



## LUNCH MENU

### 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

*Local 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*



### 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

13.95

Local tomatoes, cucumber, arugula  
red onion, broken balsamic vinaigrette

#### Classic Fish & Chips

12.95

French fries, tartar sauce  
creamy coleslaw

#### Hilda's Meatloaf

13.95

Cheddar mashed potatoes, buttered  
Red Fire Farm haricot vert  
roasted shallot jus

#### Atlantic Salmon A La Plancha\*

15.95

Cauliflower "risotto"  
Kitchen Garden farm kale  
smoked almonds  
local apple cider butter sauce

### Pasta



#### "Baked Macaroni"

11.95

Prosciutto, broccoli rabe, sweet peas  
smoked cheddar

#### Max a Penne

12.95

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

## LUNCH MENU



### 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

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



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