



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

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

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

steamed wild mussels with garlic, shallots, parsley, butter, and white wine, with
frites 17

chicken tagine- free range breast of chicken in a rich moroccan spiced tomato
stew over roasted fingerling potatoes 19

pan seared breast of duck, haricot vert, fregola and orange-liqueur glaze 25

steak frites- 4 oz petite filet, red wine jus, watercress salad and frites 23

"mac and cheese"- lively run goat milk cheddar, gnocchette, and crispy
prosciutto 15

steamed littleneck clams, nundja, roasted tomato, herbs, garlic, white wine, and crostini
17

roasted cauliflower steak with roasted garlic yogurt drizzle and spicy marcona
almonds 15

pan seared canadian salmon with white beans, spinach and lemon-olive aioli
21

max "house special" veal osso bucco bolognese over mezze rigatoni with
aged reggiano parmigiano 23

