

# Max's Tavern Menu (currently) to go

we are so excited to see you again during our soft opening weekend  
thank you for your patience, generosity & loyalty  
please feel free to stay and enjoy the grounds  
indoor table service for Fine Dining - reservations online

## Small Plates & Starters

- tomato bisque 8** *gf v* slow cooked, San Marzano tomatoes, melted VT sharp cheddar cheese  
**mesclun lettuces 12** *gf véa* local organic lettuces w/Doton Farm maple syrup balsamic-Dijon vinaigrette, crumbled blue cheese, candied walnuts  
**fries 10** *gf vé* hand cut, golden brown fried goodness (add chipotle mayo +2)  
**garlic fries 11** *gf v* toasted garlic tidbits, pecorino Romano cheese (add chipotle mayo +2)  
**pate 16** *gfa* Maple Leaf Farm duckling, brandy, VT butter, whole grain mustard, cornichons, pickled onions  
**arancini di riso 14** *gf* crispy Arborio rice balls, shallots, wine, cheesy center, mushroom sauce  
**fried oysters 18** Chesapeake Bay, VT beer batter, deep fried, fire roasted chipotle mayonnaise

## Entrees

- Lobster roll 28** *gfa*  
Maine lobster, toasted bun, lemon, mayonnaise, tarragon, chives, hand cut fries  
**weinerschnitzel 25**  
panko breaded chicken breast, lemon-caper butter sauce, veggies, roasted potatoes  
**24 hour beef brisket 28** *gf*  
dry rubbed- hardwood smoked, smoky jus, potato salad, coleslaw  
**maple pecan trout 27** *gf*  
lightly pecan crusted, pan fried, maple syrup brown butter, aromatic rice-quinoa, veggies  
**chicken curry 25** *gf véa*  
chicken, vegetables, fresh ginger, garlic, scallions, yellow curry-coconut cream, aromatic Jasmine rice, cilantro, fresh lime (tofu vegan available)  
**leg of lamb 34** *gf*  
N.Z., rosemary, thyme, garlic, crushed red pepper, smoked tomato-cucumber salad, olive oil, light pan jus

## Desserts

- avocado ice cream ½ pint 9** *gf-vegan* house made, Hass avocados, coconut milk, fresh lime juice  
**crème brûlée 8** *gf* cream, organic eggs, raw sugar, Tahitian vanilla  
**chocolate pot du crème 8** *v gf* Belgian chocolate w/French roast coffee, topped w/Tahitian vanilla VT cream  
**ginger spiced carrot cake 7** *gf* organic carrots w/ginger, VT cream cheese icing  
**country crumble 9** *gf* rhubarb, apple, toasted oat-brown sugar, cinnamon-crumble  
**bread pudding 8** bittersweet dark, white chocolate, local eggs, VT cream  
**Vermont ice cream pints 7.50** *gf* French vanilla / coffee heath bar crunch / sea salt caramel

*gf = gluten free / v = vegetarian / vé = vegan / df = dairy free / menu subject to change / no substitutions*

Will Dodson Owner & Chef

15% automatic service charge and 3% cc processing fee will be added to each transaction VT Dept. of Health sez.. "Consuming raw or undercooked food may increase your risk of food borne illness." If you can read this- you are within range...

# Bar

available to-go

## Signature Cocktails

**max's margarita 9** tequila blanco, orange liqueur, lime & house made sour, rx

**\*\*seasonal just harvested\*\* rhubarb margarita 12**

**hurricane 9** Bacardi rum, Kraken rum, orange juice, pomegranate nectar, maraschino cherry, rx

**amaretto sour 10** Disaronno, fresh lemon, house made nectar, brandied cherry, rx

**black Manhattan 21** Whistle Pig rye, Averno Amaro, Regan's bitters, house made brandy cherry, up

**ginger martini 12** Grey Goose vodka, Putney ginger liqueur, lime, up

**bees knees 14** Barr Hill gin, local honey nectar, lemon, splash soda, rx

**summer dress 10** prosecco, lavender nectar, tequila soaked white raisin

## Red

Tortoise Creek, Cab Sauv, CA 12 / 38

Don Ramon, Campo de Borja, Spain 9 / 28

Sola, Pinot Noir, OR 11 / 34

Turley, Juvenile, CA 19 / 65

## Bubbly & White

Lobetia, Rose, Spain 8 / 26

Lone Birch, Pinot Gris, WA 9 / 28

Giuliana Rosati, Pinot Grigio, Italy 10 / 32

**chardonnay** 12 / 38

Mirabello, Prosecco, Italy 9 / 28

Ruffino, Prosecco, Italy 175split 11

Hillinger, Pinot Noir, Austria 175split 14

## Non - Alcoholic

Boyden Root Beer or Ginger Ale 4

## **Carina's Cider Beverage**

Lemonade & Ice Tea 3

House Made Nectar Sodas 4

**spearmint, spicy jalapeno, lavender, rhubarb**

**black currant, rose**

## Coffee & Tea (decaf available)

Organic French Roast Coffee 4

Espresso 5

Cappuccino 6

Assorted Harney & Sons Teas 3

## VT Beer

14<sup>th</sup> Star Forget Me Not Kolsch Ale 7

Fiddle Head Dble IPA

Harpoon UFO White 5

Hermit Thrush, Anthneum Sour 7

Lawson's Sip o'Sunshine 8

Long Trail Ale

Switchback Ale

Von Trapp Helles Lager

Zero Gravity IPA

## Beer

Bell's Two Hearted Ale

Bud 3

Corona 3

Guinness 4

## Vermont Hard Cider & Seltzer

Boyden Honey Hopper 7

Champlain Farmstead 6

Citizen Cider Fruition Lavender 5

Eden Peak Bloom Harvest 6

Rock Art Hard Seltzer mango or raspberry

Shacksbury Rose 6

SILo Dry 9

Stowe High & Dry 9

Woodchuck Pearsecco