

Max's Tavern Menu

House Baked Focaccia Bread \$5

Basket of French Fries \$6 Buttermilk Fried Onion Rings \$8

Organic Mesclun Lettuces with Maple Balsamic Vinaigrette \$9
Add Great Hill Crumbled Blue Cheese & Candied Walnuts +\$1

Split Pea Soup with Apple Wood Smoked Bacon \$7

Tomato Bisque with Topped Melted Vermont Sharp Cheddar \$8

Flash Fried Oysters with Chipotle Mayonnaise, Fresh Horseradish
Cocktail Sauce & Sauce Remoulade \$15

House Cured Grav Lox, Toast Points, Horseradish Crème Fraîche, Red
Onions, Capers & Tobiko Caviar \$13

Potato Gnocchi with Chicken Tenderloins, Volpi Copa Salami,
Marinated Olives; Sun Dried Tomatoes, Pecorino Romano & Roasted
Garlic-Virgin Olive Oil & Herb Toss \$17

NY Strip Steak, 10oz Black Angus Beef with Cabernet Demi Glace,
Whipped Potatoes & Asparagus \$25

House Made-Fresh Linguini Pasta w/ Sea Scallops, Salmon, Baby
Spinach & Chardonnay-Dill Cream Sauce \$19

Mama's Spaghetti & Meat Balls \$14

Von Schimmelpfennig "Wienerschnitzel" \$17

Crispy Pan Seared Salmon with Ginger Soy Glaze & Toasted Sesame
\$21

We accept Cash, Master, Visa & Discover

Enjoy Max's Desserts \$8

4 Layer Chocolate Truffle Cake w/Butter Pecan Ice Cream & Chocolate Covered Espresso Beans

Belgian Dark & White Chocolate Bread Pudding w/Butter Pecan Ice Cream

Zesty Lemon Sorbet with Pink Grapefruit Supremes

Ruthie's Tahitian Vanilla Bean Crème Brulée

Sour Cherry & Green Apple Country Crumble w/Vanilla Ice Cream

Coffee & Chocolate Chunk Gelato w/Candied Walnuts & Chocolate Sauce

COFFEE

Shade Grown-Organic French Roast Coffee \$2.50 Organic Espresso \$3.50
Cappuccino \$4.50

Tea Service \$2.50 Harney & Son's Select Fine Teas \$2.50

Bottled Sparkling Water San Pellegrino 750 ml \$9.00 Saratoga 1L \$8.00

Micro Brew Beer On Tap \$4.50 / \$5.00

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|------------------------|--------|----------------------|--------|
| Rock Art Ridge Runner | \$3.50 | Harpoon Brown Ale | \$3.50 |
| Woodchuck Cider | \$3.50 | Guinness Pub Draught | \$4.25 |
| New Castle Brown Ale | \$3.50 | Heineken | \$3.50 |
| Grolsch | \$3.50 | Corona Extra | \$3.50 |
| Bud or Bud Light | \$3 | Beck's Dark | \$3.50 |
| Pilsner Urquell | \$3.50 | Amstel Light | \$3.50 |
| Sierra Nevada Pale Ale | \$3.50 | Red Stripe | \$3.50 |

Wines by The Glass -6oz pour per glass

WHITES

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| Mumm, M Cuvee, Napa Valley 187ml bottle | \$9 |
| CaDonini, Pinot Grigio, Venezia, Italy, 2007 | \$6/\$21 |
| Lindemans, "Bin 65", Chardonnay, Australia, 2007 | \$7/\$24 |
| Sunset Rd. Vintners, Sav-Blanc, "Destiny Ridge", Columbia Valley, WA, 06 | \$6/\$22 |
| La Vieille Ferme, ROSÉ, Cotes du Ventoux, France, 2006 | \$6/\$20 |

REDS

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| Doña Paula, "Los Cardos", Malbec, Mendoza, Argentina, 2007 | \$6/\$20 |
| Juno "Cape Maidens" Western Cape, South Africa, | \$7/24 |
| Chateau Luxeuil, Grand Vin de Bordeaux, France, 2005 | \$8/\$26 |
| Cartlidge & Brown, Cabernet Sauvignon, CA, 2006 | \$9/\$28 |

We accept Cash, Master Card & Visa Split Charge Apps \$3 Entrees \$5
20% service gratuity may be added for parties of 5 or more. No Split checks, please

VT DEPST of Health sez.. "Consuming raw or undercooked food may increase your risk of food borne illness.