

#### **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* 

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

# B R U N C H M E N U



### Appetizers

Maryland Crab Cake	12.95
Carrot ginger slaw, lemongrass aioli	
Prince Edward Island Mussels	11.95
	11.00
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	



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	
Hand Gathered Field Greens	5.95
Grape tomatoes, sherry vinaigrette	
Roasted Beet Salad	7.95
Frisée, goat cheese, spiced almonds, native pears	
maple balsamic vinaigrette	
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	



Paul Roberge, <u>Executive Chef</u> John Goddard, <u>Sous Chef</u> Brandon Kerr, <u>Sous Chef</u>



#### **Tavern Specialties**



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

> 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 haricot vert, roasted shallot jus

#### Atlantic Salmon A La Plancha\* 15.95 Cinnamon and chili dusted root

vegetables baby spinach, toasted pumpkin seed pesto



**"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 **Tuscan Shrimp Fettuccine** 

## 15.95

Cannellini beans, roasted garlic artichoke and olive tapenade roasted tomatoes, herbed bread crumbs

# 2 Million

BRUNCH MENU



"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 <b>Tenderloin</b> ~ 12.95 "Oscar" Crab and asparagus ~ 15.95		

# Durgers & Sandwiches

<b>Angus Burger*</b> Extra cheddar cheese, grilled onion, tomato, French fries	10.95
Burger ala Max*	11.95
Gorgonzola dolce, arugula and tomato, French fries	
Turkey Burger	12.95
Comtè cheese, bibb lettuce, tomato, caramelized onions	
rosemary aioli, sweet potato fries	
Grilled 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



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

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