



six northern oysters on ice, grilled lemon mignonette

prime sirloin beef tartare, tomato syrup, caper aioli, egg yolk, arugula, crostini

vegetable risotto, whipped raschera cheese, crispy shallots

steamed littleneck clams, fresh corn, leeks, garlic, white wine, parsley, crostini

mixed baby greens, grape tomato, red onion, croutons, herb vinaigrette

organic bibb lettuce, red onion, cucumber, grape tomato, applewood smoked bacon,
creamy blue cheese dressing

peach and arugula salad with pickled cherries, goat cheese, toasted marcona almonds, cumin vinaigrette

classic caesar with crisp romaine, creamy caesar dressing, parmesan, and croutons

heirloom tomato, burrata, basil, pickled red onion, EVOO, and aged balsamic

slow roasted atlantic salmon, creamy cucumber salad and herb oil

cacciucco-tuscan seafood stew ~ shrimp, scallops, clams, crab and white fish, in rich tomato-
vegetable mediterranean stew

organic breast of chicken, local corn and black bean salad, roasted hatch-chile vinaigrette

oven roast rack of lamb chops, haricot vert, lemon-feta fingerling potatoes, mint salsa verde

spice crusted crescent farm duck breast with orange- honey glaze, haricot vert,
and cumin scented carrots

NY strip steak, watercress salad, herb butter, red wine jus

max house special veal osso bucco Bolognese, mezze rigatoni, aged reggiano parmigiano

oven roasted fingerling potatoes

local corn and black bean salad

sautéed haricot vert with garlic and shallots

pommes frites

cumin scented carrots