

six northern oysters on ice with meyer lemon, shallot and pink peppercorn mignonette 16

tuna tartare with soy chili vinaigrette, pickled chiles, and cilantro 16

"mac and cheese"- goat milk cheddar, gnocchette, and crispy prosciutto 13

steamed littleneck clams, nundja, roasted tomato, parsley, garlic, white wine and crostini 15

prime sirloin beef tartare with farm fresh egg yolk, watercress paint, lemon-black pepper aioli and crostini 15

steamed wild mussels with garlic, shallots, parsley, butter, and white wine 15

roasted cauliflower steak with roasted garlic yogurt drizzle and spicy marcona almonds 13

max chopped salad: romaine, radicchio, red onion, egg, bacon, blue cheese, tomato and cucumber with lemon-basil dressing, topped with fried onion straws 12

classic caesar salad: romaine, sourdough croutons, creamy caesar dressing and parmigiano (anchovies available upon request) 9

mixed baby greens, grape tomato, red onion, sourdough croutons and sherry vinaigrette 7

smoky and sweet love beets with arugula, goat cheese, roasted marcona almonds and candied ginger vinaigrette 11

prime/aged new york strip steak, frites, herb butter and red wine jus 41

chicken tagine- free range breast of chicken in a rich moroccan spiced tomato stew over roasted fingerling potatoes 29

colorado lamb shank, farro and spicy cauliflower ragout, lamb jus and mint gremolata 33

pan seared canadian salmon with white beans, spinach and lemon-olive aioli 31

cider-brined Bostrom farms pork chop, with braised savoy cabbage, apples, and applewood smoked bacon 33

local farmers delight - chef's selection of seasonal vegetables and grain preparations with sea salt and extra virgin olive oil 29

max "house special" veal osso bucco bolognese over mezze rigatoni with aged reggianno parmigiano 31

pan seared breast of duck, haricot vert, fregola and orange-liqueur glaze 33