



MAX's CLASSICS

Small Plates - Soups - Salads

"Sliders" -- 11

Three buffalo meat sliders with house-made pickles and grilled onions

Gator Bites -- 12

Crispy fried wild-harvested alligator tail meat from Texas, tossed in a sweet and spicy Thai glaze

Max & Cheese -- 10

Cavatappi pasta tossed in truffle cream with mozzarella, gruyere, white cheddar, cotija, and Grana Padano cheese blend

Nacho Mama's Oysters

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

½ Dozen: 9 Dozen: 17

Max & Jack's Frites

Fresh-cut, skin-on Russet potato fries tossed with Max's secret fry dust -- 6

With Texas Prairie Fire chili, jalapenos, and cotija cheese -- 11

Pan Borracho (MAX's famous "drunk bread") -- 11

Torn baguette, prosciutto, fresh thyme, garlic and yellow onion soaked in a savory white wine custard with gruyere, mozzarella and grana padano cheeses - all baked until bubbly and gooey

Texas Prairie Fire Chili -- 7

Made with Texas bison, venison, seven varieties of roasted seasonal peppers, beer and Mexican chocolate

Caesar's Caesar Salad -- 9

Chopped hearts of Romaine lettuce with our own house-made dressing: fresh garlic, anchovies, lemon juice, cracked pepper, and Parmigiano Reggiano cheese. Topped with fresh butter brioche croutons.

Add grilled or fried chicken: 5

Large Plates

Southern Fried Chicken -- 15

Three pieces of all natural, steroid-free chicken with Max's own jalapeno and buttermilk marinade, Deep fried slow and low and served with chipotle honey, mashed potatoes and collard greens

Add additional piece: 3

Damn. . . Yankee Pot Roast -- 24

Texas-raised Kobe beef cheeks slowly braised and served with roasted root vegetables, mushrooms, mashed potatoes and a Yorkshire pudding - all swimming in a sumptuous red wine braising jus

The Famous Fried Egg Sandwich -- 14

Three pan-fried eggs drizzled with truffle oil and sea salt, topped with applewood smoked bacon rashers, gruyere, organic bibb lettuce, hot house tomato, and black truffle aioli

sandwiched between two pieces of artisan sourdough bread and served with hand-cut truffled chips

Add Tia Claudia's Chili Bacon (cooked and simmered in our house-made salsa): 2

Grilled Cheese and Tomatoes -- 14

Grilled artisan Texas toast with gruyere, provolone and piquillo pepper "pimento and cheese" is served with a shot of tomato soup and housemade chips

Yama Kobe Beef Burger -- 18

8oz. Texas Kobe beef burger with triple cream brie, in-house pickled jalapenos, Texas tomato and organic bibb lettuce on a fresh-baked bun, served with Max's famous frites

Add Bleu cheese and applewood smoked bacon: 4

Add mushrooms, caramelized onions and gruyere: 4

Add fresh avocado, cotija and habanero salsa: 5

Add Tia Claudia's Chili Bacon (cooked and simmered in our house-made salsa): 2

The Texas "Haute" Dog -- 14

Kosher all-beef hot dog on artisan bun, served with MAX's frites in your choice of style:

Texas Style- Chili, jalapenos and cotija cheese

NY Style- Beer braised sauerkraut, fried onion strings and pickles



SEASONAL SENSATIONS

Small Plates - Salads

Duck Wraps -- 14

Duck confit, jicama slaw & avocado crème fraiche served with cilantro pesto and three house-made tortillas

Rib Basket -- 13

Asian-inspired all-natural Berkshire pork baby back ribs with hoisin glaze and sambal

Diver Scallops and Sweet Corn Relish -- 15

Three seared diver scallops on a bed of sherry-infused sweet corn relish, accompanied by a cranberry reduction & charred lemon

MAX's Southern Cornbread -- 6

Southern-style cornbread studded with pockets of sweet corn, yellow bell pepper, red bell pepper, and jalapeno - then sweetened with wildflower honey and laced with gruyere and white cheddar cheeses

Field Greens with Stuffed Fig -- 11

Organic field greens tossed in a roasted shallot vinaigrette along with a Danish blue cheese-stuffed fig, crisped prosciutto and red currant gastrique

Cheese Course -- 13

Chef's selection of three artisan cheeses, with seasonal garnish

Cowboy Sushi -- 14

Sushi-style roll with seared flank steak, gruyere, roasted red pepper, fresh jalapeno, and cilantro - rolled up and served with crushed avocado "wasabi" and a Worcestershire demi

Bacon and Egg Salad -- 10

Crisp leaves of hydroponic bibb lettuce with poached egg, French breakfast radishes, and four strips of crisp applewood smoked bacon in a tangy buttermilk vinaigrette

Large Plates

Wild Boar Pasta

Milk-braised Texas boar with wild mushrooms and tomato confit in rich braising jus with home-made Jerusalem artichoke gnocchi and local goat cheese brulee

Half Order: 10 Full Order: 19

Trout Roulade with Oyster Dressing -- 21

Rainbow trout and oyster dressing roulade with sweet potato puree, butter-braised romaine lettuce and roasted butternut squash bisque

Chicken Pot Pie -- 15

Home-style chicken pot pie loaded with fall root vegetables (carrots, parsnips, turnips, and rutabaga), onions, fresh chicken, and seasoned with fresh herbs - all topped with buttered puff pastry

Pan Seared Salmon -- 22

Wild caught seared Scottish salmon with fennel and micro green salad, sweet white bean cassoulet and wilted organic spinach

MAX's Wrap -- 13

This vegetarian-friendly wrap starts out with a large, tomato-basil wrap that gets filled with a medley of roasted bell peppers, sundried tomatoes, sprouts, and avocado. The wrap is grilled and served with a sweet and zesty cilantro pesto dipping sauce and a small house salad on the side.

Add grilled or fried chicken: 5

Don't forget that all wines are available to take home as a retail purchase!

Love your food? Love the kitchen!! Send them a 6-pack of Lone Star for \$15!

20% gratuity will be added for parties of 6 or more.

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