

APPETIZERS

six northern oysters on ice apple, shallot and white peppercorn mignonette

16

prime sirloin beef tartare, onion jam, egg, caper aioli, watercress and toast 13

SALADS

mixed baby greens with grape tomatoes, red onion, and "italian dressing"
7

spinach salad with spiced pecans, fresh strawberries, lively run goat cheese and white balsamic vinaigrette 12

max caesar salad with housemade croutons, caesar dressing and parmesan cheese

baby bibb salad with grape tomato, chickpeas, applewood smoked bacon and pickled ramp green goddess dressing 12

ENTREES

slow roasted canadian salmon with israeli couscous, haricot vert, pickled radish and herb crème fraiche

19

free range breast of chicken with tuscan tomato-bread salad and pesto pan jus 19

steamed PEI mussels with garlic, shallots, butter, white wine and herbs and pommes frites 17

little neck clams, chorizo, roasted tomatoes, garlic, parsley, white wine and crostini 15

max house special bolognese handpicked veal osso bucco, house red sauce and mezze rigatoni 17

pan seared breast of duck toasted almond and herb orzo salad, haricot vert and peach-amaretto gastrique 19

> pasta du jour market

steak frites du jour - ask server for today's butcher selection market

eggs du jour - ask server for today's selection 8