

Max Tavern

..... DESSERT MENU

Tuxedo Cake

Feuilletine, white chocolate mousse, crispy chocolate pearls 10

Mascarpone Cheesecake

Roasted strawberry sauce, orange chip, whipped cream 11

Banana Bar

Financier, banana, mascarpone, brûlée bananas, milk chocolate crumble 11

Profiteroles

Chocolate sauce, choux au craquelin, ice cream 11

daily featured flavors

Butterscotch Pot de Crème

candied pecans, Chantilly cream 10

Maple Valley Farm's Ice Cream 7

daily featured flavors

Sorbet 7

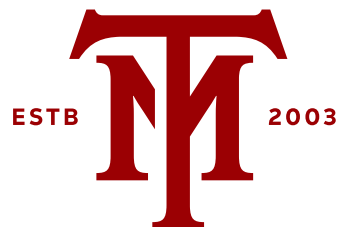
Lemon

Raspberry

Mango

Ice cream from Maple Valley Creamery, Hadley, MA

Pastry Chef-Sarah Mollerstrom



Max Tavern

COFFEE & TEA

Sumatra Baronet Coffee regular or decaf 3.⁵⁰

LaVazza Espresso regular or decaf 4.⁵⁰

Double Espresso 5.⁵⁰

Macchiato espresso with a dollop of froth 4.⁵⁰

Cappuccino espresso with frothed milk 5.⁵⁰

Latte espresso & steamed milk topped with froth 5.⁵⁰

HARNEY & SONS TEAS 3.⁵⁰

Organic English Breakfast

Chinese black tea from keemun

Hot Cinnamon Spice

black tea, 3 types of cinnamon, clove, orange peel

Earl Grey Supreme

Four black teas, silvertips, oil of Bergamot

Pomegranate Oolong

Ti Quan Yin Oolong

Organic Green Tea

Citrus and Ginkgo, dash of lemongrass, and the bright taste of natural citrus

Mint Verbena

Peppermint & lemon verbena, naturally caffeine-free

Chamomile

Egyptian chamomile flowers, naturally caffeine-free