

SEASONAL COCKTAILS

LUNA DAMA

Reposado Tequila
Wild Moon Lavender
Lemon, Lime, Vanilla

GREEN WITH IVY

Bell Pepper-Infused Vodka
Green Chili, Cucumber
Celery

205 MAIN

Rye Whiskey, Carpano Antica
Maraschino, Dry Curçao, Bitters

THE BALANCING ACT

Dorothy Parker, Lillet, Grapefruit
Tarragon, Orange Bitters

THE ROYAL SUBJECT

Pisco, Aperol
Cocchi Americano, Orange

MULBERRY MULE

Mulberry Gin
Crème de Mûre, Lemon
Ginger Beer, Basil

THE DAKOTA

Strawberry-Infused Bourbon
Wild Moon Lime
Fresh Lime, Mint

HONEY BADGER BLITZ

Sheep Dip Scotch, Rosemary
Honey, Orange

SWAMP WATER

Chartreuse Verte
Pineapple, Lime

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 FIGS / 14

Smoked Pine Nuts, Charred Pearl Onions
Pickled Green Strawberries, 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, Green Olive Giardiniera, Crostini

MELINDA MAE MAC AND CHEESE / 10

BUFFALO CAULIFLOWER / 9

SPAGHETTI A LA CHITARRA / 14

Littleneck Clams, Black Garlic, Pickled Chili

SLOW ROASTED PRIME RIB SANDWICH / 19

Gruyère Cheese, Wild Mushrooms, Hand Cut Fries

COLOSSAL CRAB COCKTAIL / 18

Avocado, Cured Lemon and Cucumber, Spicy Miso Crema, Nori Crumble

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

SMOKED CHICKEN STREET TACOS / 15

Poblano Pepper Slaw, Tequila Aioli

MAX'S CHOPPED SALAD / 17

Poached Gulf Shrimp, Diced Vegetables, Gorgonzola Cheese

HAPPY HOUR

MONDAY - FRIDAY 4 - 6:30
LATE NIGHT BUCK A SHUCK DAILY

MANHATTAN / 5

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

CRANBERRY MULE / 5

Cranberry Vodka, Lime Juice
Ginger beer

APPLE SANGRIA / 5

White Wine, Apple Liqueur
Cognac, Fruit

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

KOREAN BACON / 5

Kimchi, Hot Sauce

CHEESEBURGER / 5

Crispy Onions, Steak Sauce

BUFFALO CAULIFLOWER / 6

Cruditè, Blue Cheese

ARTISANAL PRETZEL / 5

Pickled Ramp Mustard

LOCAL CHEESE PLATE / 6

Marmalade, Crostini

3 NATHAN'S FAMOUS SLIDER DOGS / 6

Bacon Mustard, Tomato Parmesan Aioli
Hot Cherry Pepper Relish

SMOKED CHICKEN STREET TACOS / 6

Poblano Pepper Slaw, Tequila Aioli

WARM OLIVES / 5

Marinated Feta

WINE / 6

Prosecco | White
Rosé | Red

BEER / 4

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

WINES BY THE GLASS

WHITE

Bordeaux Blanc, Chateau La Gravière, FR	9
Chardonnay, Brick & Mortar, CA	16
Chardonnay, Jean Manciati Mâcon-Charnay, FR	13
Chardonnay, Vina Robles, CA	10
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
Sparkling Rosé, Graham Beck, ZA	12

PINK

Rosé de Gamay, 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
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 ⁵⁰
Pinot Noir, Alto Limay, Patagonia, AR	14
Pinot Noir, Ryder Estate, CA	9
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

SOUS CHEF | JOHN STICKNEY

SOUS CHEF | MATT BURRILL

BAR MANAGER | SAMANTHA TINYSZIN