

# Max Tavern

## DINNER MENU

### RAW BAR

- Oysters on the Half Shell** champagne mignonette, cocktail sauce MP
- Jumbo Cocktail Shrimp** horseradish slaw, fresh lemon 5<sup>EA</sup>
- Seafood Sampler** oysters, cocktail shrimp, spicy tuna sesame salmon, seaweed salad, champagne mignonette, cocktail sauce 55
- Poke Bowl** jasmine rice, cucumber, wakame seaweed, avocado, edamame, radish, scallion, sesame dressing
- Tuna 21.5 / Salmon 19 / Tofu 17

### SALADS

- Caesar Salad** romaine, kale, lemon Caesar dressing, gremolata breadcrumbs 13\*
- Wedge Salad** blue cheese dressing, bacon lardon, pickled onion, grape tomato, pumpnickel crumbs 15\*
- Tavern Crunch** shaved brussels sprouts, kale, apples, broccoli, grapes, lemon vinaigrette, marcona almonds 14\*
- Mediterranean Salad**, arugula, frisee radicchio, cucumber, cherry tomatoes, chick peas, olives, feta cheese, creamy greek dressing, crispy fava beans 14\*
- \*add a protein to any salad**
- Shrimp 7 / Chicken 6 / Salmon 11 / 8 oz Pub Steak 15 / Tofu 6

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness.\**

*-Before placing your order, inform your server if anyone in your party has a food allergy.\**

**Executive Chef:** Nate Waugaman  
**Sous Chef:** Abrar Hossain, Bobby Gilmore  
**Owner/Partner:** John Thomas

### STARTERS

- Crispy Calamari** arrabbiata, lemon, garlic aioli 16
- French Onion Soup** garlic croutons, raclette 12
- Seared Blue Crab Cake** sweet corn relish, Old Bay remoulade, micro herb and radish salad 19
- Crispy Cheddar Cheese Curds** gala apple sauce hot honey mustard drizzle 13
- Smoked Paprika Chicken Wings** garlic butter, blue cheese, lemon 15
- Spicy Tuna Tacos** furikake rice, crispy wonton, sesame 16
- Braised Pork Belly** leeks, scallion macerated carrot, pickled onion 18
- Sweet Corn Fritters** chili lime crema, cotija cheese, fresno chili, micro cilantro, scallion 13

### FROM THE GRILL

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|-------------------------------|----|--|----|
| <b>8oz Filet Mignon</b>       | 52 | <b>10oz Top Sirloin</b>                      | 39 |
| <b>14oz NY Strip</b>          | 54 | <b>10oz Flank Steak</b>                      | 33 |
| <b>14oz Center Cut Ribeye</b> | 56 | <b>18 oz Dry Aged Bone In NY Strip Steak</b> | 59 |

### PREPARATIONS

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|---|--|
| <b>Steak Frites</b> truffle fries, sauce au poivre                        | <b>Florentine</b> wilted spinach, garlic cream                             |
| <b>Gorgonzola</b> broiled creamy gorgonzola, cherry tomatoes, micro basil | <b>Miso Garlic</b> miso puree, sauteed Hon-shimeji mushrooms, white hoisin |

A 20% service charge will be added to all parties of 8 or more

### FROM THE LAND

- American Double** two 1/4 pound angus patties, tomato, onion, lettuce, American cheese, special sauce, brioche bun 20
- Wagyu Steak House Burger** brie cheese, truffle aioli, arugula, bacon onion jam brioche bun 21
- Vegetable Grain Bowl** quinoa, lentils, fava beans, sweet peas, mushrooms, carrot puree, crispy fava beans 24\*
- Pan Roasted Chicken** semolina dumplings, asparagus, wood ear mushroom, chicken jus, hot honey 29
- Flank Steak** grilled portabella, creamy polenta, arugula, sweetie drop peppers, chimichurri 36

### FROM THE SEA

- Faroe Island Salmon** roasted vegetable ratatouille, eggplant puree, micro basil 32
- Beer Battered Fish & Chips** tartar sauce, tavern pickles, lemon, house cut chips 26
- Crab Pasta** crab paccheri pasta, cherry tomato tomato shrimp broth, blistered scallion, caper, parsley 24
- Seared Hokkaido Scallops** spring peas, fregola, pea shoots, sweet pea puree, bacon lardon, pickled lemon 34
- Broiled Icelandic Haddock** spring peas, fava beans, leeks, garlic cream, herb pistou, pea shoots 29

### SIDE PLATES

- Roasted Carrots** carrot puree, cumin yogurt, toasted pistachio 11
- Garlicky Broccoli Rabe** shaved parmesan cheese, spicy arrabbiata sauce 9
- Creamed Spinach** parmesan, garlic cream 9
- Braised button Mushrooms** gremolata crumb 9
- Smashed Red Bliss Potatoes** 7
- Loaded Baked Potato** garlic cream, cheddar bacon lardon, dill pollen, scallion 11
- Shells & Cheese** cheddar cheese, garlic cream, Raclette gratinee, fresh herbs, American Cheese 9
- Asparagus** red lentil sauce, fried egg 11
- Truffle French Fries** parmesan, truffle oil, herbs 8

## WINES BY THE GLASS

### SPARKLING

Prosecco   Caposaldo   Veneto	G 10	B 33
Rosé   Graham Beck   South Africa	13 <sup>25</sup>	53

### WHITES

<b>Chardonnay   Max Family Cuvee #3   2019   Sonoma</b>	12 <sup>50</sup>	44
Chardonnay   Sean Minor   2021   Sonoma	13 <sup>50</sup>	50
Pinot Grigio   Terre Gaie   2021   Veneto	9 <sup>25</sup>	32
Pinot Grigio   St. Michael-Eppan   2022   Trentino-Alto	12	44
Riesling   Loosen Dr L   2021   Mosel	9 <sup>95</sup>	35
Pouilly-Fume (Sauvignon Blanc) Saget la Perriere   2022   Loire	13	48
Sauvignon Blanc   Satellite   2021   NZ	12	44

### ROSÉ

Rosé   Bieler   2022   FR	11	40
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### REDS

<b>Cab/Merlot/Syrah   Max Family Cuvee   2021   Napa</b>	14	52
Cabernet Sauvignon   Santa Carolina Reserva   2021   Chile	10	36
Rosso di Montalcino   Caparzo   2021   Tuscany	13 <sup>25</sup>	50
Malbec   Alta Vista Estates   2019   Mendoza	14 <sup>25</sup>	53
Pinot Noir   Imagery   2021   Sonoma	10	38
Pinot Noir   A to Z   2019   Willamette Valley	17	64

## CRAFT COCKTAILS

<b>Lavender Haze</b>   Empress gin, hibiscus tea liquor, lemon, honey, aquafaba	14
<b>Lychini</b>   Luksusova vodka, Lichi-li liquor, lime juice	12
<b>Springtime Spritz</b>   Greylock Gin, elderflower, lemon, carrot juice, bitters	14
<b>Make Your Mark</b>   Makers Mark Bourbon, Punt e Mes, Luxardo, bitters	14
<b>Spicy Matcharita</b>   Ghost Blanco Tequila, matcha, lime, agave, Peleton Mezcal	13
<b>The Bright Side</b>   Old Overholt Rye, Disaronno, lemon, simple, Cointreau	12
<b>Red Sangria</b>   cabernet, Pom juice, Gran Gala liquor, orange juice	11
<b>White Sangria</b>   apricot brandy, peach nectar, white cranberry	11

## DRAFT BEER SELECTIONS

<b>Thomas Hooker "Brewtus Maximus" American Pale Ale (Bloomfield, CT) 6%</b>	6 <sup>50</sup>
Peroni Nastro Azzurro (Italy) 5.1%	6 <sup>50</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<sup>50</sup> / Heineken 6 / Amstel Light 6 / Lagunitas IPA 6<sup>50</sup>  
Michelob Ultra 6<sup>95</sup>

### Cans

Guinness 8 / Champlain Orchards Farmstand Cider 9<sup>50</sup>

## ZERO PROOF

<b>Spicy No-Rita</b>   CleanCo T, lime, yuzu soda, jalapeno	9
<b>Ginger Shandy</b>   Fever Tree Ginger Beer, lemonade	9
<b>Cans &amp; Bottles</b>	
Athletic Brewing Co. non-alcoholic	6 <sup>50</sup>
Peroni Nastro Azzurro 0.0	6

At Max Tavern we take pride in selecting the freshest, best, and locally-sourced products whenever possible to serve our guests. Using the best ingredients, we bring fresh seafood, hand-cut steaks, and locally-grown produce from farm to chef to plate.



FOR AN  
EXCELLENT  
DINING  
EXPERIENCE,  
CHOOSE US  
FOR YOUR  
NEXT PRIVATE  
EVENT.

Explore space &  
catering options on  
our website  
[MaxTavern.com](https://www.MaxTavern.com)

Or contact  
**John Thomas**  
(413) 746-6299



AMERICAN CHOPHOUSE & COCKTAIL BAR