

## SEASONAL COCKTAILS

### MY SHERRY AMORE

Alvear Cream Sherry  
Poire Williams, Lime  
Orange, Angostura

### PEACH PIT

Evan Williams Whiskey  
Combiér Pêche, Maple, Lemon  
Tres Amigos Bitters

### CINNAMON SPICED MULE

Old Overholt Rye, Lemon  
Hosmer Mt. Ginger Beer

### CARDAMOM COSMO

Wheatley Vodka, Cardamom  
Combiér Orange, Lime

### APPLE CRISP

Barenjager Honey Bourbon  
Laird's 86, Lemon, Cookie Crust

### CHAI DAIQUIRI

Mt. Gay Black Barrel Rum  
Wild Moon Chai Liqueur  
Cassia Bitters, Lime, Nutmeg

### FALLING FOR PARIS

Old Overholt Rye, Averna  
Harney & Son's Paris Tea  
Sassafras, Vanilla

### FERRE OLD FASHIONED

Martell VS, Rittenhouse Rye  
Peychauds, Orange

### KILMARNOCK

Johnnie Walker Black Label  
Aperol, Cocchi Chinato, Orange

### LOCAL LEMONADE

Deep Eddy Vodka, Lemon  
Fresh Squeezed Seasonal Juice

## TAVERN MENU

COLOSSAL SHRIMP / 5

CLAMS ON THE HALF SHELL / 2

DAILY SELECTION OF OYSTERS / 3

WARM FOIE GRAS STUFFED FIG SALAD / 14

Smoked Pine Nuts, Charred Pearl Onions, Watercress  
Minus 8 Vinaigrette

GRILLED NEW YORK STRIP / 35

Hand-Cut Fries, Grilled Red Onion, Rosemary Jus

GREEN GARLIC AND ESPELETTE LAMB SAUSAGE / 15

Piquillo Peppers, Mint Pesto

BUFFALO MOZZARELLA / 16

Shaved Iberico Ham, Concord Grapes

MELINDA MAE MAC AND CHEESE / 10

BUFFALO CAULIFLOWER / 9

BLACK WINTER TRUFFLE TAGLIATELLE / 16

Short Rib, Oyster Mushrooms, Bone Marrow

SLOW ROASTED PRIME RIB SANDWICH / 19

Muenster Cheese, Crispy Harissa Onions, Hand Cut Fries

COLOSSAL CRAB COCKTAIL / 18

Old Bay Carrot Crumble, Parsnip Remoulade, Toasted Brioche

AHI TUNA NICOISE TARTARE / 16

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

DOUBLE CHEESEBURGER / 17

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

SMOKED CHICKEN STREET TACOS / 15

Poblano Pepper Slaw, Tequila Aioli

MAX'S CHOPPED SALAD / 17

Poached Gulf Shrimp, Diced Vegetables, Gorgonzola Cheese

HOUSE ROASTED TURKEY CLUB / 16

Applewood Smoked Bacon, Arugula, Tomato  
Dijon Aioli, House Made Gaufrette Chips

ORGANIC BLACK PEARL SALMON / 21

Golden Beets, Tokyo Turnips, Smoked Sunchoke Velouté

## WINES BY THE GLASS

### WHITE

Bordeaux Blanc, Chateau Nicot, FR	10
Chardonnay, Au Bon Climat, CA	16
Chardonnay, Dom. Faiveley Bourgogne Blanc, FR	14
Chardonnay, Vina Robles, CA	10
Pinot Grigio, Montefresco, IT	8 <sup>50</sup>
Riesling, Dr. Loosen <i>Dr. L.</i> , DE	10
Sauvignon Blanc, Max Family Cuvée, CA	10
Sauvignon Blanc, Vavasour, NZ	13
Viognier, Maison Les Alexandrins, FR	11

### BUBBLES

Champagne Brut, Veuve Clicquot, MV, FR	19 <sup>50</sup>
Prosecco Brut, Primaterra, IT	9
Sparkling Rosé, Graham Beck, ZA	12

### PINK

Rosé de Gamay, Francois Cazin <i>Le Rosé</i> , FR	12
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### RED

Bordeaux Supérieur, Château Bellevue, FR	12
Cabernet Sauvignon, Kenwood, CA	11
Cabernet Sauvignon, Santa Carolina, CL	9
Cotes du Rhone, Jean-Luc Colombo <i>Abeilles</i> , FR	11
Malbec, Cuvelier Los Andes, Mendoza, AR	13
Napa Red Blend, Max Family Cuvée, CA	13 <sup>50</sup>
Pinot Noir, Alto Limay, Patagonia, AR	14
Pinot Noir, Ryder Estate, CA	9
Red Blend, Mullan Road Cellars, WA	22
Valpolicella Ripasso Superiore, Rocca Sveva, IT	15

*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

CHEF DE CUISINE - MICHAEL VOIGHT

BAR MANAGER - SAM TINYSZIN

## BEER LIST

ASK YOUR SERVER ABOUT OUR DAILY DRAFT SELECTIONS

### BOTTLES / CANS

Allagash White Witbier | 5.2% | ME  
Back East Misty Mountain IPA | 7% | CT  
Austin Eastciders Spiced | 5% | TX  
BBC Green Gown IPA | 8.5% | MA  
Collective Arts Ransack The Universe IPA | 6.8% | CA  
Firestone Lager | 4.5% | CA  
Glutenberg Pale Ale | 5.8% | DE  
Guinness Stout | 4.3% | IE  
Lord Hobo Brewing Boom Sauce IPA | 7.8% | MA  
Mayflower Porter | 5.5% | MA  
Modelo Especial | 4.4% | MX  
McKenzie Cider | 4.9% | NY  
Nine Pin Ciderworks Ginger | 6.7% | NY  
Full Sail Session Lager | 5.1% | OR  
Sixpoint Brewing Resin | 9.1% | NY  
Two Roads Little Heaven IPA | 4.8% | CT  
Left Hand Brewing Milk Stout | 6% | CO  
**PLUS THE USUAL SUSPECTS...**