



STARTERS

SOUP – Creamy Tomato & Spinach

SOUP OF THE DAY

CHICKEN CORDON BLEU BALLS
Honey Dijonaise dipping sauce

PICKLE WRAPPED PASTRAMI
Tempura fried with sauerkraut, Russian dressing, whole grain mustard sauce

FURIKAKE TUNA*
Pickled Asian slaw, srirachi aioli, yuzu hoisin

SPINACH ARTICHOKE DIP
Creamy goat cheese, oven baked pita chips

PULLED PORK SPRINGROLLS
Creamy dipping sauce.

BARBEQUED CHICKEN WINGS
House smoked with chipotle-honey BBQ sauce

5. **BUFFALO SHRIMP**–
Celery, carrots, blue cheese dressing

5. **BURGER SLIDERS***
Aged Vermont cheddar, shaved onions, MAX sauce

8. **VEGETARIAN CHILI** -
Crispy corn tortilla chips, aged cheddar small 4. / large 8.

8. **TEXAS LONGHORN CHILI**
Crispy corn tortilla chips, aged cheddar, cilantro crema small 5. / large 9.

8. **MAX SALAD** – Mixed greens, tomato, cucumber, Bermuda onion, radish, sherry mustard seed vinaigrette.

8. **MAX'S CLASSIC CAESAR** –
Crisp romaine hearts, classic Caesar dressing, Grana Padano, croutons.

7. **ICEBERG SALAD** – Iceberg wedge, grape tomatoes, crumbled bacon, creamy blue cheese dressing.

Sandwiches

All sandwiches come with kettle chips and pickles.

WARM MEATLOAF SANDWICH
Aged Vermont cheddar, crispy onion straws, srirachi ketchup, lettuce, tomato, artisan roll 11.

BUFFALO CHICKEN WRAP
Crispy chicken, romaine lettuce, tomato, cucumber, blue cheese 10.

PULLED PORK
12 hour house smoked. Shaved red onion, cole slaw, potato rolls 11.

CHOKE N' CHICKEN
Spinach and artichoke crusted chicken breast, oven roasted tomatoes, arugula 10.

PASTRAMI NIGHTMARE
Swiss cheese, Russian dressing, cole slaw, toasted rye bread 11.

GRILLED CHEESE
Comté, gruyère, aged Vermont cheddar, rustic rosemary semolina bread 9.

FLAMIG FARM "ALL STEAK" DOG
All natural, ¼ lb., grass fed Black Angus with jalapeno mustard, pepper relish and onions. 7.50/12.

BURGERS

MAX Burger proudly serves all-natural Niman Ranch Certified Angus beef. We share their mission to provide humanely raised, environmentally-sustained animals, using no antibiotics, no pesticides, and no added hormones. All Niman Ranch beef is traceable from environmentally sustainable family ranches to plate.

All burgers come with a side of hand-cut fries and house made pickles. Free substitutions include sweet potato fries, kettle chips or Max salad. All other substitutions 1.⁵⁰ Gluten-free rolls may be substituted for 2.⁵⁰

MAX CLASSICS*

8 oz., lettuce, tomato, Max sauce, artisan roll
5 oz., lettuce, tomato, Max sauce, potato roll
6 oz. chicken breast, lettuce, tomato, rosemary aioli, artisan roll

KOBE CLASSIC * - 8 oz., lettuce, tomato, Max sauce, artisan roll.

ALFRED * - 8 oz., Comté cheese, caramelized onions, rosemary aioli, artisan roll.

FATTY MELT * - 8 oz., sandwiched between two grilled cheese sandwiches, tomato, applewood smoked bacon

INSIDE OUT * - 8 oz., gorgonzola stuffed, applewood smoked bacon, grilled onion, arugula, artisan roll

KOBE FUN GUY 2.0 * - 8 oz., sautéed mushrooms, truffled cheese, French onion aioli, au poivre dipping sauce, artisan roll

BLACKJACK * - 8 oz. blackened, jalapeno jack cheese, roasted green chiles, guacamole, honey-chipotle onions, artisan roll

MISS DAISY * - 8 oz., brie cheese, applewood smoked bacon, apple honey Dijonaise, lettuce, tomato, on toasted brioche bread

CHICKEN M.O.P. * - 7 oz. chicken patty, American cheese, mushrooms, onions, peppers, smoked pepper aioli, artisan roll

TURKEY BURGER – 7 oz., Plainville Farms Turkey, goat cheese, watercress, oven roasted tomato, whole wheat roll

10. **SHRIMP BURGER**– Sweet and sour glaze, Asian vegetables, soy-scallion aioli 14.
8.
9. **TUNA BURGER *** - 8 oz. seared tuna burger, pickled Asian vegetables, srirachi aioli, sesame seed artisan roll 13.

14. **PORTOBELLA BURGER** - Roasted portobella caps, red onion, arugula, roasted red peppers, provolone, lemon asparagus aioli, artisan roll 10.

11. **THE GRATEFUL VEG** – Housemade quinoa-sunflower seed burger, cheddar cheese, shaved red onion, roasted tomato, baby arugula, lemon tahini vinaigrette, whole wheat roll 11.

CHALKBOARD BURGERS/SANDWICHES

MONDAY ** - Bluesabi

TUESDAY ** - Bacon and Onion Smash

WEDNESDAY * - C.O.D.

THURSDAY ** - The Cornelius

FRIDAY ** - El Diablo

SATURDAY ** - Barbeque Burger

SUNDAY ** - The Local

** Turkey or Veggie burgers may be substituted at no charge

TOPPINGS AND CHEESES 1. each

Toppings: chili • applewood smoked bacon • fried egg* • oven roasted tomato • sautéed mushrooms • roasted red peppers
Cheeses: American • gruyère • blue • jalapeno jack • aged Vermont cheddar

FAMILY SIDES 4. each

hand-cut fries • onion rings • sweet potato fries • edamame • eggplant fries • truffle spuds • cole slaw • mashed potatoes • grilled asparagus • green beans

Big Salads

CAESAR SALAD

Crisp romaine hearts, Grana Padana, croutons
Chicken 11.
Salmon 15.

ASIAN TUNA *

Furikake crusted, spicy greens, crisp wontons, sesame citrus vinaigrette 16.

SEARED SCALLOPS

Anjou pears, frisee, candied walnuts, bacon, crumbled gorgonzola, black currant vinaigrette 15.

CHICKEN COBB

Diced chicken, gorgonzola, tomato, bacon, hardcooked egg, avocado, rye croutons 14.

GREEK CHOPPED SHRIMP

Feta, kalamata olives, grape tomato, red onion, pepperoncini, cucumber, hearts of palm, creamy oregano dressing 15.

BURGER SALAD * – Beef, turkey or veggie burger on the MAX salad 12.

ENTREES

ROASTED HALF CHICKEN Lemon & herb cured, garlic seared green beans, garlic mashed potatoes, pan jus 16.

ST. LOUIS STYLE BARBEQUE RIBS
Dry rubbed & slow smoked, hand-cut fries, creamy cole slaw 18.

HILDA'S MEATLOAF Garlic mashed potatoes, seared spinach, caramelized onion demi glace 14.

PAN ROASTED SALMON *
Roasted butternut squash, sautéed escarole, brown butter sauce 16.

12 OZ. N.Y. STRIP *– Grilled Certified Angus Beef, gorgonzola butter, hand-cut fries with rosemary salt 19.

MAX & CHEESE– Cellentani pasta, Black Forrest ham, peas, Gruyère, aged Vermont cheddar, Grana Padano 13.