

<b>Cos*</b> Yellowfin tuna, jasmine rice, wasabi	9. <sup>95</sup>
<b>Artichoke Dip</b> Creamy goat cheese, corn tortilla chips	5. <sup>95</sup> / 10. <sup>95</sup>
<b>Pork Spring Rolls</b> Sriracha-ranch aioli dipping sauce	6. <sup>95</sup>
<b>Red Chicken Wings</b> House smoked, House-made BBQ sauce	6. <sup>95</sup> / 11. <sup>95</sup>
<b>Sliders*</b> Aged Vermont cheddar, onions, Max sauce	9. <sup>95</sup>
<b>Shrimp</b> Celery, carrots, blue cheese dressing	10. <sup>95</sup>
<b>Wrapped Pastrami</b>	8. <sup>95</sup>
fried, sauerkraut, Russian dressing, lime mustard sauce, gruyere	
<b>Chili</b> - Corn tortilla chips, aged cheddar	4. <sup>95</sup> / 8. <sup>95</sup>
<b>Rhino Chili</b> Corn tortilla chips, aged cheddar, cilantro crema	5. <sup>95</sup> / 10. <sup>95</sup>

<b>Kale Salad</b> Crispy wontons, grape tomato, cucumber, radish, julienne carrot, soy-ginger & lime vinaigrette	9. <sup>95</sup>
<b>Greek Salad</b> Feta, Kalamata olives, grape tomato, red onion cucumber, creamy oregano dressing	6. <sup>95</sup>
<b>Bacon &amp; Blue</b> Romaine, frisee, arugula, blue cheese crumbles, bacon Granny Smith apple, spiced walnuts, roasted onion vinaigrette	6. <sup>95</sup> / 11. <sup>95</sup>
<b>Cobb</b> Gorgonzola, tomato, bacon, hard cooked egg, avocado, rye croutons	9. <sup>95</sup>
<b>Wedge</b> Iceberg wedge, grape tomatoes, crumbled bacon, creamy blue cheese dressing	10. <sup>95</sup>

**Additions**

Grilled Chicken \$4. • Seared Scallops \$10. • Hanger Steak \$10. • Seared Yellowfin \$10.  
 Buffalo Shrimp \$8. • Grilled Shrimp \$8. • Turkey Burger \$5.<sup>50</sup> Shrimp Burger \$5.  
 Veggie Burger \$5. • 8 oz. Wagyu Burger \$7. Salmon \$6

# B U R G E R S

**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.<sup>00</sup>*

<b>Classics*</b>	
hamburger, tomato, Max sauce, artisan roll	
hamburger, tomato, Max sauce, potato roll	
chicken breast, lettuce, tomato, rosemary aioli, artisan roll	
<b>American Wagyu*</b> - 8 oz., lettuce, tomato, Max sauce, artisan roll	
hamburger - 8 oz., Comté cheese, caramelized onions, applewood smoked bacon, aioli, artisan roll	
<b>Onion Smash*</b> -8 oz patty infused with bacon and onion, cheddar, American cheese, lettuce, tomato, Ciabatta roll	
<b>Double Cheese*</b> - 8 oz., sandwiched between two grilled cheese sandwiches, applewood smoked bacon	
<b>Double Bacon*</b> -8 oz., gorgonzola stuffed, Applewood smoked bacon, cheddar, arugula, artisan roll	
<b>Truffle*</b> - 8 oz. American Wagyu, truffled mushroom spread, arugula, onion aioli, crispy onion strings, au poivre dipping sauce, artisan roll	16. <sup>95</sup>
<b>Blackened*</b> - 8 oz. blackened, jalapeño jack cheese, green chilies, guacamole, honey-chipotle onions, artisan roll	13. <sup>95</sup>
<b>French*</b> - 8 oz., brie cheese, Applewood smoked bacon, tomato, apple honey dijonnaise, on toasted brioche bread	13. <sup>95</sup>
<b>Grilled Chicken*</b> -7 oz. chicken patty, jalapeño jack cheese, cheddar, lettuce, jalapeño aioli, artisan roll	11. <sup>95</sup>

<b>Turkey Burger</b> – 7 oz., Plainville Farms Turkey, goat cheese, watercress, oven roasted tomato, whole wheat roll	11. <sup>95</sup>
<b>Shrimp Burger</b> – Sweet and sour glaze, Asian vegetables, soy-scalion aioli	10. <sup>95</sup>
<b>Tuna Burger*</b> - 7 oz. seared tuna burger, house made kimchi, ginger-orange aioli, artisan roll	14. <sup>95</sup>
<b>The Grateful Veg</b> – House made quinoa-sunflower seed burger, cheddar cheese, shaved red onion, roasted tomato, baby arugula, green goddess dressing, avocado, whole wheat roll	12. <sup>95</sup>

**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 (Local!)

**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.

<b>Ham Meatloaf Sandwich</b> Vermont cheddar, crispy onion straws, ketchup, lettuce, tomato, artisan roll	10. <sup>95</sup>
<b>Chickalo Chicken Wrap</b> chicken, romaine lettuce, tomato, cheddar, blue cheese	11. <sup>95</sup>

# E N T R E E S

<b>Braised Beef Short Rib</b> Mashed potato, asparagus, fried onions	
<b>Roasted Half Chicken</b> Lemon & herb cured, roasted potatoes, spinach, pan jus	

ear Old Rum • Campari • House made Grenadine	10.
Pineapple Juice • Peychaud's Bitters	
<b>TER THYME</b>	10.
on • Applejack Brandy • Thyme Syrup • Angostura bitters	
<b>FORWARD</b>	10.
rye • Cinnamon-Brown Sugar Simple Syrup • Jerry Thomas Bitters	
<b>DER</b>	10.
d Vodka • Domaine Canton Ginger Liqueur • Apple Cider	
Juice • Angostura Bitters	
<b>IE SANGRIA</b>	7. <sup>50</sup> / 27.

## BOTTLED BEER

<b>aximus</b> (CT • American Pale Ale)	5. <sup>00</sup>
<i>Little Sumpin' Sumpin'</i> (CA • Pale Wheat Ale)	6. <sup>25</sup>
<b>er</b> (Germany • Hefe Weiss)	6. <sup>50</sup>
<i>F.O.</i> (MA • American Wheat Ale)	6. <sup>25</sup>
<b>g Witte</b> (NY • Witbier)	7. <sup>75</sup>
<i>ipel Ale</i> (ME • Tripel)	6. <sup>50</sup>
<i>e</i> (Belgium • Trappist Dark)	11.
<i>ium</i> • Strong Pale Ale)	9.
<i>s Belle Fermier</i> (CT • Saison Farmhouse-style)	6. <sup>75</sup>
<b>g Hennepin</b> (NY • Saison Farmhouse-style)	7. <sup>75</sup>
<b>ada Pale Ale</b> (CA • Pale Ale)	6. <sup>25</sup>
<i>etcher</i> (CT • Pale Ale)	6. <sup>75</sup>
<i>Daytime IPA</i> (CA • American Session IPA)	6. <sup>25</sup>
<i>ious</i> (gluten removed) (CA • IPA)	6. <sup>25</sup>
<b>PA</b> (CA • American IPA)	6. <sup>25</sup>
<i>wolf</i> (PA • American Double IPA)	7. <sup>25</sup>
<b>h West Coast IPA</b> (CA • American Double IPA)	7. <sup>25</sup>
<b>ead Indian Brown Ale</b> (DE • Brown Ale)	6. <sup>50</sup>
<i>Porter</i> (MA • Porter)	6. <sup>25</sup>
<b>st Old Rasputin</b> (CA • Russian Imperial Stout)	7. <sup>75</sup>
<b>ith Oatmeal Stout</b> (England • Stout)	9.

## ES & CIDER

<b>ssion Lager</b> (OR • American Pale Lager)	5.
<b>eam</b> (CA • American Steam Lager)	6. <sup>50</sup>
(Germany • Non-Alcohol)	5. <sup>50</sup>
<b>s Hard Cider</b> (NY • American Hard Cider)	5. <sup>75</sup>
(Belgium • Euro Lager)	6. <sup>25</sup>
(etherlands • Euro Lager)	5. <sup>25</sup>
<b>JS</b> • Pale American Lager)	4. <sup>50</sup>
(US • Pale American Lager)	4. <sup>50</sup>
<b>xico</b> • Mexican Lager)	5. <sup>50</sup>
<i>t</i> (Mexico • Pale Mexican Lager)	5. <sup>50</sup>
<b>JS</b> • American Lager)	4. <sup>50</sup>
<b>S</b> • Pale American Lager)	4. <sup>50</sup>

## ERS (LARGE FORMAT BEERS)

<i>d Guy Ale</i> (OR • Helles Bock • 6.5% ABV • 22 oz.)	17.
<i>hop Stoopid</i> (CA • Imperial I.P.A., 8.0% ABV • 22 oz.)	14.
<i>ucks</i> (CA • Imperial I.P.A., 7.8% ABV • 32 oz.)	18.
<i>ark Element</i> (MA • American Black Ale • 8.8% ABV • 750 ml)	31.
<i>ant Bastard</i> (CA • American Strong Ale • 7.2% ABV • 22 oz.)	14.
<b>g Joemmegang</b> (NY • Belgian Dark Coffee Ale • 7.5% • 750 ml)	39.
<b>g Game of Thrones Three Eyed Raven</b> (NY • Dark Saison • 7.4% • 750 ml)	24.
<b>ider Co. Sorta Sweet</b> (ME • American Hard Cider • 9.5% • 22 oz.)	19.

**KAHLUA EXPRESS** - Van Gogh Double Espresso, Kahlua, coffee  
**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.<sup>95</sup>

**Root Beer • Orange N' Cream • Black Cherry**  
**Birch Beer • Diet Root Beer**  
 Fountain sodas 2.<sup>95</sup> each

## MAX BURGER WINES

<b>SPARKLING</b>	Glass	Bot
Prosecco, <b>Valdo</b> , Italy	8.	30.
Champagne, <b>Veuve Clicquot</b> , France (375 ml/750ml)		39. /6

### WHITES

Pinot Grigio, <b>Ca' Donini</b> , Italy	8.	28.
Riesling, <b>Leitz Out</b> , Germany	9.	32.
Sauvignon Blanc, <b>Max Family Cuvee</b> , Sonoma	9.	32.
Sauvignon Blanc, <b>Mud House</b> , New Zealand	9.	32.
Chardonnay, <b>Excelsior</b> , S. Africa	8.	28.
Chardonnay, <b>Cambria Katherine's Vineyard</b> , CA	13.	49.
<b>Sokol Blosser Evolutionary Blend #9</b> , OR		46.
<b>The Wolftrap White</b> (Viognier, Chenin, Grenache), S. Africa		34.

### ROSÉ

Pinot Noir, <b>Martin Ray</b> , Russian River Valley	9.	34.
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### REDS

Napa Red Blend, <b>Max Family Cuvee</b> , Napa	12. <sup>50</sup>	49.
<b>Marietta Old Vine Lot #62</b> (mostly Zin and Petite Sirah), CA		43.
Pinot Noir, <b>Cono Sur Bicycle Range</b> , Chile	8.	28.
Pinot Noir, <b>Byron</b> , Santa Barbara	13.	49.
Malbec, <b>Septima</b> , Argentina	8. <sup>25</sup>	28.
Malbec, <b>Susana Balboa</b> , Argentina		49.
Merlot, <b>Montes</b> , Chile	9.	32.
Zinfandel, <b>Renwood</b> , Amador County	9. <sup>50</sup>	36.
Petite Sirah, <b>Line 39</b> , North Coast, CA	8.	28.
Garnacha, <b>Evodia</b> , Spain	10.	46.
Shiraz, <b>Stablemate</b> , South Africa	9.	32.
Cabernet Sauvignon, <b>Castle Rock</b> , Paso Robles	8.	28.
Cabernet Sauvignon, <b>Seven Falls</b> , WA	10.	36.
Cabernet Sauvignon, <b>Terrior Hunter</b> , Chile		50.
Cabernet Sauvignon, <b>Robert Mondavi</b> , Napa Valley		50.

## *Top Shelf*

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

<b>The Balvenie</b> Single Malt 14 year Rum Wood (Speyside)	15.
<b>BenRiach</b> Single Malt 12year (Speyside)	11.