

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

TUSCAN SUMMER SALAD						10
Chopped green salad, pepperoni, wood-grilled chicken, buffalo mozzarella, roasted peppers, cucumbers, tomatoes, fresh basil, roasted garlic, balsamic vinaigrette						
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						14
Blackened salmon, hearts of romaine, corn salsa, chipotle Caesar. Try Sirloin instead, additional \$2						
SAN FRANCISCO SALAD						11
Wood-fired chicken, Asian slaw, udon noodles, spicy peanuts, red peppers, scallions, daikon sprouts, miso vinaigrette						
PECAN CRUSTED CATFISH						13
Mixed greens, tomato, cucumber, salty almonds, buttermilk dressing						
HOUSE SALAD & BOWL OF SOUP						9

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	16
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

HARICOTS VERTS

GREEN TOMATO CHOW CHOW

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

SANDWICHES

BRICK OVEN PIZZA & CALZONES

STEAKS CHOPS CATCH

	BEEF	BISON
MAX BURGER Cheddar, bacon	10	11
CHEESE BURGER Cheddar , horseradish cheddar or Swiss	9	10
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.

FRESH CRISPY CATFISH SANDWICH	11
Fried fresh Tennessee catfish, lettuce, tomato, onion, remoulade sauce, onion bun	
KC PULLED PORK	8
Smoked in-house for over 20 hours, JR’s spicy BBQ sauce, coleslaw, sesame bun	
MAUI MAHI	12
Wood-grilled, chili lime butter, onion bun	
SALMON BLT	13
Wood-grilled salmon, bacon, lettuce, tomato, onion, dill shallot mayo, onion bun	
PEACHTREE SPECIAL	10
Wood-grilled breast of chicken, cheddar, bacon, roasted onion mayo, onion bun	
BUFFALO SPECIAL	10
Marinated breast of chicken double dipped in spiced flour, Crystal hot pepper sauce, onion bun	

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

BBQ PORK

Slow roasted & pulled pork, red onion,
bell peppers, jalapeño jack cheese,
cilantro, JR’s spicy BBQ sauce, red
pepper aioli & citrus sour cream 12

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)

THE MANHATTAN	26	BBQ RIBS	Half Rack 16	Whole Rack 24
Center-cut Angus NY Strip mashed potatoes, spinach		White Marble baby back ribs basted in Max beer, French fries, horseradish cole slaw		
THE TEXAN	22	RAINBOW TROUT	21	
Dry spiced, 12 oz Top Sirloin, French fries		Pecan brown butter, black truffle grits, wild mushrooms, spinach		
COWBOY STEAK	32	LEMON BASIL SALMON	23	
18 oz Black bone-in Ribeye, grilled with Max Beer, whiskey, spices, mashed potatoes, asparagus		Hand cut Scottish salmon, grilled, lemon pesto, wilted spinach, whipped potatoes		
FILET MIGNON	28	CREOLE BBQ SHRIMP	19	
8 oz center-cut, bacon & bleu cheese crust, mashed potatoes, asparagus		Wild American shrimp, Creole seasoned pan sauce, Red Mule grits		
HOUSE SMOKED HICKORY PORK CHOP	20			
Niman Ranch chop, mashed potatoes, collard greens, jalapeño gravy				