

At MAX's, it's all about the EXPERIENCE!

We are passionate about food and wine - just like you!

We pride ourselves in bringing you gourmet comfort food made from high-quality ingredients in an exciting and unique atmosphere. In addition, we price our wines on a retail model - you can find amazing wines from around the world at the most competitive prices in town - and then take some home with you!



MAX'S CLASSICS

Small Plates

MAX's Sliders 10

Bison sliders with house-made pickles, ketchup and grilled onions or **Fried chicken** sliders with lettuce, tomato, house-made pickles and chipotle honey

Pulled Pork Stuffed Peppers 12

Pulled pork and cotija-stuffed piquillo peppers, chipotle aioli, and cilantro chimichurri

MAX 'n Cheese 9.5

Cavatappi pasta tossed in truffle cream with fresh mozzarella, white cheddar, Gruyère, and Grana Padano cheeses

Nacho Mama's Oysters ½ Dozen 8.5 / Dozen 16

Crispy fried Gulf Coast oysters and garlic aioli on fried wontons with habanero salsa and cilantro

Pan Borracho ("drunk bread") 9.5

Torn sourdough baguette, prosciutto, and fresh thyme soaked in a savory white wine custard, baked with Gruyère, mozzarella, provolone and Grana Padano cheeses

Cheese Course 12

Featuring a selection of three artisanal cheeses from Antonelli's Cheese Shop, with seasonal garnish

Large Plates

MAX's Famous Southern Fried Chicken* 15

House-made jalapeño and buttermilk-marinated chicken, deep fried slow and low, served with mashed potatoes, collard greens and Texas toast

Add additional piece: 3

Chipotle Honey served upon request

***Our Famous Fried Chicken is fried to order. During busier hours please allow for a longer than usual wait time so that we may keep making our Fried Chicken the same way that made it famous in the first place!**

Shrimp and Grits 17

Shrimp, house-made bacon, scallions, parsley and jalapeño cheese grits, served in a spicy butter broth

The Fried Egg Sandwich 14.5

Three pan-fried eggs drizzled with truffle oil and Maldon sea salt, house-made bacon, Gruyère, organic green leaf lettuce, tomato, and garlic black truffle aioli sandwiched between two pieces of artisan sourdough bread, served with MAX's truffle chips

MAX's Kobe Burger 15

8 oz blend of HeartBrand Texas Akaushi & Niman Ranch premium ground beef burger, fully dressed with organic green leaf lettuce, tomato, red onion, house-made pickles and and house-pickled jalapeños, served on an artisan bun alongside MAX's famous frites

Add cheddar, brie, bleu or Gruyère cheese: 2

Add artisanal cheese selection (check with server, selection changes often): 4

Add house-made bacon, shiitake mushrooms, caramelized onions or avocado: 2

Add Texas Prairie Fire Chili: 4

The Texas "Haute" Dog 14

Strube Ranch 100% Texas Wagyu hot dog on an artisan bun, served with fried onion strings and MAX's frites in your choice of style:

Texas Style: chili, house-made pickled jalapeños and house-made fresco

NY Style: beer-braised sauerkraut, Dijon mustard and pickles

Grilled Cheese and Tomato Soup 13

New World Bakery Sourdough with Gruyère, provolone, and roasted red bell pepper "pimento and cheese," served with a steaming cup of tomato soup

CHEF ERICA'S WINTER MENU

Small Plates

Choose your favorites, perfect for sharing!

Sweet Potato Gratin 7

With pickled fennel, cherries, tomme crayeuse cheese and arugula pesto

Beans 'n Greens 6

Butter beans, roasted garlic, winter greens and house-made bacon

Roasted Beet Risotto 8

Topped with walnuts and apple butter

Local Charcuterie Plate 13

Served with house-made pickles and condiments

House-Smoked Trout 11

With sweet potato chips, fresh grapefruit and horseradish crème fraîche

Duck and Dumplings 13

In a rich gravy spiked with house-made whole grain mustard and sage

Lamb Pot Pie 14

With roasted winter vegetables and topped with mint gremolata

Lockhart Quail 12

Served with cornbread and andouille stuffing, winter squash puree and pickled cranberries

Seared Scallops 15

With house-made duck bacon, fingerling potatoes and saffron beurre blanc

Steak and Eggs 20

Grilled Waygu ribeye, fried quail egg, marinated cauliflower and wild mushrooms

Salads, Soup and More

Charred Bitter Greens 9

With toasted hazelnuts, dried currants, fennel and orange marmalade vinaigrette

Caesar Salad 7

Bluebonnet romaine, crispy anchovies, garlic chips and grilled croutons

Wintertime Chopped Salad 11

Baby red romaine, barley, pomegranate seeds, butternut squash and chèvre, dressed with white balsamic and pumpkin seed oil

Texas Prairie Fire Chili 9

Texas bison, venison, seven varieties of roasted seasonal peppers, Lone Star Beer and Mexican chocolate

Soup of the Day

Ask your server for details

Sides

Truffle Chips: 5 House Salad: 4 Chips: 3 Frites: 6 Mashed Potatoes: 4 Collard Greens: 4

Consuming raw or undercooked seafood, meat, or eggs may increase your risk of food borne illness.

MAX's Austin is proud to support these local producers and purveyors:

Amy's Ice Cream, Big Daddy's Hot Sauce, Farm to Table, Theiss Farm, Watroak Farm, Johnson's Backyard Garden, Antonelli's Cheese Shop, Oak Hill Farms, Bluebonnet Hydroponics, Buena Tierra Farm, Round Rock Honey, Animal Farms, Josh Reese Farm, Katz's Coffee, Pedernales Valley Farm, Burgundy Pasture Beef, New World Bakery, Strube Ranch, Cooper Orchards, Texas Quail Farm, Wheeler Farms, Fruitful Hill Farm, Hairston Creek Farm, G&S Groves, Tony Phillips Farm, The Farm Patch, Texas Custom Spice Company, Texas Olive Ranch, Twin County Dorpers

Remember, ALL wines are available for purchase "to-go" - take your favorites home today!