

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
- CHEESEBURGER SPRINGROLL**
Spicy ketchup
- 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 and arugula 10.
- PASTRAMI NIGHTMARE**
Swiss cheese, Russian dressing, cole slaw, toasted rye bread 11.
- GRILLED CHEESE**
Comtè, 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., Comtè 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 MAXIMUS *** - 8 oz., sautéed mushrooms, balsamic onions, melted Swiss cheese, Brewtus Maximus beer mustard
- 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
- MAX WRAP ***–8 oz. lettuce, tomato, chopped onion, pickles ketchup and mustard, wrapped in a flour tortilla
- TURKEY BURGER** – 7 oz., Plainville Farms Turkey, goat cheese, watercress, oven roasted tomato, whole wheat roll

- 10. **LOBSTER BURGER**– Lobster, cucumber-dill remoulade, crispy kettle chips, lettuce, artisan roll 17.
- 8. **TUNA BURGER *** - 8 oz. seared tuna burger, pickled Asian vegetables, srirachi aioli, sesame seed artisan roll 13.
- 9. **PORTOBELLA BURGER** - Roasted portobella caps, red onion, arugula, roasted red peppers, provolone, lemon asparagus aioli, artisan roll 10.
- 14. **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 - Smokehouse Pork
WEDNESDAY - Blackened Mahi
THURSDAY ** - Chicken M.O.P.
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
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 • local 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 local green beans, roasted red bliss 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 ***
Red potato hash, grilled local corn relish, salsa verde. 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, spring peas, gruyère, aged Vermont cheddar, Grana Padano 13.

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

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

Cocktails

STRAWBERRY-MINT LEMONADE	8. ⁵⁰
Tanqueray Rangpur, fresh strawberry mint lemonade	
DARK N' STORMY	7. ⁵⁰
Goslings "Black Seal" rum, Barritt's Ginger Beer	
ELLSWORTH WHITE COSMO	8. ⁵⁰
Absolut Citron, Cointreau, lime juice, white cranberry	
HOLE IN ONE	8. ⁵⁰
Stoli Strawberri, Fresh lemonade, iced tea	
POMERITA	8. ⁵⁰
Sauza, Grand Marnier, Triple Sec, pomegranate Juice	
MAX MOJITO	8. ⁵⁰
Bacardi Limon, fresh mint leaves, fresh lime juice, sugar cane	
MANGO COSMO	8. ⁵⁰
Van Gogh Mango, lime juice, white cranberry, sour	
POMEGRANATE BLUE MARTINI	8. ⁵⁰
Stoli Bluberi, Triple Sec, Pomegranate juice, lime juice	
ESPRESSO MARTINI	8. ⁵⁰
Van Gogh Double Espresso, Tuaca, Kahlua, Fresh brewed espresso	
ITALIAN ICE	8. ⁵⁰
Ketel One Citroen, Lemoncello, fresh lemon juice, triple sec, sour	
BLOOD ORANGE MARTINI	8. ⁵⁰
Stoli O, Grand Marnier, Cointreau, blood orange juice	

DRAFT BEER

Brewtus Maximus Pale Ale	5.
A hometown brew, handcrafted by Thomas Hooker Brewery just for Max.	
Brewtus Maximus Growler (64 oz.)	16.
<p>In an effort to bring you the most unique, hand-crafted beers available, Max Burger changes draft beers frequently. Ask your server for our current selections.</p>	
The Discount Draft	3.
India Pale Ale (I.P.A.)	6.
Pale Ale	5.
Blonde / Amber / Brown Ale	5.
Stout / Porter (12 oz.)	5.
Hefe Weizen / Wheat Beer	5.
Seasonal / Fruit Beer	5.

BOMBERS

Abita Abbey Ale 22 oz. (Belgian Dubbel, 8.0% ABV)	13.
Anchor Steam Porter 22 oz. (American Porter, 5.6% ABV)	8.
Brooklyn Local #2 750 ml. (Belgian Strong Dark Ale, 9.0% ABV)	21.
Great Divide Hercules Double I.P.A. 22 oz. (Imperial I.P.A., 10.0% ABV)	17.
Samuel Smith Organic Lager 18 oz. (European Pale Lager, 5.0% ABV)	10.
Southern Tier Unearthly 22 oz. (Imperial I.P.A., 10.0% ABV)	16.
Lagunitas Hop Stoopid 22 oz. (Imperial I.P.A., 8.0% ABV)	10.
Ommegang Rare VOS 750 ml. (Belgian Dark Ale, 6.5 % ABV)	16.
Stone Arrogant Bastard 22 oz. (American Strong Ale, 7.2% ABV)	11.
Rogue Dead Guy Ale 22 oz. (Helles Bock, 6.5% ABV)	13.

MAX BURGER WINES

SPARKLING

	Glass	Bottle
Segura Viudas Brut Reserve Cava, Spain	6.	23.
Veuve Clicquot Yellow Label	14.	39. (375 ml)

WHITE WINES

Albariño, La Caña, Rias Biexas, Spain		45.
Pinot Grigio, Canaletto, Della Venezia	7.	27.
Bergerac Blanc, France (Sauv. Blanc, Semillion)	8.	31.
Sauvignon Blanc, Terranoble, Chile	7.	27.
Chardonnay, 14 Hands, Washington	7.	27.
Chardonnay, Estancia, Monterey	8.	31.
Chardonnay, Landmark Overlook, 2007		54.
Riesling, Leitz, Germany	8.	31.
Sokol Blossor Evolution #9, OR		46.

SHAKES

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

Spiked Shakes

MAKERS SHAKE - Makers Mark, caramel, vanilla ice cream
BERRI ME- Stoli Strawberri, Stoli Raz, fresh strawberries, vanilla ice cream
KAHLUA EXPRESS - Van Gogh Double Espresso, Kahlua, coffee ice cream
PEANUT BUTTER FLUFF - Frangelico, banana, peanut butter, vanilla ice cream
PIÑA COLADA - Ciroc Coconut, fresh pineapple, coconut sorbet
Adult Shakes 9. each

Stewart's Bottled Soda 2.⁵⁰

Root Beer • Orange N' Cream • Black Cherry
Birch Beer • Diet Root Beer
Fountain sodas 2. each

BOTTLED BEER

ALES

Allagash Tripel (Belgian Strong Dark Ale)	6.
Duvel (Belgian Strong Pale Ale)	9.
Sierra Nevada (Pale Ale)	5.
Dogfishhead Palo Santo Marron (Wood aged Brown Ale)	8.
Ommegang Abbey Ale (Dubbel)	6.
Harpoon U.F.O. (American Wheat)	5.
No. Coast Old Rasputin Russian Imperial Stout (Imperial Stout)	6.
Lagunitas I.P.A. (American IPA)	5.
Ommegang Witte (Wit Bier)	8.
Hennepin (Ommegang) (Saison (Farmhouse))	6.
Chimay Blue (Trappist)	9.
Smuttynose Robust (Porter)	5.
Sam Smith Oatmeal Stout (Stout)	9.
Guinness Stout (Stout) (14.9 oz can)	7.

LAGERS

Brooklyn Lager (Amber Lager)	6.
Anchor Steam (American Steam Lager)	6.
Clausthaler (Non-Alcohol)	5.
Budweiser (Lager)	4. ²⁵
Bud Light (Lager)	4. ²⁵
Heineken (Lager)	5.
Amstel (Lager)	5.
New Grist (gluten free) (Amber Lager)	4. ²⁵
Stella Artois (Lager)	5.
Coors Light (Lager)	4. ²⁵
Corona (Lager)	5.
Corona Light (Lager)	5.
Miller Lite (Lager)	4. ²⁵
Mich Ultra (Lager)	4. ²⁵

RED WINES

Barbera, Araldica, Piemonte, Italy		31.
Tomaresca, Italy (Negroamaro, Primitivo, Cab. Sauv.)	10.	40.
Cote du Rhone, Domaine LaFond, France		37.
Pinot Noir, Trapiche, Mendoza, Argentina	9.	35.
Zinfandel, XYZin, CA		43.
Zinfandel, Seghesio, Sonoma		46.
Falesco Vittiano Rosso (Merlot, Cabernet Sauvignon, Sangiovese)		43.
Malbec, Cabrini, Mendoza, Argentina	6.	23.
Malbec, Susana Balboa, Mendoza, Argentina		49.
Merlot, McMannis Family Vineyards, CA	7.	27.
Cabernet Sauvignon, Ramsay, Napa	9.	35.
Cabernet Sauvignon, Robert Mondavi, Napa Valley		50.
Max Cuvee, Napa	12. ⁵⁰	49.
Cote du Rhone, Delas, France	8.	31.
Shiraz, Rosemount Diamond, Australia	8.	31.
Shiraz, Thorn-Clarke, Terra Barossa, Australia		35.