



START

flash-fried **brussels** sprouts, candied chile, maple pecans, goat cheese, pomegranate vinaigrette **13**
stracciatella **mozzarella**, spring peas, mint, basil, asparagus, golden beets, balsamic **15**
house-baked **focaccia**, garlic confit, local butter **5 pp**
artisan **charcuterie** plate, house pickles, mustard, olives, jam **19**
sesame crusted **yellowfin tuna**, ponzu syrup, cashew chili crunch, fried shallot, scallion **17**
slow-braised **chile colorado**, tostada, crema, avocado, lime, cilantro **17**
new england style **clam chowder**, baby yukon potatoes, littleneck clams, smokey bacon, spring peas **10**
hearts of romaine, **caesar** dressing, focaccia crouton, parmigiano reggiano **8 | 14**
strawberry salad, candied pecan, basil, mint, goat cheese, sweet onion, dijon vinaigrette **8 | 14**

MAIN

chargrilled norwegian **salmon**, beet top pesto, marinated golden beets, crispy smashed potato **34**
sakura **pork chop**, cherry vanilla jam, whole grain mustard, string bean saute **32**
chargrilled **filet mignon**, white truffle butter, eight ounces **52** upgrade to **lobster** cream **9**
sakura wagyu **sirloin cap**, red chimichurri, crispy fried shallot, ten ounces **47**
market fish, maître' d butter, lemon **MP**

CHEF SIGNATURES

littleneck **clam linguine**, cold water lobster, chardonnay butter sauce, lemon, fresh herbs **34**
roasted **cauliflower**, blistered sugar snaps, oyster mushrooms, green pea hummus, tomato relish **29**
honey harissa-glazed half **chicken**, baby potatoes, carrots, blistered tomato, herbed cream **32**
half pound **chuck & brisket burger**, smoky bacon jam, sharp cheddar, pretzel bun, fries **23**

SIDES

whipped russet **mash**, truffle butter, chive **9**
roasted **carrots**, miso sesame glaze, scallion, cilantro **7**
creamy **boursin macaroni**, peppercorn breadcrumb, herbs **12** upgrade to **lobster** mac **24**
cast iron blistered **snap peas**, herb cream, mint, pistachio dukkah **8**
side order of our signature **brussels** sprouts **7**
farmer's market **mushrooms**, pinot noir, roasted garlic, chive **12**
grilled **asparagus**, parmigiano reggiano, lemon **9**

maxwell's
ON THE RIVER

EXECUTIVE CHEF
TESSA CARDOZA