



MAX AT THE GALLERY

brunch

mixed garden greens topped with grape tomatoes,
baked goat cheese, champagne vinaigrette and croutons ~ 7
fresh seasonal fruit with a variety of melon and berries ~ 9
poached pear salad with baby frisee, candied walnuts, maytag blue
cheese and pomegranate vinaigrette ~ 11
creamy white bean soup with crispy pancetta
and roasted garlic croutons ~ 7
butternut squash ravioli drizzled with sage-brown butter
and amaretto crumble ~ 13

egg-creations

eggs benedict ~ 13 traditional with Canadian bacon	smoked salmon benedict ~ 15 a twist on the classic
wild mushroom omelette with melted leeks and lively run goat cheese ~ 11	baked farm fresh eggs in marinara sauce with parmesan cheese and basil ~ 12
hash du jour with poached eggs ~ market	steak and eggs: 6 oz filet with 2 eggs ~ 19

main course

crepes du jour ~ market
roasted atlantic salmon with summer corn succotash, organic shiitakes and
red wine jus ~ 17
brioche french toast with toasted almonds and genuine NYS
maple syrup ~13
bacon wrapped filet mignon with creamy crab fondue, haricot vert and
fingerlings ~ 23
rosemary and parmesan crusted chicken cutlet with baby frisee and
chablis-mushroom sauce ~ 17
pasta du jour ~ market

sides

scones ~ 3	Lucy's popovers ~ 3
seasonal fruit ~ 5	country potatoes ~ 5
breakfast sausage ~ 4	creamed spinach ~ 5
apple-wood smoked bacon ~ 4	potato pancakes ~ 5

your choice of one of the following compliments of Max at the Gallery
bellini, mimosa, champagne, orange juice, grapefruit juice

[shared plate fee: \$5.00]

lunch served tuesday – saturday 11:00 am – 4:00 pm
brunch served sunday 10:00 am – 3:00 pm
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