BRUNCH DAILY | 9am-3pm
HAPPY HOUR DAILY | 3pm-5:30pm
DINNER
Sunday - Thursday | 5pm-10pm
Friday & Saturday | 5pm-11pm

Maxine's
CAFE & BAR

START WITH A MAXINE'S SHAFT
A FROZEN BLEND OF COFFEE · COCONUT MILK · LOT 40 · CABOT TRAIL MAPLE CREAM · KAHLUA · WHIPPED CREAM
ONLY $13



BRUNCH

SMOKED BRISKET CROQUE MADAME | 26
House smoked beef brisket, Gruyère cheese Mornay, sourdough, sunny side egg, cornichon, arugula

PORK BELLY RICE BOWL | 25
Garlic fried rice, smoked pork belly, Bulgogi vinaigrette, cucumber kimchi, pickled vegetables, fried egg
*sub tofu

DUTCH BABY | 26
House back bacon, sauce mornay, fried egg, Gruyère

HUEVOS EN SALSA ROJA | 23
Rafa's homemade chorizo, red salsa, scrambled eggs, feta, warm tortilla

MAXINE'S BREAKFAST | 25
Two eggs your way, bacon, farmer's sausage, crispy potato, toast

A SIMPLE OMELETTE | 20
Boursin, fines herbes, Mornay, greens

CHOPPED BREAKFAST SALAD | 22
Maxine's bacon, clothbound cheddar, iceberg, tomato, jammy egg, ranch dressing, dill
*add fried chicken | 8 add avocado | 4

KALE CAESAR | 18
Toasted seeds, roasted garlic vinaigrette, Grana
*add fried chicken | 8

TIRAMISU CROISSANT FRENCH TOAST | 22
Coffee syrup, whipped mascarpone

BREAKFAST BLT | 22
Brioche, Maxine's bacon, iceberg lettuce, tomato aioli, fried egg, cheddar cheese skirt

MAXINE'S MOON PIE | 9
Brown butter Snickerdoodle, caramel , dark chocolate

EGGS BENEDICT
COMES WITH RÖSTIS & GREEN SALAD

MAXINE'S BACON & AVOCADO | 24
House smoked bacon, avocado, poached eggs, holly, toasted muffin

HOUSE SMOKED HAM | 23
Poached eggs, holly, toasted muffin

SMOKED SALMON | 25
Dill, caper & olive condiment, poached eggs, holly, toasted muffin

LOBSTER | 32
Butter basted lobster, poached eggs, Sauce Thermidor, chives, toasted muffin

SMOKED MAITAKE | 23
Grilled & smoked mushrooms, poached eggs, pistou, holly, toasted muffin

HOUSE BAKED PASTRIES
croissant 6 | almond croissant 7 | banana oat muffin 5

LA GRANDE CRÊPE

NUTELLA CRÊPE | 22
Nutella whipped mascarpone, candied hazelnut, chocolate sauce

SAVORY CRÊPE | 25
Roasted chicken, mushrooms, Gruyère cheese, poached eggs, sauce Gaston Gérard

POTATO RÖSTI

SMOKED SALMON RÖSTI | 28
Poached eggs, dill cream cheese, pickled shallot, capers, holly

REUBEN RÖSTI | 26
Smoked brisket, Thousand Island, poached eggs, kraut, raclette

MUSHROOM RÖSTI | 25
Smoked Maitake, kale, Boursin, toasted seeds, poached eggs, pistou, holly

MAXINE'S BACON RÖSTI | 26
House smoked bacon, poached eggs, hollandaise, caramelized onion, crème fraîche

AVOCADO RÖSTI | 24
Crushed & fried avocado, feta, pickled shallot, poached eggs, salsa macha
* Sub sourdough

BURGERS

MAXINE'S SMASH BURGER | 12
3oz patty, American cheddar, Martins potato roll, burger sauce

HARWOOD BURGER | 20
6oz legends haul chuck grind, potato bun, raclette, fried onions, Dijon

add Maxine's Bacon 4
add egg 3 | add fries 4

ADD A LITTLE EXTRA

FARM FRESH EGG 3 | MAXINE'S BACON 12 | FARMER'S SAUSAGE 8 | HOUSE BACK BACON 6
FRITES 10 | CRISPY POTATO 7 | TOAST & PRESERVE 5 | 1/2 AVOCADO 4

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Maxine's CAFE & BAR

TREAT YOURSELF
DON'T CHEAT YOURSELF
MAXINE'S MOON PIE | 9
Brown butter Snickerdoodle, caramel , dark chocolate

COCKTAILS
(ALL COCKTAILS ARE 2OZ)

MAXINE'S SHAFT SLUSHEE | 13
A FROZEN BLEND OF COFFEE · COCONUT MILK · LOT 40 · CABOT TRAIL · KAHLUA ·WHIPPED CREAM & CHOCOLATE



THE MAXIMOSA | 10
SPARKLING WINE · GRAPEFRUIT & MARASCHINO FOAM



DIRTY CHAI MARTINI | 15
ABSOLUT · AVERNA · CHAI SYRUP · ESPRESSO



HIS DUDENESS | 14
ABSOLUT · KAHLUA · OAT MILK · DALGONA COFFEE FOAM



THE MAXINE'S CAESAR | 10 [1oz]
NORTHERN KEEP VODKA · MAXINE'S SPICE MIX · CLAMATO · DUBONNET · CELERY BITTERS · PICKLE



THE JITTERBUG | 11
ESPRESSO · CHOCOLATE LIQUEUR · ORANGE BRANDY · OAT MILK



MIMOSA SPRITZ | 16
APEROL · ORANGE JUICE · SPARKLING WINE



BIRD BATH | 16
EMPRESS 1908 'INDIGO GIN' · LILLET · MARASCHINO · LEMON · EGG WHITE · PEYCHAUD'S BITTER



SPICY MARGARITA | 16
OLMECA ALTOS PLATA · JALAPEÑO TINCTURE · LIME · SALINE · TAJIN SALT RIM



PEAR BLOSSOM | 15
SAKE · GIFFARD ELDERFLOWER · PEAR · LEMON · SIMPLE SYRUP · PLUM BITTERS



PINK PONY | 16
AMPERSAND GIN · GIFFARD RASPBERRY · VANILLA SYRUP · LEMON · SPARKLING WINE



THE SOFTER SIDE

PEAR & SAGE TONIC | 8
Giffard Pear Syrup · Pear · Lime · Tonic · Sage

LAVENDER LEMONADE | 8
Lemon · Lavender Honey · Soda

WEST END-COLADA | 9
Pineapple · Giffard Coconut · Lime · Chai Syrup · Tobacco & Cardamom Bitters · Egg White · Nutmeg

SAN PELLEGRINO 750ML | 9
Carbonated Natural Mineral Water

ACQUA PANNA 750ML | 9
Natural Spring Water

SAN PELLEGRINO SODA | 6
Aranciata · Limonata · Pompelmo

ESPRESSO 4 | AMERICANO 5 | CAPPUCCINO 5 | LATTE 5.5
COFFEE 4 | TEA 4.5

WINE

SPARKLING

	5oz|btl
Palais de Versailles 'Blanc de Blancs' Brut VdF FR	11|51
Terra Serena Rosé Prosecco DOC IT	12|58
Drappier 'Carte d'Or' Brut Champagne FR	120
Veuve Clicquot Ponsardin Brut Champagne FR	150

WHITE

Famille Perrin 'L'Oustalet' Marsanne|Viognier Rhône FR	11|51
Delibori Pinot Grigio Veneto IT	14|65
Sileni Sauvignon Blanc Marlborough NZ	13|61
Mt. Boucherie 'Original Vines' Chardonnay BC	15|71
Brunel de La Gardine Viognier|Roussanne Rhône FR	56
Château La Rabotine Sauvignon Blanc Sancerre FR	99
Roland Lavantureux Chardonnay Chablis FR	121

ROSÉ

Famille Perrin 'L'Oustalet' Syrah|Grenache Rhône FR	11|51
Le Vieux Pin 'Ponderosé' Cabernet Franc Oliver BC	14|66

RED

Famille Perrin 'L'Oustalet' Syrah|Grenache Rhône FR	**11|51**
Florian Mollet 'Roc de l'Abbaye' Pinot Noir VdF FR	**13|62**
Ch. D'Haurets Merlot|Cab. Sauv|Cab Franc Bordeaux FR	**15|71**
Capraia Sangiovese Chianti Classico DOCG IT	**14|67**
Dominique Piron 'Le Coq Léon' Gamay Noir VdF FR	**68**
Séguin-Manuel Pinot Noir Bourgogne FR	**99**
Mauro Molino Barbera D'Alba Piedmont IT	**67**
Tenute Silvio Nardi Sangiovese Rosso di Montalcino IT	**108**
Cerro Anon 'Reserva' Tempranillo Rioja ES	**74**
Le Vieux Pin 'Cuvée Sereine' Syrah|Grenache|Mourvèdre BC	**88**
Masseria Primitivo DOC Puglia IT	**72**
Château Haut-Vigneau Cab Sauv|Merlot Pessac-Léognan FR	**109**

BEER & CIDER

PERONI NASTRO AZZURRO [14 oz] | 10
MAXINE'S LAGER [16 oz] | 10
POWELL BEER 'OBSCURUM' HAZY IPA [16 oz] | 10
SEASONAL ROTATING TAP [16 oz] | 10
OLD STYLE PILSNER [355ml can] | 6
GOOD COMPANY LAGER [355ml can] | 6
NO BOATS ON SUNDAY CIDER [473ml can] | 9
PERONI 0.0 [NO ALCOHOL] | 7
NONNY IPA [NO ALCOHOL] | 7

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