

STARTERS

Salads

Creamy Tomato Soup & Soup of the Day	5. ⁹⁵ /6. ⁹⁵	Max Salad Mixed greens, tomato, cucumber, Bermuda onion, radish	5. ⁹⁵ / 7. ⁹⁵
Candied Bacon "Lollipops" Apple cider reduction	7. ⁵⁰	Caesar Salad Crisp romaine hearts, Grana Padano, croutons	6. ⁹⁵ / 8. ⁹⁵
Tuna Tacos* Yellowfin tuna, jasmine rice, wasabi	9. ⁹⁵	Kale Salad Crisp wontons, grape tomato, cucumber, radish, julienne carrot, soy-ginger & lime vinaigrette	6. ⁹⁵ / 8. ⁹⁵
Spinach Artichoke Dip Creamy goat cheese, corn tortilla chips	5. ⁹⁵ / 10. ⁹⁵	Greek Salad Feta, Kalamata olives, grape tomato, red onion, cucumber, creamy oregano dressing	9. ⁹⁵
Pulled Pork Spring Rolls Sriracha-Ranch aioli dipping sauce	6. ⁹⁵	Bacon & Blue Romaine, frisee, arugula, blue cheese crumbles, bacon, Granny Smith apple, spiced walnuts, roasted onion vinaigrette	9. ⁹⁵
Barbequed Chicken Wings House smoked, chipotle-honey BBQ sauce	6. ⁹⁵ / 11. ⁹⁵	Cobb Gorgonzola, tomato, bacon, hard cooked egg, avocado, rye croutons	9. ⁹⁵
Burger Sliders* Aged Vermont cheddar, onions, MAX sauce	9. ⁹⁵	Wedge Iceberg wedge, grape tomatoes, crumbled bacon, creamy blue cheese dressing	6. ⁹⁵
Buffalo Shrimp Celery, carrots, blue cheese dressing	10. ⁹⁵		
Pickle Wrapped Pastrami			
Tempura fried, sauerkraut, Russian dressing, whole grain mustard sauce	8. ⁹⁵		
Vegetarian Chili - Corn tortilla chips, aged cheddar	4. ⁹⁵ / 8. ⁹⁵		
Texas Longhorn Chili Corn tortilla chips, aged cheddar, cilantro crema	5. ⁹⁵ / 10. ⁹⁵		

Additions

Grilled Chicken \$4. • Seared Scallops \$10. • Hanger Steak \$10. • Seared Yellowfin Tuna \$7.
 Buffalo Shrimp \$8. • Grilled Shrimp \$8. • 8 oz. Beef Burger \$5.⁵⁰ • Turkey Burger \$5.⁵⁰
 Shrimp Burger \$6.⁵⁰ • Veggie Burger \$5. • 8 oz. Wagyu Burger \$7.

BURGER

MAX Burger proudly serves Certified Humane Angus beef. Our mission is to provide our guests with humanely raised, environmentally-sustained animals, using no antibiotics, no pesticides, and no added hormones.

All burgers come with a side of hand-cut fries and house made pickles. Free substitutions include coleslaw or kettle chips.

Side substitutions 95¢ Gluten-free rolls may be substituted for \$1.⁰⁰

Max Classics*		Turkey Burger – 7 oz., Plainville Farms Turkey, goat cheese, watercress, oven roasted tomato, whole wheat roll	11. ⁹⁵
8 oz., lettuce, tomato, Max sauce, artisan roll	9. ⁹⁵		
5 oz., lettuce, tomato, Max sauce, potato roll		Shrimp Burger – Sweet and sour glaze, Asian vegetables, soy-scallion aioli	14. ⁹⁵
6 oz. chicken breast, lettuce, tomato, rosemary aioli, artisan roll		Tuna Burger* - 7 oz. seared tuna burger, house made kimchi, ginger-orange aioli, artisan roll	14. ⁹⁵
American Wagyu* - 8 oz., lettuce, tomato, Max sauce, artisan roll	14. ⁹⁵	The Grateful Veg – House made quinoa-sunflower seed burger, cheddar cheese, shaved red onion, roasted tomato, baby arugula, green goddess dressing, avocado, whole wheat roll	12. ⁹⁵
Alfred* - 8 oz., Comté cheese, caramelized onions, rosemary aioli, artisan roll			13. ⁹⁵
Bacon-Onion Smash* –8 oz., American cheese, baconnaise, griddle pressed onions, bacon, lettuce, tomato, Ciabatta roll	13. ⁹⁵		
Fatty Melt* - 8 oz., sandwiched between two grilled cheese sandwiches, tomato, Applewood smoked bacon	13. ⁹⁵		
Inside Out* –8 oz., gorgonzola stuffed, Applewood smoked bacon, grilled onion, arugula, artisan roll	13. ⁹⁵		
Fun Guy* - 8 oz. American Wagyu, truffled mushroom spread, arugula, French onion aioli, crispy onion strings, au poivre dipping sauce, artisan roll	16. ⁹⁵		
BlackJack* - 8 oz. blackened, jalapeño jack cheese, roasted green chilies, guacamole, honey-chipotle onions, artisan roll	13. ⁹⁵		
Miss Daisy* - 8 oz., brie cheese, Applewood smoked bacon, apricot jam, lettuce, tomato, on toasted brioche bread	13. ⁹⁵		
Frisky Chicken –7 oz. chicken patty, jalapeño jack cheese mango salsa, lettuce, jalapeño aioli, artisan roll	11. ⁹⁵		

Chalkboard Features

Monday* - Smokehouse Burger
Tuesday* - Taco Tuesday!
Wednesday* - Sgt. Peppercorn Burger
Thursday* - Big Blue
Friday* - Mushroom Demi
Saturday* - Barbeque Burger
Sunday* - Mohawk Farms Bison

toppings and cheeses \$1 each

Toppings: avocado • Applewood smoked bacon • fried egg* • caramelized onions
 oven roasted tomato • sautéed mushrooms • roasted red peppers
Cheeses: American • gruyère • jalapeño jack • aged Vermont cheddar
 Great Hill Farms Blue Cheese

family sides 4. each

hand-cut fries • onion rings • sweet potato fries • edamame • eggplant fries
 truffle spuds • coleslaw • mashed potatoes • grilled asparagus • broccolini

Sandwiches

All sandwiches come with hand cut fries and pickles.

Warm Meatloaf Sandwich	
Aged Vermont cheddar, crispy onion straws, srirachi ketchup, lettuce, tomato, artisan roll	10. ⁹⁵
Buffalo Chicken Wrap	
Crispy chicken, romaine lettuce, tomato, cucumber, blue cheese	11. ⁹⁵
Pulled Pork	
12 hour house smoked. Shaved red onion, coleslaw, potato rolls	11. ⁹⁵
Pastrami Rueben	
Gruyère, sauerkraut, Russian dressing, rye toast	11. ⁹⁵
Grilled Cheese	
Comté, gruyère, aged Vermont cheddar, rustic rosemary semolina bread	9. ⁹⁵
Add beef short rib	15. ⁹⁵
American Wagyu Beef Hot Dog	
All natural, 1/3 lb., grass fed American Wagyu Beef jalapeño mustard, pepper relish, onion.	8. ⁹⁵ /13. ⁹⁵

ENTREES

Braised Beef Short Rib Mashed potato, asparagus, fried onions	21. ⁹⁵
Roasted Half Chicken Lemon & herb cured, roasted potatoes, spinach, pan jus	15. ⁹⁵
St. Louis Style Barbeque Ribs	
Dry rubbed & slow smoked, hand-cut fries, creamy coleslaw	19. ⁹⁵
Hilda's Meatloaf Pan seared, cheddar mashed potatoes, broccolini, caramelized onion demi-glace	15. ⁹⁵
Maple Glazed Salmon * Bacon-sweet potato-butternut squash hash, apple-jicama slaw	18. ⁹⁵
Mac-N-Cheese – Cellentani pasta, Applewood smoked bacon, scallions, three cheese sauce, crispy panko	13. ⁹⁵

Cocktails

NAME DROPPER	10.
Hendrick's Gin • St. Germain, • Fresh Grapefruit Juice	
SOMETHING BORROWED	10.
Berkshire Mountain Distillers "Ethereal Gin" • Green Chartreuse Fresh Lime • Cilantro • Simple Syrup	
ILEGAL PEARAPHERNALIA	10.
Espolon Blanco Tequila • St. George Pear Brandy • Fresh Lime Ginger Syrup • Elemakule Bitters	
J-BIRD	10.
Plantation 5 year Old Rum • Campari • House made Grenadine Fresh Lime • Pineapple Juice • Peychaud's Bitters	
TIME AFTER THYME	10.
Bulliet Bourbon • Applejack Brandy • Thyme Syrup • Angostura bitters	
FASHION FORWARD	10.
Angels Envy Rye • Cinnamon-Brown Sugar Simple Syrup • Jerry Thomas Bitters	
THE INCIDER	10.
House Infused Vodka • Domaine Canton Ginger Liqueur • Apple Cider Fresh Lemon Juice • Angostura Bitters	
RED WINE SANGRIA	7. ⁵⁰ / 27.

BOTTLED BEER

ALES

Brewtus Maximus (CT • American Pale Ale)
Lagunitas Little Sumpin' Sumpin' (CA • Pale Wheat Ale)
Franziskaner (Germany • Hefe Weiss)
Harpoon U.F.O. (MA • American Wheat Ale)
Ommegang Witte (NY • Witbier)
Allagash Tripel Ale (ME • Tripel)
Chimay Blue (Belgium • Trappist Dark)
Duvel (Belgium • Strong Pale Ale)
Overshores Belle Fermier (CT • Saison Farmhouse-style)
Ommegang Hennepin (NY • Saison Farmhouse-style)
Sierra Nevada Pale Ale (CA • Pale Ale)
Relic The Fletcher (CT • Pale Ale)
Lagunitas Daytime IPA (CA • American Session IPA)
Stone Delicious (gluten removed) (CA • IPA)
Lagunitas IPA (CA • American IPA)
Victory Dirtwolf (PA • American Double IPA)
Green Flash West Coast IPA (CA • American Double IPA)
DogFish Head Indian Brown Ale (DE • Brown Ale)
Mayflower Porter (MA • Porter)
North Coast Old Rasputin (CA • Russian Imperial Stout)
Samuel Smith Oatmeal Stout (England • Stout)

LAGERS & CIDER

Full Sail Session Lager (OR • American Pale Lager)
Anchor Steam (CA • American Steam Lager)
Clausthaler (Germany • Non-Alcohol)
McKenzie's Hard Cider (NY • American Hard Cider)
Stella Artois (Belgium • Euro Lager)
Heineken (Netherlands • Euro Lager)
Mich Ultra (US • Pale American Lager)
Coors Light (US • Pale American Lager)
Corona (Mexico • Mexican Lager)
Corona Light (Mexico • Pale Mexican Lager)
Budweiser (US • American Lager)
Bud Light (US • Pale American Lager)

BOMBERS (LARGE FORMAT BEERS)

Rogue Dead Guy Ale (OR • Helles Bock • 6.5% ABV • 22 oz.)	17.
Lagunitas Hop Stoopid (CA • Imperial I.P.A., 8.0% ABV • 22 oz.)	14.
Lagunitas Sucks (CA • Imperial I.P.A., 7.8% ABV • 32 oz.)	18.
Element Dark Element (MA • American Black Ale • 8.8% ABV • 750 ml)	31.
Stone Arrogant Bastard (CA • American Strong Ale • 7.2% ABV • 22 oz.)	14.
Ommegang Joemmegang (NY • Belgian Dark Coffee Ale • 7.5% • 750 ml)	39.
Ommegang Game of Thrones Three Eyed Raven (NY • Dark Saison • 7.4% • 750 ml)	24.
Portland Cider Co. Sorta Sweet (ME • American Hard Cider • 9.5% • 22 oz.)	19.

CANS

Pabst Blue Ribbon (WI • Pale American Lager • 16 oz.)	4. ⁵⁰
Ballast Point Longfin Lager (CA • American Lager • 12 oz.)	6. ²⁵
Sixpoint Brewing The Crisp (NY • German Pilsener • 12 oz.)	6. ²⁵
Oskar Blues Dale's Pale Ale (CO • American Pale Ale • 12 oz.)	6. ²⁵
Black Hog Granola Brown (CT • American Brown Ale • 12 oz.)	6. ²⁵
New England Brewing Co. Sea Hag (CT • American IPA • 12 oz.)	6. ²⁵
Sierra Nevada Torpedo (CA • Extra IPA • 12 oz.)	6. ⁵⁰
Back East Brewing Co. Back East Ale (CT • Pale Ale • 12 oz.)	6. ²⁵
Narragansett Seasonal (RI • Varies • 16 oz.)	6. ²⁵
Two Roads "No Limits" Hefeweizen (CT • Hefeweizen • 16 oz.)	6. ⁵⁰
Uinta Baba (UT • American Black Lager • 12 oz.)	6. ²⁵
Guinness (Ireland Stout 14.9 oz)	7.

SHAKES

CHOCOLATE • VANILLA • PB & J
BANANA CHOCOLATE MALTED •
STRAWBERRY • COFFEE HAZELNUT •
TOASTED MARSHMALLOW 5.⁹⁵ each

Spiked Shakes

BUFFALO SHAKE - Buffalo Trace Bourbon, caramel, vanilla ice cream
KAHLUA EXPRESS - Van Gogh Double Espresso, Kahlua, coffee ice cream
PB & J - Frangelico, Chambord, peanut butter, jelly, vanilla ice cream
DOLCE DE LECHE - Bailey's Caramel, Kahlua, caramel, vanilla ice cream
Adult Shakes 10. each

Stewart's Bottled Soda 2.⁹⁵

Root Beer • Orange N' Cream • Black Cherry

Birch Beer • Diet Root Beer

Fountain sodas 2.⁹⁵ each

MAX BURGER WINES

	Glass	Bottle
5. ⁰⁰		
6. ²⁵	Prosecco, Valdo , Italy	8. 30.
6. ⁵⁰		
6. ²⁵	Champagne, Veuve Clicquot , France (375 ml/750ml)	39. /69.
7. ⁷⁵		
6. ⁵⁰		
11.	WHITES	
	Pinot Grigio, Ca' Donini , Italy	8. 28.
9.	Riesling, Leitz Out , Germany	9. 32.
6. ⁷⁵	Sauvignon Blanc, Max Family Cuvee , Sonoma	9. 32.
7. ⁷⁵	Sauvignon Blanc, Mud House , New Zealand	9. 32.
6. ²⁵	Chardonnay, Excelsior , S. Africa	8. 28.
6. ⁷⁵	Chardonnay, Cambria Katherine's Vineyard , CA	13. 49.
6. ²⁵	Sokol Blosser Evolutionary Blend #9 , OR	46.
6. ²⁵	The Wolftrap White (Viognier, Chenin, Grenache), S. Africa	34.
7. ²⁵		
7. ²⁵	ROSÉ	
6. ⁵⁰	Pinot Noir, Martin Ray , Russian River Valley	9. 34.
6. ²⁵		
7. ⁷⁵		
9.	REDS	
	Napa Red Blend, Max Family Cuvee , Napa	12. ⁵⁰ 49.
	Marietta Old Vine Lot #62 (mostly Zin and Petite Sirah), CA	43.
5.	Pinot Noir, Cono Sur Bicycle Range , Chile	8. 28.
6. ⁵⁰	Pinot Noir, Byron , Santa Barbara	13. 49.
5. ⁵⁰	Malbec, Septima , Argentina	8. ²⁵ 28.
5. ⁷⁵	Malbec, Susana Balboa , Argentina	49.
6. ²⁵	Merlot, Montes , Chile	9. 32.
5. ²⁵	Zinfandel, Renwood , Amador County	9. ⁵⁰ 36.
4. ⁵⁰	Petite Sirah, Line 39 , North Coast, CA	8. 28.
4. ⁵⁰	Garnacha, Evodia , Spain	10. 46.
5. ⁵⁰	Shiraz, Stablemate , South Africa	9. 32.
5. ⁵⁰	Cabernet Sauvignon, Castle Rock , Paso Robles	8. 28.
4. ⁵⁰	Cabernet Sauvignon, Seven Falls , WA	10. 36.
	Cabernet Sauvignon, Terrior Hunter , Chile	50.
	Cabernet Sauvignon, Robert Mondavi , Napa Valley	50.

Top Shelf

Premium Spirits - 2 oz. pour - Served Neat or on the Rocks

The Balvenie Single Malt 14 year Rum Wood (Speyside)	15.
BenRiach Single Malt 12year (Speyside)	11.
Springbank Single Malt 'CV' (Campbeltown)	11.
Glenmorangie Nectar 12 year (Highland)	15.
Lagavulin Single Malt 16 year (Islay)	17.
Macallan 12 Single Malt 12 year (Highland)	15.
Oban Single Malt 14 year (West Highland)	14.
Elijah Craig Bourbon 12 year	14.
Four Roses Bourbon <i>Small Batch</i>	10.
Russell's Reserve Bourbon 10 year	10.
Blantons Kentucky Straight Bourbon	13.
George Dickel Barrel Select Bourbon	10.
Hudson Baby Bourbon (New York)	16.
Knob Creek Small Batch 9 year Bourbon	10.