crumb, ranch and lemon vinaigrette 13

### Tomato Panzanella Salad

heirloom cherry tomatoes, cucumber,  
whipped ricotta, watermelon, rustic bread,  
smoked sea salt, micro basil 12

### Garden Salad

local lettuce, radish, peas, carrot, cucumber, cured  
summer squash, 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

### Sundae in a Jar 9

**Executive Chef:** Nate Waugaman

**Sous Chef:** Chris Keroack and Adam Toussiant

**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.<sup>50</sup>

### Tavern Classic

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

### Grilled Chicken Caprese Sandwich

fresh mozzarella, tomato, arugula,  
basil pesto, brioche bun 16.<sup>50</sup>

### Turkey Club

smoked turkey, bacon, tomato, arugula,  
herb aioli, sourdough 16.<sup>50</sup>

### Croque Monsieur

raclette and cheddar cheese, herbed prosciutto  
cotto, dijonaise, sourdough 16.<sup>50</sup>

## ENTREES

### Seasonal Vegetable Grain Bowl

green peas, mushroom, summer squash, herb  
quinoa, carrot puree, pepitas, pistachio 15.<sup>50</sup>

### Poke Bowl

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

**Tuna 20 / Salmon 17.<sup>50</sup> / Tofu 15.<sup>50</sup>**

### Fish and Chips

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

### Faroe Island Salmon

Aleppo honey glaze, sautéed summer squash, wild  
mushroom, curried squash puree 21

### Grilled Chicken Breast

roasted carrots, carrot puree,  
cumin yogurt, toasted pistachio 17.<sup>50</sup>

### Baked Garganelli Pasta

English peas, pesto, ricotta,  
parmesan cream, prosciutto 18.<sup>50</sup>

### Prime Flat Iron Steak Frites

shoestring fries, sauce au poivre 24.<sup>25</sup>

## 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 | Primaterra | Veneto  
 Rosé | Graham Beck | S Africa  
 Brachetto d'Aqui DOCG | Marengo | 2018 | Piemonte

### WHITES

Chardonnay | Excelsior | 2018 | S Africa  
**Chardonnay | Max Family Cuvee #3 | 2018 | Sonoma County**  
 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 | 2018 | NZ

### ROSÉ

Martin Ray "Rosé of Pinot Noir", Sonoma County

### 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. <sup>25</sup>	33
13. <sup>25</sup>	53
11	42
8. <sup>95</sup>	33
12. <sup>50</sup>	40
8. <sup>50</sup>	35
13. <sup>25</sup>	48
9. <sup>95</sup>	35
14. <sup>25</sup>	53
12	44

## DRAFT BEER SELECTIONS

**Thomas Hooker "Brewtus Maximus" American Pale Ale (Bloomfield, CT) 6% / 5<sup>75</sup>**  
 Fort Hill Brewing "Fresh Pick" IPA (Easthampton, MA) 7% / 8.<sup>50</sup>  
 Stella Artois Pilsner (Belgium) 5.2% / 8.<sup>25</sup>  
 Jack's Abby "House Lager" (Framingham, MA) 5.2% / 7.<sup>75</sup>  
 Vanished Valley "Pomona" IPA (Ludlow, MA) 6.5% / 8

## 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.<sup>50</sup>  
 Amstel Light 6.<sup>50</sup> / Lagunitas IPA 6.<sup>95</sup> / Michelob Ultra 6.<sup>95</sup>  
 Omission GLUTEN FREE Lager / 7.<sup>75</sup>  
**CANS** Guinness 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>

## 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.<sup>25</sup>

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

**Fiji Painkiller**  
 Fijian Rum, coconut, orange, pineapple.

ground nutmeg 13.<sup>25</sup>

**Spring Spritz**  
 white peach, Aperol, prosecco, 12

**Friend Zone**  
 habanero infused tequila, mango,  
 fresh lime, agave, Tajin 13.<sup>25</sup>

**Category 5**  
 Scotch Whiskey, pineapple, lemon, Demerara 13.<sup>25</sup>

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