

SEASONAL COCKTAILS

BUTTER-SCOTCH

Dewars Scotch, Butterscotch
Vanilla, Sassafras Bitters

CHERRY OLD FASHIONED

Old Forester Rye, Combier Cherry
Angostura and Orange Bitters

CHAI THIS MARGARITA

El Jimador Blanco, Wild Moon Chai
Ripe Lemon, Lime Juice

JACK OF HEARTS

Jack Daniels, Apple Cider
Lemon Juice, Spiced Simple Syrup

BANANA BREAD

Tap 357 Maple Rye
Banana Liqueur
Mt. Gay Black Barrel Rum
Walnut Bitters

DE BES MULE

Bols Genever, Combier Peach
Combier Fruit Rouge, Lemon Juice
Ginger Beer

PEARDAMOM

Plantation 3 Stars White Rum
Poire Williams Eau De Vie
Lemon Juice, Spiced Simple Syrup
Cardamom

THE ASYLUM TRANSFER

Rittenhouse Rye, Rutte Celery Gin
Averna, Angostura and Orange
Bitters

LOCAL LEMONADE

Deep Eddy Vodka, Lemon
Freshly Squeezed Seasonal Juice

TAVERN MENU

COLOSSAL SHRIMP / 5

CLAMS ON THE HALF SHELL / 2

DAILY SELECTION OF OYSTERS / 3

GRILLED NEW YORK STRIP / 35

Hand-Cut Fries, Grilled Red Onion, Rosemary Jus

SMOKED BERKSHIRE CHEDDAR SAUSAGE / 15

Honeycrisp Apple, Hot Maple Syrup

BUFFALO MOZZARELLA / 16

Shaved Iberico Ham, Green Olive Giardiniera, Crostini

KARLIE'S GRATITUDE MAC AND CHEESE / 10

BUFFALO CAULIFLOWER / 9

PASTRAMI SPICED ROAST BEEF SANDWICH / 19

Swiss Cheese, Crispy Onion, Horseradish Aioli, Tater Tots

COLOSSAL CRAB COCKTAIL / 18

Avocado, Heirloom Melon, Aji Amarillo

AHI TUNA NICOISE TARTARE / 16

Quail Egg, Poached Fingerling Potato, Lemon-Nigella Seed Oil

DOUBLE CHEESEBURGER / 17

Shaved Lettuce, Tomato, Onion, Hand Cut Fries, Max Sauce

BUTTERMILK CHICKEN STEAMED BUNS / 13

Dill Pickle, Chipotle Mayo

MAX'S CHOPPED SALAD / 17

Poached Gulf Shrimp, Diced Vegetables, Gorgonzola Cheese

AMATRICIANA / 13

Handmade Spaghetti, Pancetta, Pickled Habanero Peppers

WINES BY THE GLASS

WHITE

Bordeaux Blanc, Mouton Cadet, FR	10
Chardonnay, Brick & Mortar, CA	16
Chardonnay, JJ Vincent Bourgogne Blanc, FR	14
Chardonnay, Max Family Cuvée, CA	11 ⁵⁰
Pinot Blanc, Trimbach, FR	11
Pinot Grigio, Montefresco, IT	8 ⁵⁰
Riesling, Dr. Loosen <i>Dr. L.</i> , DE	10
Sauvignon Blanc, Max Family Cuvée, CA	10
Sauvignon Blanc, Satellite, NZ	12

BUBBLES

Champagne Brut, Veuve Clicquot, MV, FR	19 ⁵⁰
Prosecco Brut, Primaterra, IT	9
Cava Rosé, Parés Baltà, ES	12

PINK

Cheverny Rosé, Francois Cazin <i>Le Rosé</i> , FR	12
Rosé, Jean-Luc Colombo <i>Cape Bleue</i> , FR	11

RED

Bordeaux Supérieur, Château Bellevue, FR	12
Bourgogne Rouge, Michel Sarrazin, FR	14
Cabernet Sauvignon, Santa Carolina, CL	9
Cabernet Sauvignon, Greenwing, WA	17
Cotes du Rhone, Chat Fou, FR	12
Malbec, Finca El Origen <i>Reserva Estate</i> , AR	12
Napa Red Blend, Max Family Cuvée, CA	13 ⁵⁰
Pinot Noir, Alto Limay, Patagonia, AR	14
Pinot Noir, Ryder Estate, CA	9
Valpolicella Ripasso Superiore, Rocca Sveva, IT	15
Zinfandel Blend, Ridge <i>Three Valleys</i> , CA	19

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

EXECUTIVE CHEF | CHRIS SHEEHAN

SOUS CHEF | JOHN STICKNEY

SOUS CHEF | MATT BURRILL

BAR MANAGER | SAMANTHA TINYSZIN

HAPPY HOUR

MONDAY - FRIDAY 4 - 6:30

MANHATTAN / 5

Classic Rye Cocktail
Up or On the Rocks
Plus a cherry, of course

CRANBERRY MULE / 5

Cranberry Vodka, Lime Juice
Ginger beer

APEROL SPRITZ / 5

Aperol, Prosecco, Bubbles

POMEGRANATE MARGARITA / 5

Reposado Tequila
Orange liqueur, Poma Juice

DRY MARTINI / 5

French Vermouth, Gin or Vodka

THE MASH BILL / 5

Shot of Mellow Corn
Miller High Life Pony

BUCK A SHUCK / 1ea

Choice of Oysters or Clams

BUTTERMILK CHICKEN STEAMED BUNS / 6

Dill Pickle, Chipotle Mayo

BRISKET CHEESEBURGER / 5

Onion Rings, Cheddar, BBQ Sauce

BUFFALO CAULIFLOWER / 6

Crudité, Blue Cheese

MARINATED GOAT CHEESE / 7

Red Pepper Jelly
House-Made Crackers

BERKSHIRE BACON / 6

Hot Honey, Pistachio

TATER TOTS / 6

Corned Beef, Mornay
Thousand Island

ARTISANAL PRETZEL / 5

Pickled Ramp Mustard

WINE / 6

Prosecco | White
Rosé | Red

BEER / 4

DRAFT | Brewtus Maximus American Pale Ale, CT
BOTTLE | Full Sail Session Lager, OR