

Max's Tavern Menu

Soups and salads range from \$6 to \$10. Appetizers range from \$9 to \$15 and entrees range between \$13 and \$19. Generally, dining room offerings are available in Max's Tavern as specials.

House Baked Focaccia Bread

Basket of French Fries Buttermilk Fried Onion Rings

Organic Baby Spinach Salad w/ Crumbled VT Chèvre, Toasted Pine Nuts &
Blood orange Vinaigrette

Organic Mesclun Lettuces with Maple Balsamic Vinaigrette
Add Crumbled Blue Cheese & Candied Walnuts

Curried Carrot Soup Topped Chipotle Lime Crème Fraîche

Tomato Bisque with Topped Melted Vermont Sharp Cheddar

Steamed Mussels w/Fresh Basil, Garlic, White Wine & Crushed Red Chili
Flakes Fumé

Pan Blackened Gulf Shrimp w/Salsa Fresca & Guacamole & House Made
Tortilla Chips

Yankee Pot Roast (The Real Deal) Black Angus Beef Braised in Veal Stock &
Red Wine & Aromatic Winter Vegetables

Fettuccine Pasta w/Roast Duck & Sweet Italian Sausage, Spinach, Roasted
Garlic, Roma Tomatoes, & Shallot-Herb Cream Sauce

Hunter's Pot Pie- Hollander Farm Venison w/Rosemary Potato Crust & Side
Salad

Pan Roasted Center Cut-Boneless Pork Loin Chop w/House Made Potato
Gnocchi, Apple Wood Smoked Bacon & Chardonnay Pan Jus

Von Schimmelpfennig "Wienerschnitzel"

Crispy Pan Seared Salmon with Ginger Soy Glaze & Toasted Sesame

Enjoy Max's Desserts

Belgian Bittersweet Chocolate Mousse & Chantilly Cream Parfait

Ginger Cake with Champagne Poached Pear & Warm Caramel Sauce

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

Zesty Lemon Sorbet with Pink Grapefruit Supremes

Ruthie's Tahitian Vanilla Bean Crème Brûlée

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

Rock Art Ridge Runner	\$3.50	Harpoon Brown Ale	\$3.5
Woodchuck Cider	\$3.5	Guinness Pub Draught	\$4.25
New Castle Brown Ale	\$3.5	Heineken	\$3.5
Grolsch	\$3.5	Corona Extra	\$3.5
Bud or Bud Light	\$3	Beck's Dark	\$3.5
Pilsner Urquell	\$3.5	Amstel Light	\$3.5
Sierra Nevada Pale Ale	\$3.5	Red Stripe	\$3.5

Wines by The Glass - 6oz pour per glass

WHITES

Mumm, M Cuvee, Napa Valley 187ml bottle	\$9
CaDonini, Pinot Grigio, Venezia, Italy, 2007	\$6
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

Doña Paula, "Los Cardos", Malbec, Mendoza, Argentina, 2007	\$6/\$20
Juno "Cape Maïdens" 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.