

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, pistachio 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

WOOD-GRILLED SIRLOIN SALAD				13
Roasted beets, Granny Smith apples, whipped goat cheese, red wine 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	10	Shrimp	12
Chopped green salad, corn salsa, diced tomatoes, jalapeno jack cheese, chipotle ranch dressing, and crispy tortilla strips				
WINTER VEGETABLE SALAD				10
Bibb lettuce, radishes, baby carrots, fennel, Granny Smith apples, haricots verts, cucumber, creamy citrus vinaigrette				
SOUTHWESTERN CAESAR				12
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
Ashley Farms 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

SANDWICHES

BRICK OVEN PIZZA & CALZONES

STEAKS CHOPS CATCH

	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.

MEATBALL GRINDER	12
Veal mushroom meatballs, red sauce, mozzarella cheese on a buttered baguette	
KC PULLED PORK	8
Smoked in-house for over 20 hours, JR’s spicy BBQ sauce, coleslaw, sesame bun	
MAUI MAHI	11
Wood-grilled, chili lime butter, onion bun	
WOOD-GRILLED MEATLOAF SANDWICH	10
Lettuce, tomato, onion, roasted onion mayonnaise, toasted ciabatta bread	
REUBEN SANDWICH	12
Open faced on toasted rye bread piled with corned beef, mustard seed sauerkraut, Swiss cheese, 1,000 Island dressing	
SALMON BLT	12
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	9
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

SHORT RIB

Roasted mushrooms, pickled onions, mozzarella, parmesan 14

MARGUERITE

Buffalo mozzarella, chopped tomatoes & basil 11

MUSHROOM

Shitake, 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 (4 oz Max Beer)

THE MANHATTAN

Center-cut Angus NY Strip mashed potatoes, spinach

24

THE TEXAN

Dry spiced, 12 oz Top Sirloin, French fries

21

COWBOY STEAK

18 oz Black bone-in Ribeye, grilled with Max Beer, whiskey, spices, mashed potatoes, asparagus

28

FILET MIGNON

8 oz center-cut, bacon & bleu cheese crust, asparagus

26

HOUSE SMOKED HICKORY PORK CHOP 20

Niman Ranch chop, mashed potatoes, collard greens, jalapeño gravy

BRAISED BEEF SHORT RIB 22

Bleu cheese Red Mule Grits, bacon roasted Brussels sprouts, natural jus

WOOD-GRILLED MEATLOAF 17

Glazed baby carrots, buttermilk whipped potatoes, pan gravy

BBQ RIBS

Half Rack 16 Whole Rack 24
White Marble baby back ribs basted in Max beer, French fries, horseradish cole slaw

GEORGIA TROUT 19

Pecan brown butter, black truffle grits, wild mushrooms, spinach

SESAME TUNA 24

Sesame crusted pan seared Ahi tuna, spicy Asian vegetables

LEMON BASIL SALMON 19

Hand cut Scottish salmon, grilled, lemon pesto, wilted spinach, whipped potatoes

CREOLE BBQ SHRIMP 18

Wild American shrimp, Creole seasoned pan sauce, Red Mule grits