

MAX LAGER'S

MAXATIZERS

MAXADILLAS	Chicken/Pulled Pork 9	Shrimp 12	Cheese 8
Chopped spinach, manchego, cheddar, jalapeño jack cheese, red pepper aioli & citrus sour cream Served with our roasted tomato salsa, guacamole & corn salsa			
FIRE & SPICE	8		
Fresh cut crispy onion rings, slivers of jalapeño peppers, chipotle ranch dressing			
MARYLAND STYLE CRAB CAKE	12		
Maryland style crab cake, green tomato chow chow, Creole mustard cream			
SPINACH & ARTICHOKE DIP	9		
Spinach, artichokes, Swiss & fontina cheeses, roasted tomato salsa and chips			
GEORGIA QUAIL	11		
Wood-grilled quail, honey balsamic glaze, bleu cheese grits, pecan pesto			
LAMB SLIDERS	11		
Three wood-grilled lamb sliders, mint aioli, apple chutney, served on house made buns			
OUR WAY WINGS	10 Wings 9	20 Wings	16
Our way— udon noodles Your way—celery & bleu cheese Sauce choices: Crystal hot pepper sauce, Asian, Lemon Pepper or BBQ			
GULF COAST GUMBO	Cup 5	Bowl	9
Wild American shrimp, chicken & house-made andouille sausage			
BRICK OVEN FOCACCIA	4		
Made to order focaccia, rosemary, olive oil, sea salt, aged balsamic vinegar			

SALADS

BABY ARUGULA SALAD	10		
Basil leaves, cranberries, salty almonds, crispy goat cheese croquettes, heirloom tomato vinaigrette			
CALIFORNIA COBB	12		
Spring mix tossed with ranch dressing wood-fired chicken, eggs, bacon, tomatoes, Kalamata olives, Bermuda onions, avocado, bleu cheese crumbles			
SEDONA SALAD	Chicken 11	Shrimp	13
Chopped green salad, corn salsa, diced tomatoes, jalapeno jack cheese, chipotle ranch dressing, and crispy tortilla strips			
SOUTHWESTERN CAESAR	13		
Blackened salmon, hearts of romaine, corn salsa, chipotle Caesar. Try Sirloin instead, additional \$2			
SAN FRANCISCO SALAD	10		
Wood-fired chicken, Asian slaw, udon noodles, spicy peanuts, red peppers, scallions, daikon sprouts, miso vinaigrette			
PECAN CRUSTED CATFISH	14		
Mixed greens, tomato, cucumber, salty almonds, buttermilk dressing			
HOUSE SALAD & BOWL OF SOUP	9		
Classic Caesar or Chopped Green accompanied by our Soup of the Day			

PLATTERS

MAX FISH & CHIPS	12
Max beer battered cod loins, house made tartar sauce & fries	
CHICKEN STRIPS	10
Crispy tenders, fries, choice of: honey mustard, BBQ or Crystal hot pepper sauce	
WILD AMERICAN CRISPY SHRIMP	14
Coastal fried shrimp prepared traditional Gulf Coast style, cocktail sauce, fries	
FISH TACO	11
Fresh fish in chili lime butter with corn salsa. Lime cilantro radish salad, house salsa	
SOUTHERN FRIED CHICKEN	18
All natural chicken breast in buttermilk batter, bacon braised collard greens, charred corn whipped potatoes, warm pepper jelly	

A Chopped Green or Caesar salad may be added to any entrée ... 3

SIDE ITEMS \$4

FRENCH FRIES • RED MULE GRITS
ONIONS & MUSHROOMS
BACON ROASTED BRUSSELS SPROUTS
GREEN TOMATO CHOW CHOW
GLAZED BABY CARROTS • MAC & CHEESE
BACON BRAISED COLLARDS

Please let us know of any food allergies.
Some of our items contain nuts.

18% Gratuity for parties of 7 or more.
Checks cannot be split for parties of 10 or more.
Mini Max menu available for kids 10 and under.

BURGERS

	BEEF	BISON
MAX BURGER Cheddar, bacon	9	10
CHEESE BURGER Cheddar, horseradish cheddar or Swiss	8	9
SWISS BURGER Sautéed mushrooms, Swiss	9	10
FIESTA BURGER Pepper jack cheese, sautéed onions, bell peppers	9	10
BLUES BURGER Blackened, bleu cheese	9	10
SKILLET BURGER Cheddar cheese, bacon, ham, fried egg	10	11
BREWMASTER'S BURGER JR's spicy BBQ sauce, house cured pork belly, crispy onions	10	11
THE MAXINE Wood-fired veggie burger, sautéed mushrooms, sesame bun		9

Max Burgers are fresh ground Angus beef or bison and served with lettuce, tomato & onion.

Burgers & sandwiches are served with French fries or corn salsa.

A petite salad may be substituted for \$1. Whole wheat bun is available upon request.

SANDWICHES

WOOD-GRILLED MEATLOAF SANDWICH Lettuce, tomato, onion, roasted onion mayonnaise, toasted ciabatta bread	10
KC PULLED PORK Smoked in-house for over 20 hours, JR's spicy BBQ sauce, coleslaw, sesame bun	8
MAUI MAHI Wood-grilled, chili lime butter, onion bun	11
SALMON BLT Wood-grilled salmon, bacon, lettuce, tomato, onion, dill shallot mayo, onion bun	12
PEACHTREE SPECIAL Wood-grilled breast of chicken, cheddar, bacon, roasted onion mayo, onion bun	10
BUFFALO SPECIAL Marinated breast of chicken double dipped in spiced flour, Crystal hot pepper sauce, onion bun	9

SAUSAGE TOMATO CALZONE

Italian sausage, pesto, mozzarella, roasted red peppers, tomatoes, served with marinara & side salad **12**

VEGETARIAN CALZONE

Sautéed mushrooms, spinach, tomatoes, yellow onions & garlic, with herbed ricotta & goat cheeses, served with marinara & side salad **12**

RUSTICA

Pepperoni, sweet Italian sausage, smoked bacon, mozzarella, parmesan **14**

SHORT RIB

Roasted mushrooms, pickled onions, mozzarella, parmesan **14**

MARGUERITE

Buffalo mozzarella, chopped tomatoes & basil **11**

MUSHROOM

Shiitake, portobello, parmesan, truffled sheep's milk cheese **12**

GARLIC & PESTO

Grilled chicken, spinach, red onions, mozzarella, roasted garlic cloves & pesto sauce **12**

THE BROOKLYN

Sweet Italian sausage, red & green peppers, onion, tomato sauce and mozzarella **12**

Enjoy a tasty Max Lunch Sample ... 1 (Mini mug of Max Beer)

STEAKS CHOPS CATCH

THE MANHATTAN Center-cut Angus NY Strip mashed potatoes, spinach	24	WOOD-GRILLED MEATLOAF Glazed baby carrots, buttermilk whipped potatoes, pan gravy	17
THE TEXAN Dry spiced, 12 oz Top Sirloin, French fries	21	BBQ RIBS Half Rack 16 Whole Rack 24 White Marble baby back ribs basted in Max beer, French fries, horseradish cole slaw	24
COWBOY STEAK 18 oz Black bone-in Ribeye, grilled with Max Beer, whiskey, spices, mashed potatoes, asparagus	28	RAINBOW TROUT Pecan brown butter, black truffle grits, wild mushrooms, spinach	19
FILET MIGNON 8 oz center-cut, bacon & bleu cheese crust, asparagus	26	LEMON BASIL SALMON Hand cut Scottish salmon, grilled, lemon pesto, wilted spinach, whipped potatoes	19
HOUSE SMOKED HICKORY PORK CHOP Niman Ranch chop, mashed potatoes, collard greens, jalapeño gravy	20	CREOLE BBQ SHRIMP Wild American shrimp, Creole seasoned pan sauce, Red Mule grits	18
BRAISED BEEF SHORT RIB Bleu cheese Red Mule Grits, bacon roasted Brussels sprouts, natural jus	22		