



six northern oysters on ice with pink grapefruit mignonette 16

prime sirloin beef tartare, ny farm fresh egg yolk, basil pesto,
fresh horseradish aioli, crostini 15

steamed p.e.i. mussels, garlic, shallots, white wine, butter, fine herbs 13

gnocchi parisienne, comte cheese, chive, sage, butter, jamon de paris 13/27

steamed littleneck clams, roasted tomato, spanish chorizo sausage, garlic,
white wine, parsley, crostini 15

roasted cauliflower steak, arugula salsa verde, crispy chickpea and pickled
red onion salad, harissa vinaigrette 11



mixed baby greens, grape tomato, cucumber, red onion and balsamic vinaigrette 7

roasted baby beets, baby frisee, oranges and feta cheese with a citrus vinaigrette 12

classic caesar with romaine lettuce, lemon, parmesan, croutons 9

bibb lettuce, grape tomato, red onion, applewood smoked bacon,
crumbled cayuga bleu, creamy buttermilk dressing 13

Crispy red quinoa salad, arugula, apples, dried apricots, goat cheese,
toasted pumpkin seeds with cider-maple vinaigrette 12



free range breast of chicken, crispy fingerling potatoes, preserved lemon, olive and caper
relish 29

bostrom farms nys heirloom pork chop, potato-pancetta gratin, braised kale,
apple mustardo 33

crescent farms breast of duck, sweet potato hash, swiss chard,
spiced orange and cranberry sauce 33

prime/aged new york strip steak, watercress salad, pommes frites, red wine jus 41

pan roasted salmon, parsnip puree, caramelized brussel sprouts 31

max house special veal osso bucco bolognese, mezze rigatoni, roasted tomato,
aged parmesan Reggiano 31

vegetarian orchestration: chef's selection of vegetables, grains, legumes, fleur de sel
extra virgin olive oil 29

braised Colorado lamb shank, fregola, roasted acorn squash,
goat cheese crema, gremolata 33