

305 Brook Road
 Richmond, VA 23220
 TEL (804) 225-0400
 www.maxsonbroad.com

Max's

ON BROAD • RICHMOND

open seven days
 lunch: 11:00 am - 4:00 pm
 dinner: 4:00 pm - 10:00 pm (until 11
 Friday & Saturday)
 brunch: 11:00 am - 4:00 pm Saturdays
 10:00 am - 4:00 pm Sundays

HORS D'OEUVRES

SOUP DU JOUR ... 6 cup / 8 bowl
 FRENCH ONION SOUP ... 8
three-stage caramelized onion au gratin
 MIXED GREENS ... 5 gf/v
mixed lettuces, choice of house made dressing
 PEAR & ARUGULA ... 8 / 13 v
*bosc pear, goat cheese, candied pecan, raisin, strawberry,
 passion fruit vinaigrette*
 BOSTON BIBB ... 9 / 15
*bleu cheese, house made bacon, tomato, red onion,
 garlic croutons, buttermilk bleu cheese*
 CAESAR ... 6 / 10
romaine, parmesan, garlic croutons

OYSTER PAN ROAST ... 16
bacon, old bay, leek, potato, lobster cream, arugula
 MAX'S PRETZEL ... 5 v
sea salt, mustard, & cheese fondue; add sausage +5
 FOIE GRAS... 17
*granny smith gelee, pomegranate reduction,
 black mission figs*
 TRUFFLED DEVEILED EGGS ... 6 / 9 gf
basil & garlic gremolata
 ESCARGOTS ... 12
garlic herb butter, toast points
 POMMES FRITES ... 7 gf/v
ketchup; add black truffle aioli +\$1

POUTINE ... 11
frites, gravy, crispy pork belly, cheese curds
 BUTTERMILK FROG LEGS ... 12
truffle honey, bleu cheese
 SHRIMP & GRITS ... 16 / 19
*jumbo shrimp, creamy byrd mill grits, corn-lima-bacon
 succotash, creole trinity sauce*
 TRUFFLED MAC & CHEESE ... 8
with: bacon +3, crabmeat +9, shrimp +9, chicken +4
 CRISPY CALAMARI ... 12
housemade remoulade

FRUITS DE MER



OYSTERS ON THE
 HALF SHELL* gf
 local oysters, cocktail sauce,
 basil-cayenne mignonette
 14 half dozen
 ...
 27 full dozen
 OYSTER PAN ROAST ... 16
 bacon, old bay, leek, potato,
 lobster cream, arugula
 OYSTERS
 ROCKEFELLER ... 16
 pernod, creamed spinach, bacon,
 panko
 PEEL & EAT
 SHRIMP ... 14 gf
 ¼ lb; steamed, drawn butter,
 roasted tomato horseradish
 MOULES ... 12 gf
 2 lbs P.E.I. mussels
 choice of:
 coconut curry
 -or-
 white wine, tarragon & garlic;
 with pommes frites +6

SIDES

5

mashed potatoes
 creamy risotto
 sautéed spinach
 Brussels sprouts
 seasonal vegetable
 asparagus
 mac and cheese

MEAT & CHEESE PLATE

*Chef's seasonal selection of
 cured meats & cheese w/
 seasonal dried fruit, crackers &
 housemade marmalade ...18*

ENTREES

WATERZOOI ... 28 gf
*catch of the day, lump crab meat, leek, carrot, potato,
 lobster fennel cream sauce*
 GRILLED ATLANTIC SALMON ... 25 gf
*lemon-rosemary frisee, endive, lentils, golden beets, red beets,
 beurre blanc*
 NAPOLEON RATATOUILLE ... 23 v
*roasted eggplant, roasted squash, mornay, vegetable bolognese,
 crumbled feta, truffled crostini*
 PAN ROASTED MAPLE FARMS
 DUCK BREAST* ... 30 gf
cherry bourbon sauce, seasonal vegetables, mashed potatoes
 ASHLEY FARMS ROAST CHICKEN ... 19
mushroom gravy, seasonal vegetables, mashed potatoes
 BELGIAN BEER BRAISED SHORT RIBS ... 29
veal jus, Brussels sprouts, mashed potatoes
 STEAK FRITES* ... 24 gf
*8oz sirloin, seasonal vegetables, frites
 with egg* +2, with foie gras* +10, with crab meat +9*
 FILET MIGNON* ... 36
*porcini mushroom, buttermilk bleu cheese, burgundy demi glace,
 asparagus, mashed potatoes*
 MAX-BURGER* ... 15
*8oz ground chuck, lettuce, tomato, housemade pickles,
 pommes frites, with egg* +2, with foie gras* +10,
 with bacon +2, with cheese +2*

SEASONAL PLATS DU JOUR

...
 Appetizer

TUNA TARTARE ... 16 v/gf
*raw sushi-grade tuna, Belgian en-
 dive shell, truffle oil*

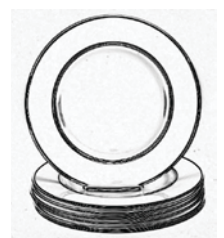
Entrees

SEARED LAMB CHOPS
 ... 34 gf
*creamy byrd mill grits, seasonal
 vegetable, tomato-artichoke sauce*

SEA SCALLOPS ... 28 gf
*creamy wild mushroom risotto,
 proscuitto-wrapped asparagus*

Dessert

CHOCOLATE
 GANACHE CAKE ... 8
whipped cream, berries



*These foods may be cooked to order & eating raw or under-
 cooked fish, shellfish, eggs, or meat
 increases the risk of foodborne illness

gf - gluten free; v - vegetarian