

MAX'S OYSTER BAR

DESSERTS

MOLTEN CHOCOLATE TRUFFLE BEIGNETS

Sugar Dusted | 9

WARM APPLE TART

Flaky Pie Crust | Vanilla Gelato | 9

KEY LIME PIE

Raspberry Sauce | Toasted Coconut | 8

PUMPKIN BREAD PUDDING

Cream Cheese Ice Cream | Walnut Toffee | 9

MAPLE-BOURBON CRÈME BRULEE

Chocolate Biscotti | 9

MAX'S COOKIE JAR

Fresh Selection Daily | 6

GRASSROOTS ICE CREAM Granby, CT

COLD FUSION SORBET Walpole, MA

Selections change daily | 6

ALMOND BISCOTTI | 1.50

Executive Pastry Chef: Erin DeGray

Assistant Pastry Chef: Jennifer Nelb

COFFEE & ESPRESSO

BARONET COFFEE

Regular *or* Decaf | 3

LAVAZZA ESPRESSO

Regular *or* Decaf | 4

DOUBLE ESPRESSO | 5

MACCHIATO

Espresso with a dollop of froth | 4

CAPPUCCINO

Espresso with frothed milk | 5

LATTE

Espresso & steamed milk topped with froth | 5



HARNEY & SONS TEAS

3

ORGANIC ENGLISH BREAKFAST

Chinese Black Tea From Keemun

HOT CINNAMON SPICE

Black tea | 3 Types of Cinnamon Clove
Orange Peel

EARL GREY SUPREME

Four Black Teas | Silvertips
Oil of Bergamot

POMEGRANATE OOLONG

Ti Quan Yin Oolong

DRAGON PEARL JASMINE

Light colored brew is full of floral & sweet

JAPANESE SENCHA

Green Tea | Light, Unique & Uncommon flavor

MINT VERBENA

Peppermint & Lemon Verbena
Naturally Caffeine-Free

CHAMOMILE

Egyptian Chamomile Flowers
Naturally Caffeine-Free