

STARTERS

Salads

Creamy Tomato Soup & Soup of the Day	5. ⁹⁵ /6. ⁹⁵
Candied Bacon "Lollipops" Apple cider reduction	8. ⁵⁰
Tuna Poke* Yellowfin tuna, crispy wontons, wasabi crema	9. ⁹⁵
Spinach Artichoke Dip Creamy goat cheese, corn tortilla chips	5. ⁹⁵ /10. ⁹⁵
Pulled Pork Spring Rolls Sriracha-Ranch aioli dipping sauce	7. ⁹⁵
Barbequed Chicken Wings House smoked, chipotle-honey BBQ sauce	6. ⁹⁵ /11. ⁹⁵
Burger Sliders* Aged Vermont cheddar, onions, pickles, MAX sauce	9. ⁹⁵
Fried Chicken Street Tacos Buttermilk fried chicken, sweet chili sauce, kimchi	7. ⁹⁵
Kung Pao Shrimp Julienne carrots & snap peas, chopped peanuts	10. ⁹⁵
Rhode Island Style Cauliflower Cherry peppers, lemon-garlic butter, arugula	7. ⁹⁵

Max Salad Mixed greens, tomato, cucumber, Bermuda onion, radish	5. ⁹⁵ / 7. ⁹⁵
Caesar Salad Crisp romaine hearts, Grana Padano, croutons	6. ⁹⁵ / 8. ⁹⁵
Kale Salad Crisp wontons, grape tomato, cucumber, radish, julienne carrot, soy-ginger & lime vinaigrette	6. ⁹⁵ / 8. ⁹⁵
Lean Green Kale, shaved Brussels sprouts, green beans, cucumber, Grana Padano, chopped almonds, lemon vinaigrette	6. ⁹⁵ / 8. ⁹⁵
Bacon & Blue Romaine, frisée, arugula, blue cheese crumbles, bacon, Granny Smith apple, spiced walnuts, roasted onion vinaigrette	6. ⁹⁵ / 8. ⁹⁵
Cobb Gorgonzola, tomato, bacon, hard cooked egg, avocado, rye croutons	7. ⁹⁵ / 9. ⁹⁵
The Wedge Iceberg wedge, grape tomatoes, crumbled bacon, creamy blue cheese dressing	6. ⁹⁵

Additions

Grilled Chicken \$4. • Seared Scallops \$10. • Skirt Steak \$10. • Salmon \$8
 Seared Yellowfin Tuna \$7. Buffalo Shrimp \$8. • Grilled Shrimp \$8.
 *8 oz. Beef Burger \$5.⁵⁰ • *Turkey Burger \$5. • *Tuna Burger \$7.
 *Shrimp Burger \$8. • *Veggie Burger \$6. • *8 oz. Wagyu Burger \$8.
 *all plain patties

BURGERS

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.
Other side substitutions for additional charge. *Gluten-free rolls may be substituted for \$1.⁵⁰*

Max Classics* 8 oz., lettuce, tomato, Max sauce, artisan roll 5 oz., lettuce, tomato, Max sauce, potato roll 6 oz. chicken breast, lettuce, tomato, fresh herb aioli, artisan roll	11. ⁹⁵ 9. ⁹⁵ 10. ⁹⁵
American Wagyu* 8 oz., lettuce, tomato, Max sauce, artisan roll	14. ⁹⁵
Texican* 8 oz., Applewood smoked bacon, barbeque sauce, onion straws, chipotle-jalapeno aioli, lettuce, tomato, artisan roll	12. 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
Maple Whisky* 8 oz., Great Hill Farms blue cheese, arugula, Applewood smoked bacon, maple-bourbon onions, artisan roll	13. ⁹⁵
Wagyu Maximus* 8 oz. American Wagyu, Mystic Cheese Co. "Twain", mushrooms, caramelized onions, Max sauce, lettuce, tomato, artisan roll	16. ⁹⁵
BlackJack* 8 oz. blackened, jalapeño jack cheese, roasted green chilies, guacamole, honey-chipotle onions, artisan roll	13. ⁹⁵
Sgt. Peppercorn* 8 oz. peppercorn crusted, Applewood smoked bacon, mushrooms, blue cheese-gruyère fondue, buffalo-ranch aioli, arugula, artisan roll	13. ⁹⁵
Jacked Up Chicken 7 oz., pepperjack cheese, pico de gallo, lettuce tortilla strips, avocado-ranch dressing, artisan roll	11. ⁹⁵

Turkey Burger 7 oz. Plainville Farms Turkey, goat cheese, watercress, oven roasted tomato, whole wheat roll	12. ⁹⁵
Shrimp Burger Sweet and sour glaze, Asian vegetables, soy-scallion aioli	14. ⁹⁵
Tuna Burger* 7 oz. seared tuna burger, housemade kimchi, ginger-orange aioli, artisan roll	13. ⁹⁵
The Grateful Veg Housemade quinoa-sunflower seed burger, cheddar cheese, shaved red onion, roasted tomato, baby arugula, green goddess dressing, avocado, whole wheat roll	12. ⁹⁵

CHALKBOARD FEATURES

Monday* - Smokehouse Burger
Tuesday* - Taco Tuesday!
Wednesday* - Miss Daisy Burger
Thursday* - Mohawk Farms Bison Burger
Friday* - Chili Fritos Crunch Burger
Saturday* - Slow Burner Burger
Sunday* - Caprese Burger

TOPPINGS AND CHEESES 1. each

TOPPINGS: avocado • Applewood smoked bacon • fried egg* • caramelized onions
 oven roasted tomato • sautéed mushrooms • roasted red peppers
CHEESE: 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 • chorizo and brussels sprouts

Sandwiches

All sandwiches come with hand cut fries and pickles.

Steak and Cheese Onions, peppers, mushrooms, sharp provolone arugula, pepperoncini	11. ⁹⁵
Buttermilk Fried Chicken Creamy cole slaw, dill pickles, fresh herb aioli	9. ⁹⁵
Pulled Pork 12 hour house smoked, shaved red onion, coleslaw, potato rolls	11. ⁹⁵
Pastrami Reuben Gruyère, sauerkraut, Russian dressing, rye toast	11. ⁹⁵
Grilled Cheese Gruyère, aged Vermont cheddar, rustic rosemary semolina bread	9. ⁹⁵
American Wagyu Beef Hot Dog All natural, 1/3 lb., grass fed American Wagyu Beef, jalapeño mustard, pepper relish, onion. Add an additional hot dog	8. ⁹⁵ 13. ⁹⁵

ENTREES

Roasted Half Chicken Lemon & herb cured, buttermilk-chive mashed potatoes, crispy Brussels sprouts, pan jus	16. ⁹⁵
BBQ Pork Platter Dry rubbed & slow smoked pork ribs, smoked pork belly, pulled pork, hand-cut fries, creamy coleslaw	21. ⁹⁵
Cider Glazed Salmon* Bacon, butternut squash and Brussels sprout hash, jicama slaw	18. ⁹⁵
Chimichurri Skirt Steak* Patatas bravas, smoked paprika aioli, roasted pepper and arugula salad	20. ⁹⁵
Max-&-Cheese Smoked ham, peas, four cheese sauce, crispy panko	14. ⁹⁵
Texas Longhorn Chili Corn tortilla chips, aged cheddar, cilantro crema	5. ⁹⁵ /10. ⁹⁵

Cocktails

Name Dropper	10.
Hendrick's Gin • St. Germain, • Fresh Grapefruit Juice	
Time After Thyme	10.
Bulleit Rye Whiskey • Applejack • Fresh Lemon Juice Apple Cider • House Made Thyme Syrup	
Birch Road Manhattan	10.
Woodford Reserve Distillers Select • Hartford Flavor Co. Birch Carpano • Black Walnut bitters • Angostura Bitters	
Eeyore's Cup	10.
House-Infused Vodka with Cinnamon and All-Spice • Fresh Lime Juice Ginger Beer • Angostura Bitters (GF)	
El Vagabundo	10.
House-Infused Tequila with Clove • Hartford Flavor Company Cranberry Fresh Lime Juice • Agave Nectar • Jerry Thomas Bitters	
J-Bird	10.
Plantation 5 Year Rum • Campari • Pineapple Juice • House Made Grenadine Fresh Lime Juice • Peychaud's Bitters	
Mulberry Martini	10.
Ransom Gin • Boodles Mulberry • Fresh Lemon Juice • Simple Syrup Basil • Orange Bitters	
Red Wine Sangria	7. ⁵⁰ / 27.

Canned Beer

Pabst Blue Ribbon (WI • Pale American Lager • 16 oz.)	4. ⁵⁰
Jack's Abby House Lager (MA • American Lager • 16 oz.)	6. ⁵⁰
Sixpoint Brewing The Crisp (NY • German Pilsener • 12 oz.)	6. ²⁵
Two Roads "No Limits" Hefeweizen (CT • Hefeweizen • 16 oz.)	6. ⁵⁰
Grey Sail Flying Jenny (RI • Extra Pale Ale • 12 oz.)	6. ²⁵
Oskar Blues Dale's Pale Ale (CO • American Pale Ale • 12 oz.)	6. ⁵⁰
Firestone Walker Easy Jack (CA • Session IPA • 12 oz.)	6. ⁵⁰
Two Roads Road Jam (CT • Black Raspbeery Wheat • 12 oz.)	6. ⁷⁵
Sierra Nevada Torpedo (CA • Extra IPA • 12 oz.)	7. ⁰⁰
Back East Brewing Co. Back East Ale (CT • Pale Ale • 12 oz.)	6. ⁵⁰
Relic Brewing Co. (Varies, ask your server) (CT • I.P.A. • 12 oz.)	7. ⁵⁰
Black Hog Granola Brown (CT • American Brown Ale • 12 oz.)	6. ⁵⁰
Guinness (Ireland • Stout • 14.9 oz.)	7. ⁰⁰

Bottled Beer

ALES

Brewtus Maximus (CT • American Pale Ale)	5. ⁰⁰
Franziskaner (Germany • Hefe Weiss)	6. ⁵⁰
Harpoon U.F.O. (MA • American Wheat Ale)	6. ²⁵
Ommegang Witte (NY • Witbier)	7. ²⁵
Allagash Tripel Ale (ME • Tripel)	7. ⁵⁰
Chimay Blue (Belgium • Trappist Dark)	12. ⁷⁵
Duvel (Belgium • Strong Pale Ale)	9. ⁷⁵
Ommegang Hennepin (NY • Saison Farmhouse-style)	7. ⁵⁰
Sierra Nevada Pale Ale (CA • Pale Ale)	6. ²⁵
Stone Delicious (Gluten Removed) (CA • IPA)	6. ²⁵
Lagunitas IPA (CA • American IPA)	6. ²⁵
Victory Dirtwolf (PA • American Double IPA)	7. ²⁵
Green Flash West Coast IPA (CA • American Double IPA)	7. ⁵⁰
DogFish Head Indian Brown Ale (DE • Brown Ale)	6. ⁵⁰
Ballast Point Victory at Sea (CA • Coffee & Vanilla Porter)	9.
North Coast Old Rasputin (CA • Russian Imp. Stout)	7. ⁷⁵

Lagers & Cider

Full Sail Session Lager (OR • American Pale Lager)	5.
Clausthaler (Germany • Non-Alcohol)	5. ⁵⁰
McKenzie's Hard Cider (NY • American Hard Cider)	5. ⁷⁵
Downeast Original Cider (MA • American Hard Cider • 12.0 oz.)	7. ⁰⁰

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
Dulce 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

Share Beers

Rogue Dead Guy Ale (OR • Helles Bock • 6.5% • 22 oz.)	18.
Lagunitas Hop Stoopid (CA • Imperial I.P.A., 8.0% • 22 oz.)	16.
Stone Arrogant Bastard (CA • American Strong Ale • 7.2% • 22 oz.)	15.
Firestone Walker XX Anniversary (CA • Strong Ale • 13.8% • 750 ml)	42.
Lost Abby/Brasserie Dupont Deux Amis (CA • Saison • 7.0% • 750 ml)	27.
Cascade Kriek (CA • Flanders Red Ale • 6.6% • 750 ml)	46.
The Bruery Share this Mole (CA • Imp. Stout • 11.0% • 750 ml)	36.

Other Stuff

Stella Artois (Belgium • Euro Lager)	6. ²⁵
Mich Ultra (US • Pale American Lager)	4. ⁷⁵
Coors Light (US • Pale American Lager)	4. ⁷⁵
Corona (Mexico) • Mexican Lager	5. ⁵⁰
Corona Light (Mexico • Pale Mexican Lager)	5. ⁵⁰
Budweiser (US • American Lager)	4. ⁷⁵

Wines

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