

## MAX'S BRUNCH BOX

SATURDAY & SUNDAY 11AM-3PM

### MUSHROOM & SPINACH OMELETTE <sup>GF</sup> <sup>V</sup> 14

egg whites, sonoma goat cheese, green side salad

### MAX'S EGG BENEDICT 14

english muffin, poached eggs, canadian bacon, sautéed spinach, chive hollandaise, hash browns

### HAM & GRUYERE OMELETTE <sup>GF</sup> 14

caramelized onions, thyme, green side salad  
add on: egg whites | \$2

### OPEN FACED SMOKED SALMON BLT 1 for 9 2 for 14

english muffin, fried egg, smoked salmon, B&W Growers arugula, avocado, L&M Farms tomato, red onion, applewood bacon, poblano crema, hash browns

### CORNED BEEF HASH <sup>GF</sup> 16

diced first cut corned beef, skillet potatoes & Goodson Farms peppers, two poached eggs & garlic cheese sauce

### CRABCAKE BENEDICT 21

english muffin, poached eggs, jumbo lump crabcakes, sautéed spinach, sliced tomatoes, lemon hollandaise, hash browns

### CRÈME BRULEE FRENCH TOAST <sup>V</sup> 15

fresh berries & brulee custard, argentinian bread

### PIERRE'S SMOKED SALMON 16

everything bagel, arugula, capers, red onion, L&M Farms tomato, scallion cream cheese

### ROASTED VEGETABLE QUICHE <sup>V</sup> 13

flaky crust, melted leeks, asparagus, sundried tomatoes, goat cheese, B&W Growers baby green salad, lemon oregano vinaigrette

### THE BREAKFAST CLUB 14

two fried eggs, bacon, L&M Farms tomato, arugula, multigrain toast, chipolte aioli, hash browns

## BRUNCH SIDES

EVERYTHING BAGEL 5

HASH BROWNS 5

BERRIES & CREAM 8

APPLEWOOD SMOKED BACON 5.5

## ENDLESS DRINKS 15

WITH PURCHASE OF AN ENTREE. SAT & SUN, 11AM-3PM

mimosa, bellini, sparkling rose, bloody mary, or sangria

<sup>GF</sup> Gluten Free <sup>V</sup> Vegetarian

## FOR THE TABLE

### CRISPY CALAMARI & ZUCCHINI 16

lemon-caper aioli, spicy tomato sauce

### BRUSSELS SPROUTS <sup>V</sup> 11

fried crispy, asiago aioli, Monterey Farms shiitake mushrooms, shaved asiago, saba balsamic drizzle

### HARDWOOD GRILLED ARTICHOKEs <sup>V</sup> 13

steamed & grilled, lemon-herb butter, lemon caper remoulade, breadcrumb gremolata, lemon wedge

### TRUFFLE PARMESAN FRIES <sup>V</sup> <sup>GF</sup> 9

asiago aioli, parsley, grated grana padano, white truffle oil

### CRISPY 'REUBEN' EGG ROLLS 14

first cut corned beef, housemade sauerkraut, swiss cheese, 1000 island dipping sauce

### SHRIMP CEVICHE TACOS 15

citrus marinated, crispy blue corn tortilla shells, L&M Farms tomato, Pioneer Growers corn salsa, avocado-cilantro crema

### MAX'S CHICKEN WINGS 14

mahogany peanut glaze, lollipop wings, asian marinade, scallions

### SESAME SEARED TUNA 18 / 34

sushi grade, asian slaw, ginger, wasabi, yuzu ponzu

### KOREAN STICKY BABY BACK RIBS 17

oven roasted & glazed, crispy shallots, scallions, spicy peanut slaw

### SMOKED SALMON PLATTER 75

pierres smoked scottish salmon, pastrami cured salmon, lemon-dill gravlox, scallion cream cheese, horseradish cream cheese, pickled vegetables, gardineria, brooklyn bagel basket (serves 6-8 ppl)

### SPICY CHICKEN LETTUCE WRAPS 15

korean bbq, Monterey Farms shiitake mushrooms, cashews, cilantro, B&W Growers bibb lettuce, scallions, crispy rice noodles

## FLATBREADS

### MARGHERITA PIZZETTE <sup>V</sup> 12

san marzano tomato sauce, housemade mozzarella, fresh torn basil, housemade flatbread

### WILD MUSHROOM FLATBREAD <sup>V</sup> 16

roasted garlic aioli, fontina & goat cheese, mushroom ragout, melted leeks, truffle oil, housemade flatbread

### CHICKEN & PESTO FLATBREAD 14

diced chicken breast, basil pesto, vito's ricotta, roasted peppers, pine nuts, san marzano tomato sauce

## SALADS

All salad greens are sourced locally from B&W Growers

### MAX'S CHOPPED SALAD <sup>V</sup> <sup>GF</sup> 13

asiago cheese, Pero Family Farms green beans, cucumbers, B&W tomatoes, celery, carrots, chickpeas, corn, red wine vinaigrette

### MISO GLAZED SALMON SALAD 19.5

5 oz salmon, cabbage, iceberg, carrots, cashews, green onion, sesame seeds, cilantro, snow peas, wontons, chinois dressing

### OAK GRILLED CHICKEN CAESAR 19

bacon, avocado, L&M Farms tomatoes, pine nuts, croutons, egg, parmesan, romaine & arugula, caesar dressing

### SOUTHWEST COBB 18

spiced chicken, Pioneer Growers corn, Goodson Farms peppers, scallions, avocado, jack cheese, bacon, crispy tortilla strips, chipotle lime

### MAX'S STEAKHOUSE SALAD 18

beef tenderloin, Pero Family green beans, Tomato Thyme cherry tomatoes, bacon, blue cheese crumbles, crispy onions, white balsamic vinaigrette

### JUMBO LUMP CRAB CAKE SALAD 23

baby greens, cilantro-cabbage slaw, L&M tomatoes, avocado, tortilla strips, Goodson Farms peppers, red chili aioli, chipotle-lime vinaigrette

### BLACKENED SHRIMP SALAD <sup>GF</sup> 19

spinach, organic quinoa, feta cheese, Tomato Thyme cherry tomatoes, blanched asparagus, dried cranberries, toasted pistachios

## HANDHELDS

We proudly source our sandwich bread daily from Old School Bakery, lettuce from B&W Growers and tomatoes from L&M Farms.

### THE GRILLE BURGER 16

prime steak beef blend burger, l-t-o, house pickles, challah bun, french fries

### FRESH FISH SANDWICH (blackened or grilled) 18

tomato, arugula, key lime tartar, whole wheat bun, french fries

### FRESH GROUND TURKEY BURGER 15

spicy mustard mayo, l-t-o, pickle, whole wheat bun, sweet potato fries

### MAX'S VEGGIE 'BLT' BURGER <sup>V</sup> 15

grilled eggplant-quinoa patty, maple beet 'bacon,' l-t-o, guacamole, Maxs vegan mayo, whole wheat bun, zucchini fries

### CAPRESE CHICKEN MELT 16

tomato, arugula, balsamic onions, house mozzarella, pesto mayo, kettle chips

### SANDWICH ADD ON:

jack, cheddar, mozzarella, blue, swiss, american, mushrooms 1 ea  
fried egg, avocado, applewood bacon 2 ea  
sauteed onions (no charge)

**Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs, may increase the risk of foodborne illness in some people.

02/08/19