Max's TAVERN

L U N C H M E N U

Tavern Raw Bar

Colossal Shrimp
2.95 each
Horseradish cocktail sauce

Baltimore Shrimp
11.95
Wholegrain mustard aioli

Oysters on the Half Shell*
Market price
Daily selections, champagne and pink peppercorn mignonette sauce

Jonah Crab Claws
3.25 each

Little Neck Clams*
1.95 each
Horseradish cocktail sauce

Cherry Stone Clams*
1.95 each
Horseradish cocktail sauce

To Start or To Share

Crispy "Rhode Island" Calamari
8.95
Garlic butter, hot cherry peppers spicy marinara

Grilled Flatbread
7.95
Daily chef's selection

Hall of Fame Garlic Bread
6.95
Roasted garlic focaccia bread warm gorgonzola fondue

Spinach Artichoke Dip
7.95
Toasted garlic pita bread

Appetizers

Maryland Crab Cake 12.95
Carrot ginger slaw, lemongrass aioli

Prince Edward Island Mussels 11.95
Smoked tomatoes, chorizo, roasted garlic butter, grilled focaccia

Baked East Coast Oysters 13.95
Country ham, gruyere spinach cream, tarragon Panko crumbs

Tuna Tacos* 10.95
Yellow fin tuna, jasmine rice, wasabi cream

Baked French Onion Soup 6.95
Five onions, toasted garlic crostini, three cheeses

Max's Chicken Wings 7.95
House smoked and barbequed
bleu cheese dressing, celery sticks

Salads

The Wedge 7.95
Iceberg lettuce, Great Hill blue cheese dressing
tomatoes, apple-smoked bacon

Max's Classic Caesar 6.95
Hearts of romaine, garlic croutons, parmesan cheese
Max's Classic Caesar dressing

Red Fire Farm Field Greens 5.95
Grape tomatoes, sherry vinaigrette

Kitchen Garden Farm Kale Salad 7.95
Honey crisp apples, shaved beets, pickled fennel
sweet and salty walnuts, apple cider vinaigrette
Westfield farms pink peppercorn goat cheese

Tuscan Salad 7.95
Mixed greens, roasted garlic, grape tomatoes
kalamata olives, fresh mozzarella
warm polenta croutons, balsamic vinaigrette

Chopped Salad 6.95
Chopped fresh vegetables, gorgonzola
sherry vinaigrette

"Before placing your order, please inform your server if anyone in your party has a food allergy."

Paul Roberge, *Executive Chef*
Brandon Kerr, *Sous Chef*

Max's TAVERN

L U N C H M E N U

Tavern Specialties

Turkey "Blueplate"
10.95
Fresh roasted turkey, cornbread stuffing
mashed potatoes, seasoned peas

French Dip*
15.95
Prime rib sliced rare, baguette,
horseradish aioli, au jus, hand cut fries

Chicken Milanese
14.95
Local tomatoes, cucumber, arugula
red onion, broken balsamic vinaigrette

Classic Fish & Chips
12.95
French fries, tartar sauce
creamy coleslaw

Hilda's Meatloaf
14.95
Cheddar mashed potatoes, buttered
Red Fire Farm haricot vert
roasted shallot jus

Atlantic Salmon A La Plancha*
15.95
Cauliflower "risotto"
sautéed kale
smoked almonds
local apple cider butter sauce

Pasta

"Baked Macaroni"
11.95
Prosciutto, broccoli rabe, sweet peas
smoked cheddar

Max a Penne
14.95
Grilled chicken, sautéed escarole
plum tomatoes, parmesan cheese
garlic, extra virgin olive oil

Shrimp Pasta
16.95
Black spaghetti, hot sopressata
puttanesca butter
gigande beans, herb bread crumbs
mascarpone cheese
herb bread crumbs, mascarpone cheese

"Max's Tavern uses only oil that contains no Trans Fatty Acids for all fried foods."

Entrée Salads

"Hollywood" Cobb Salad 13.95
Crisp apple-smoked bacon, chicken, egg, gorgonzola
avocado, tomato, pumpernickel croutons

Wedge Salad With Grilled Hanger Steak* 14.95
Iceberg lettuce, Great Hill blue cheese dressing
tomato, crisp apple-smoked bacon

Brunch Entrées

Smoked Chicken Griddle Cake 12.95
Poached eggs, homefries, Choron Sauce

Egg White Frittata 10.95
Artichokes, red onion, spinach
fresh mozzarella, homefries, toast

Apple Cinnamon Pancake 10.95
Fresh fruit

Breakfast Burrito 10.95
Scrambled eggs, chorizo, caramelized onions, jack cheese

Eggs Benedict 9.95
English muffin, Canadian bacon
poached eggs, hollandaise
home fries, fresh fruit
With **Tenderloin** ~ 12.95 **"Oscar"** *Crab and asparagus* ~ 15.95

Burgers & Sandwiches

Grilled Kitchen Garden Farm Vegetable Panini 10.95
Grilled portabella mushroom, sweet pepper
yellow squash and zucchini, fresh mozzarella
garbanzo bean arugula salad

Barbecued Pork Sandwich 10.95
Pulled pork, shaved red onion
bread & butter pickles with sweet potato fries

Caribbean Jerk Chicken Sandwich 10.95
Pineapple aioli, fried cherry peppers
grilled red onion, sweet potato fries

Honey Roasted Turkey BLT 10.95
Crisp apple-smoked bacon and
bread & butter pickles

Angus Burger* 10.95
Extra cheddar cheese, grilled onion, tomato, French fries

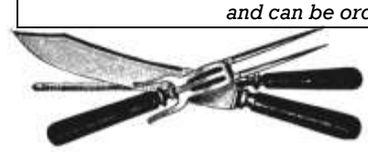
Burger ala Max* 11.95
Gorgonzola dolce, arugula and tomato, French fries

Turkey Burger 12.95
Swiss cheese, Bibb lettuce, tomato, caramelized onion
rosemary aioli, sweet potato fries

Big Pig Burger * 13.95
BBQ pulled pork, bacon, sweet pickles
smoked cheddar cheese, BBQ bacon aioli, French fries

Magic Mushroom* 13.95
Mushroom duxelles, portabella mushroom
sweet onion, mushroom triple cream, French fries

~All of our Tavern Burgers (except the turkey burger) are Certified Angus Beef and can be ordered from rare to well done



"Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness."