



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
roasted baby beets, baby frisee, oranges and feta cheese with a citrus vinaigrette	12
mixed baby greens, grape tomato, red onion, croutons, honey-poppysseed vinaigrette	7
classic caesar with romaine lettuce, lemon, parmesan, croutons	9
bibb lettuce, grape tomato, red onion, crispy onion straws, applewood smoked bacon, crumbled cayuga bleu vinaigrette	11
roasted cauliflower steak, arugula salsa verde, crispy chickpea and pickled red onion salad, harissa vinaigrette	11
crispy red quinoa salad, arugula, apples, dried apricots, goat cheese, toasted pumpkin seeds with cider-maple vinaigrette	12
	
steamed littleneck clams, roasted tomato, chorizo, garlic, white wine, parsley, crostini	17
free range breast of chicken, crispy fingerling potatoes, preserved lemon, olive and caper relish	19
steamed p.e.i. mussels, garlic, shallots, white wine, butter, fresh herbs, frites	17
gnocchi Parisienne, comte cheese, chive, sage, butter, jamon de paris	13
breast of duck, sweet potato hash, swiss chard, spiced orange and cranberry sauce	25
steak frites, red wine jus, watercress salad, frites	23
pan roasted salmon, parsnip puree, caramelized brussel sprouts	21
max house special veal osso bucco bolognese, mezze rigatoni, aged parmesan reggiano	23
vegetarian orchestration: chef's selection of vegetables, grains, legumes, fleur de sel extra virgin olive oi	17