



# Max Tavern

## LUNCH MENU

### STARTERS

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

### RAW BAR

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

### SALADS

<b>Caesar Salad</b> romaine, kale, lemon Caesar dressing gremolata breadcrumbs	13*
<b>Wedge Salad</b> blue cheese dressing, bacon lardon, pickled onion, grape tomato, pumpernickel crumbs	15*
<b>Tavern Crunch</b> shaved brussels sprouts, kale, apples, broccoli, grapes, lemon vinaigrette, marcona almonds	13*
<b>Mediterranean Salad</b> , arugula, radicchio, cucumber, cherry tomatoes, chick peas, olives, frisee, feta cheese, creamy greek dressing, crispy fava beans	14*
<b>Vegetable Grain Bowl</b> sweet peas, mushrooms, quinoa, lentils, fava beans, carrot puree, toasted pistachio	14*

#### \*Add a Protein to Any Salad

Shrimp 8/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.\**

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

### SANDWICHES

<b>American Double</b> two 1/4 pound angus patties, lettuce, American cheese, tomato, onion, special sauce, brioche bun	20
<b>Wagyu Steak House Burger</b> brie cheese, truffle aioli, arugula, bacon onion jam, brioche bun	21
<b>Grilled Chicken Caprese</b> fresh mozzarella, tomato, arugula, basil pesto, brioche bun	17
<b>Turkey Club</b> roasted turkey, bacon, tomato, arugula, herb aioli, sourdough	17
<b>Pork Cutlet Grinder</b> garlic aioli, broccolini, parmesan cheese, pickled onion, grinder roll	18

All sandwiches served with house-made pickles and fries

### ENTREES

<b>Crab Pasta</b> paccheri pasta, tomato shrimp broth, cherry tomato, blistered scallion, caper, parsley	24
<b>Beer Battered Fish &amp; Chips</b> tartar sauce, house made fries, tavern pickles	21
<b>Faroe Island Salmon</b> roasted vegetable ratatouille, eggplant puree, micro basil	24
<b>Grilled Chicken Breast</b> roasted carrots, carrot puree, cumin yogurt, toasted pistachio	18
<b>Mediterranean Chicken Salad</b> , arugula, radicchio, cherry tomatoes, cucumber, frisee, chick peas, olives, feta cheese, creamy greek dressing, crispy fava beans	17
<b>Tavern Steak Frites</b> truffle fries, sauce au poivre	27
<b>Grilled Flank Steak</b> creamy polenta, arugula, grilled portabella, sweetie drop peppers, chimichurri	36

### SIDE PLATES

<b>Roasted Carrots</b> carrot puree, cumin yogurt, toasted pistachio	11
<b>Smashed Red Bliss Potatoes</b>	7
<b>Asparagus</b> red lentil sauce, fried egg	11
<b>Truffle French Fries</b> parmesan, truffle oil, herbs	8
<b>Shells &amp; Cheese</b> fresh herbs, garlic cream, gratinee New School American, cheddar cheese, Raclette	9
<b>Creamed Spinach</b> parmesan, garlic cream	9

### DESSERT

<b>Tuxedo Cake</b>	10
<b>Banana Bar</b>	11
<b>Mascarpone Cheesecake</b>	11
<b>Ice Cream Profiteroles</b>	11

### AMERICAN CHOPHOUSE & COCKTAIL BAR

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.

**Executive Chef:** Nate Waugaman

**Sous Chef:** Abrar Hossain, Bobby Gilmore

**Owner/Partner:** John Thomas

## WINES BY THE GLASS

### SPARKLING

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

### WHITES

<b>Chardonnay   Max Family Cuvee #3 2019   Sonoma County</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   Dr. Loosen 2021   Mosel	10	36
Pouilly-Fume (Sauvignon Blanc) Saget la Perriere   2022   Loire	13	48
Sauvignon Blanc   Satellite 2021   NZ	12	44

### ROSÉ

Rosé   Bieler   2022   France	11	40
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### REDS

<b>Cab/Merlot/Syrah   Max Family Cuvee 2021   Napa Valley</b>	14	52
Cabernet Sauvignon   Santa Carolina 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, Angostura 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

### 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 / 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

**Spicy No-Rita** | CleanCo. T, lime, jalapeno yuzu and lime soda 9

**Ginger Shandy** | Fever Tree Ginger Beer, lemonade 9

### Cans & Bottles

Athletic Brewing Co. N/A 6.<sup>50</sup>  
Peroni Nastro Azzurro 0.0 6.<sup>50</sup>



**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