

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 Gin, Lillet
Grapefruit, Tarragon, 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

GRILLED NEW YORK STRIP / 35

Hand-Cut Fries, Grilled Red Onion, Rosemary Jus

BERKSHIRE PORK SAUSAGE / 15

Summer Truffle, Pecorino, Pickled Tomatoes

BUFFALO MOZZARELLA / 16

Shaved Iberico Ham, Green Olive Giardiniera, Crostini

KARLIE'S GRATITUDE MAC AND CHEESE / 10

BUFFALO CAULIFLOWER / 9

SLOW ROASTED PRIME RIB SANDWICH / 19

Gruyère Cheese, Wild Mushrooms, Hand Cut Fries

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

WINES BY THE GLASS

WHITE

Bordeaux Blanc, Château Fontoy, FR	10
Chardonnay, Brick & Mortar, CA	16
Chardonnay, JJ Vincent Bourgogne Blanc, FR	14
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
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
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

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