

STARTERS

- SOUP** –Creamy Tomato 5.⁹⁵
- SOUP OF THE DAY** 5.⁹⁵
- CANDIED BACON “LOLLIPOPS”**
Apple cider reduction 7.⁵⁰
- TEENIE WEENIE SAMPLER**
A trio of bite sized hot dogs, three different ways 8.⁹⁵
- PICKLE WRAPPED PASTRAMI**
Tempura fried with sauerkraut, Russian dressing,
whole grain mustard sauce 7.⁹⁵
- SPICY TUNA SALSA CRUDA***
Yellowfin tuna and corn tortilla chips 8.⁹⁵
- SPINACH ARTICHOKE DIP**
Creamy goat cheese, oven baked pita chips
small 5.⁹⁵ / large 10.⁹⁵
- PULLED PORK SPRINGROLLS**
Creamy dipping sauce. 6.⁹⁵
- BARBEQUED CHICKEN WINGS**
House smoked with chipotle-honey BBQ sauce
half dozen 5.⁹⁵ / dozen 10.⁹⁵

- BUFFALO SHRIMP**–
Celery, carrots, blue cheese dressing 9.⁹⁵
- BURGER SLIDERS***
Aged Vermont cheddar, shaved onions, MAX sauce 8.⁹⁵
- VEGETARIAN CHILI** -
Crispy corn tortilla chips, aged cheddar small 4.⁹⁵ / large 8.⁹⁵
- TEXAS LONGHORN CHILI**
Crispy corn tortilla chips, aged cheddar, cilantro crema
small 5.⁹⁵ / large 9.⁹⁵
- MAX SALAD** – Mixed greens, tomato, cucumber,
Bermuda onion, radish, sherry mustard seed vinaigrette. 5.⁹⁵
- MAX’S CLASSIC CAESAR** –
Crisp romaine hearts, classic Caesar dressing,
Grana Padano, croutons. 6.⁹⁵
- ICEBERG SALAD** – Iceberg wedge, grape tomatoes,
crumbled bacon, creamy blue cheese dressing. 6.⁹⁵
- KALE SALAD** – Kale, cucumber, grape tomato, radish
carrot, crispy wontons, soy-ginger & lime vinaigrette. 6.⁹⁵

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 10.⁹⁵
- PULLED PORK**
12 hour house smoked. Shaved red onion,
cole slaw, potato rolls 11.⁹⁵
- CHOKE N’ CHICKEN**
Spinach and artichoke crusted chicken breast,
oven roasted tomatoes, arugula 10.⁹⁵
- PASTRAMI NIGHTMARE**
Swiss cheese, Russian dressing,
cole slaw, toasted rye bread 11.⁹⁵
- GRILLED CHEESE**
Comtè, gruyère, aged Vermont cheddar,
rustic rosemary semolina bread 9.⁹⁵
- KOBE BEEF HOT DOG**
All natural, 1/3 lb., grass fed American Kobe Beef
with jalapeno mustard, pepper relish and onion. 7.⁹⁵/12.⁹⁵

BURGERS

MAX Burger proudly serves all-natural 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 cole slaw or kettle chips.

Side substitutions 75¢ *Gluten-free rolls may be substituted for 2.⁵⁰ (gluten and dairy free)*

- MAX CLASSICS***
8 oz., lettuce, tomato, Max sauce, artisan roll 10.⁹⁵
5 oz., lettuce, tomato, Max sauce, potato roll 8.⁹⁵
6 oz. chicken breast, lettuce, tomato, rosemary aioli, artisan roll 9.⁹⁵
- KOBE CLASSIC *** - 8 oz., lettuce, tomato, Max sauce, artisan roll. 14.⁹⁵
- ALFRED *** - 8 oz., Comtè cheese, caramelized onions,
rosemary aioli, artisan roll. 11.⁹⁵
- 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 12.⁹⁵
- KOBE FUN GUY*** - 8 oz., 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 chiles, guacamole, honey-chipotle onions, artisan roll 13.⁹⁵
- MISS DAISY *** - 8 oz., brie cheese, applewood smoked bacon,
apple honey Dijonaise, lettuce, tomato, on toasted brioche bread 13.⁹⁵
- FRISKY CHICKEN ***–7 oz. chicken patty, jalapeño jack cheese
sliced avocado, pico de gallo, shredded lettuce, cilantro-lime crema, artisan roll 11.⁹⁵
- TURKEY BURGER** – 7 oz., Plainville Farms Turkey, goat cheese,
watercress, oven roasted tomato, whole wheat roll 11.⁹⁵

- 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
- PORTOBELLA “BURGER”** (vegetarian)- Roasted portobella caps,
red onion, arugula, roasted red peppers, provolone,
lemon asparagus aioli, artisan roll 10.⁹⁵
- THE GRATEFUL VEG** – Housemade quinoa-sunflower seed burger,
cheddar cheese, shaved red onion, roasted tomato, baby arugula,
green goddess dressing, avocado, whole wheat roll 11.⁹⁵

CHALKBOARD BURGERS/SANDWICHES

- MONDAY *** - Béarnaise Burger
- TUESDAY *** - Bacon and Onion Smash
- WEDNESDAY** - Sgt. Peppercorn
- THURSDAY *** - Big Blue
- FRIDAY *** - El Diablo
- SATURDAY *** - Barbeque Burger
- SUNDAY *** - Slow Burner

- TOPPINGS AND CHEESES** 1. each
- Toppings:** chili • applewood smoked bacon • fried egg* •
oven roasted tomato • sautéed mushrooms • roasted red peppers
- Cheeses:** American • gruyère • jalapeno 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 • cole slaw • mashed potatoes • grilled asparagus • green beans

Big Salads

- CAESAR SALAD**
Crisp romaine hearts, Grana Padano, croutons 11.⁹⁵
Grilled Chicken 15.⁹⁵
Pan Seared Salmon
- ASIAN KALE SALAD**
Crisp wontons, grape tomato, cucumber, radish,
julienne carrot, soy-ginger & lime vinaigrette 12.⁹⁵
Grilled Chicken 17.⁹⁵
Sesame Crusted Tuna *
- PAN SEARED SCALLOPS** 14.⁹⁵
Romaine, frisée and arugula, spiced walnuts,
blue cheese crumbles, candied bacon lardons,
Granny Smith apple, roasted onion vinaigrette
- CHICKEN COBB** 13.⁹⁵
Diced chicken, gorgonzola, tomato, bacon,
hardcooked egg, avocado, rye croutons
- GREEK CHILLED SHRIMP SALAD** 14.⁹⁵
Feta, kalamata olives, grape tomato, red onion,
pepperoncini, cucumber, creamy oregano dressing
- HANGAR STEAK SALAD** 18.⁹⁵
Romaine, arugula and frisée, grape tomato, hot cherry pepper,
grilled onion, blue cheese, balsamic-tomato vinaigrette
Substitute portobella mushroom 11.⁹⁵
- BURGER SALAD *** – Beef, turkey or veggie 12.⁹⁵

ENTREES

- ROASTED HALF CHICKEN** Lemon & herb cured, green beans,
garlic mashed potatoes, pan jus 15.⁹⁵
- ST. LOUIS STYLE BARBEQUE RIBS** 17.⁹⁵
Dry rubbed & slow smoked, hand-cut fries, creamy cole slaw
- HILDA’S MEATLOAF** Garlic mashed potatoes, seared spinach, caramelized onion demi glace 13.⁹⁵
- PAN ROASTED SALMON *** 17.⁹⁵
Grapefruit-agave glaze, vegetable cous-cous, pickled vegetables
- 12 OZ. N.Y. STRIP ***– Grilled Black Angus N.Y. Strip, gorgonzola butter, hand-cut fries 19.⁹⁵
- MAX & CHEESE**– Cellentani pasta, Black Forrest ham, peas,
Gruyère, aged Vermont cheddar, Grana Padano 12.⁹⁵

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.

*These items may be raw or undercooked to order, or may contain undercooked ingredients

Gratuity added to parties of 10 or more.

Please alert your server to any concerns regarding food allergies prior to ordering.

Cocktails

- NAME DROPPER** 9.⁹⁵
 We know you know him, now try his drink: Hendrick's Gin, St. Germain, & fresh grapefruit juice.
- FIRST CLASS** 10.⁹⁵
 The sky's the limit with this libation of Citadelle Gin, Cocchi Americano Maraschino Liqueur & Crème de Violet, barrel aged in American White Oak.
- RYE'GRONI** 9.⁹⁵
 A whisky twist on a classic cocktail. Bulleit Rye, Campari, Luxardo, & Ferrand Dry Curacao.
- JUDGE AND JURY** 9.⁹⁵
 The verdict is in, guilty of a perfect cocktail! Plymouth Gin, Yellow Chartreuse, St. Germain, & fresh lemon juice.
- NIGHT OUT** 8.⁹⁵
 Dinner, drinks and a movie; the goodnight kiss is up to you! Our house-infused Spiced, Buttered Popcorn Vodka on the rocks with a splash of Coke.
- DAQUIRI EPICE** 8.⁹⁵
 Dream of the Tropics with this Tiki inspired rum daiquiri of citrus and spice, blessed with a lacing of Green Chartreuse.
- MAX'S WHITE PEACH SANGRIA** 7.⁵⁰ / 27.

DRAFT BEER

- Brewtus Maximus Pale Ale** 5.⁵⁰
 A hometown brew, handcrafted by Thomas Hooker Brewery just for Max
- Brewtus Maximus Growler** (64 oz.) 16.

In an effort to bring you the most unique, hand-crafted beers available to us, Max Burger changes draft beers frequently.

I.P.A. • Pale Ale • Wheat/White/Witte • Porter/Stout Discount • Seasonal • Blonde/Brown/Amber

CRAFT BEER

ALES

- Brewtus Maximus** (CT | American Pale Ale) 4.⁷⁵
- Harpoon U.F.O.** (MA | American Wheat) 5.
- Ommegang Witte** (NY | Wit Bier) 8.
- Allagash** (ME | Tripel) 6.
- Chimay Blue** (Belgium | Trappist Dark) 9.
- Duvel** (Belgium | Strong Pale Ale) 9.
- Ommegang Hennepin** (NY | Saison Farmhouse-style) 6.
- Sierra Nevada Pale Ale** (CA | Pale Ale) 5.
- Lagunitas IPA** (CA | American IPA) 5.
- Green Flash West Coast IPA** (CA | American IPA) 8.
- DogFish Head Indian Brown Ale** (DE | Brown Ale) 6.
- Mayflower Porter** (MA | Porter) 6.
- Samuel Smith Oatmeal Stout** (England | Stout) 9.

BOTTLED LAGERS & CIDER

- Full Sail Session Lager** (OR | American Pale Lager) 5.
- Anchor Steam** (CA | American Steam Lager) 6.
- Clausthaler (Germany | Non-Alcohol) 5.
- Redbridge (gluten free) (US | Amber Lager) 4.⁵⁰
- McKenzie's Hard Cider** (NY | American Hard Cider) 4.⁵⁰
- Amstel (Netherlands | Lager) 5.
- Stella Artois (Belgium | Euro Lager) 5.
- Heineken (Netherlands | Euro Lager) 5.
- Miller Lite (US | Pale American Lager) 4.⁵⁰
- Mich Ultra (US | Pale American Lager) 4.⁵⁰
- Coors Light (US | Pale American Lager) 4.⁵⁰
- Corona (Mexico | Mexican Lager) 5.
- Corona Light (Mexico | Pale Mexican Lager) 5.
- Budweiser (US | American Lager) 4.⁵⁰
- Bud Light (US | Pale American Lager) 4.⁵⁰

BOMBERS

- Franziskaner** (Germany | Hefe Weiss | 6.5% ABV | 16.9 oz.) 11.
- Samuel Smith Organic Lager 18 oz.** (England | Euro Pale Lager, 5.0% ABV) 10.
- Ommegang Rare VOS** (NY | Belgian-style Dark Ale | 6.5 % ABV | 750 ml) 16.
- Rogue Dead Guy Ale** (OR | Helles Bock | 6.5% ABV | 22 oz.) 13.
- Lagunitas Hop Stoopid** (US | Imperial I.P.A., 8.0% ABV | 22 oz.) 10.
- Samuel Smith Nut Brown Ale** (England | Brown Ale | 6.5% ABV | 18.7 oz.) 10.
- Element "Dark Element"** (MA | American Black Ale | 8.8% ABV | 750 ml) 13.
- Stone Arrogant Bastard** (CA | American Strong Ale | 7.2% ABV | 22 oz.) 25.
- Southern Tier Unearthly** (NY | Imperial I.P.A. | 10.0% ABV | 22 oz.) 11.
- Anchor Steam Porter** (CA | American Porter, 5.6% ABV) 16.

CANS

- Pabst Blue Ribbon** (WI | Pale American Lager | 16 oz.) 8.
- Brooklyn Lager** (NY | American Lager | 12 oz.) 4.⁵⁰
- Oskar Blues Dale's Pale Ale** (CO | American Pale Ale | 12 oz.) 6.
- Sixpoint Bengali** (NY | I.P.A. | 16 oz.) 5.⁵⁰
- New England Brewing Co. 668 Neighbor of the Beast** (CT | Belgian Strong Ale | 12 oz.) 8.
- Sierra Nevada Torpedo** (CA | Extra IPA | 16 oz.) 8.
- Oskar Blues Gubna** (CO | Imperial IPA | 12 oz.) 8.
- Narragansett Seasonal** (RI | Varies | 12 oz.) 10.
- Guinness** (Ireland | Stout | 14.9 oz) 6.

SHAKES

- CHOCOLATE • VANILLA • PB & J**
BANANA CHOCOLATE MALTED
COFFEE HAZELNUT • STRAWBERRY
 Shakes 5. each

Spiked Shakes

- MAKERS SHAKE** - Makers Mark, caramel, vanilla ice cream
- KAHLUA EXPRESS** - Van Gogh Double Espresso, Kahlua, coffee ice cream
- CHOCOLATE COVERED STRAWBERRY** - Godiva Chocolate Liqueur, Stoli Strawberry, chocolate and vanilla ice cream
- DOLCE DE LECHE** - Bailey's Caramel, Kahlua, caramel, vanilla ice cream
- Adult Shakes 9. each

Stewart's Bottled Soda 2.⁹⁵

- Root Beer • Orange N' Cream • Black Cherry**
- Birch Beer • Diet Root Beer**
- Fountain sodas 2.⁵⁰ each

MAX BURGER WINES

SPARKLING

	Glass	Bottle
Cava Brut Reserve, Segura Viudas , Spain	6.	23.
Champagne, Veuve Clicquot , France (375 ml)		39.
Champagne, Veuve Clicquot , France (750 ml)		69.

WHITES

Albariño, La Caña , Spain		45.
Chardonnay, Cyprus Central Coast	7.	25.
Pinot Grigio, Ca' Donini , Italy	7. ⁵⁰	26.
Riesling, Dr. Loosen Dr L , Germany	8. ⁵⁰	30.
Chardonnay, Landmark Overlook , Sonoma		54.
Chardonnay, St. Francis , Sonoma	10.	35.
'Evolutionary Blend', Sokol Blossor Evolution , OR		46.
Sauvignon Blanc, Terranoble , Chile	7.	25.

REDS

'Super Napa', Max Cuvee , Napa	12. ⁵⁰	49.
Barbera, Araldica , Italy		31.
Malbec, Cabrini , Argentina	7.	25.
Petite Sirah, Line 39 , North Coast, CA	8.	28.
Cote du Rhone, Domaine LaFond , France		37.
Rosso (Merlot, Cabernet Sauvignon, Sangiovese), Falesco Vittiano , Italy		43.
Merlot, McManis Family Vineyards , CA	7.	25.
Pinot Noir, Meiomi , CA	15.	53.
Cabernet Sauvignon, Castle Rock , Paso Robles	7. ⁵⁰	27.
Zinfandel, Four Vines , CA	8.	28.
Malbec, Reunion , Argentina		43.
Cabernet Sauvignon, Robert Mondavi , Napa Valley		50.
Shiraz, Rosemount , Australia	8.	28.
Zinfandel, Seghesio , Sonoma		46.
Cabernet Sauvignon, Seven Falls , WA	10.	36.
Malbec, Susana Balboa , Argentina		49.
Rosso (Negroamaro, Primitivo, Cab Sauv), Tomaresca , Italy	10.	35.
Shiraz, Thorn-Clarke Terra Barossa , Australia		35.
Pinot Noir, Jargon , CA	9.	32.

Top Shelf

Premium Spirits

	Full serve	Loz. serve
The Balvenie Single Malt 14 year Rum Wood (Speyside)	20.	11.
BenRiach Single Malt 12year (Speyside)	11.	6. ²⁵
Springbank Single Malt 'CV' (Campbeltown)	11.	6. ²⁵
Chinaco Tequila Anejo	12.	6. ⁵⁰
Don Julio Tequila Reposado	11.	6. ⁵⁰
Illegal Mezcal Joven	12. ⁵⁰	7.
Elijah Craig Bourbon 18 year 90°	14.	7. ²⁵
Four Roses Bourbon <i>Small Batch</i> 90°	9.	5.
Russell's Reserve Bourbon 10 year 90°	10.	5. ⁵⁰