

# max's positive vibe café

## initially

<b>fried green tomatoes</b>	7
seasoned breading, house pimento cheese, "comeback sauce" and grated parmesan	
<b>tot's life</b>	7
regular, sweet potato, broccoli & cheese and cauliflower tots with dipping sauces	
<b>angus sliders (2)*</b>	7
certified angus beef* (cooked medium) with american cheese, caramelized onion, mustard and house fresh red pepper, vidalia & pickle relish--sub bison (2)	
<b>cheddar sausage biscuits (3)</b>	7
with jalepeno jelly	
<b>the vibe's crispy oysters</b>	11
lightly breaded and fried with sweet potato slaw and creole remoulade	
<b>wild caught chilled shrimp with "comeback sauce"</b>	12
steamed with old bay, chilled and served with a classic southern sauce of mayo, mustard, ketchup, lemon juice, onion, olive oil and spices	

## warming up

<b>loaded buffalo chili (gf)</b>	5.5/6.5
cornbread sticks, shredded cheddar, sour cream and scallions	
<b>golden trio chipotle fall soup</b>	4/6
with butternut squash, pumpkin and roasted sweet potato	

\*these items prepared raw or undercooked--consuming raw or undercooked fish, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition

## healthful

**the caesar** 7

romaine hearts, croutons, fresh garlic, fresh parmesan, house caesar dressing--add grilled chicken (3), grilled shrimp (4), grilled salmon (5)

**vegan quinoa house(gf)** 7

local mixed greens, garlic toasted quinoa, cranberries, roma tomatoes, pickled onions, cucumbers, peppers and pine nuts- add grilled chicken (3), grilled shrimp (4) grilled salmon (5)

**grilled shrimp cobb salad(gf)** 11

bacon, tomato, egg, and blue cheese on romaine with your choice of dressing

**roasted beet salad** 10

with roasted garlic, chickpeas, red onion, dill pickles, crumbled feta and a lemon cilantro vinaigrette

**fried oyster salad** 12

on a bed of spinach with red onion, crumbled bacon, creole remoulade and choice of dressing

**the winter blackened faroe island salmon salad** 12

fresh baby spinach, applewood smoked bacon, pumpkin seeds and a crispy red onion garnish with a warm garlic bacon vinaigrette

## quenching

**soda, juice, teas, local coffee, san pellegrino, peppermint hot chocolate** 2.5

**fresh squeezed lime, cherry lime, lemon or orange aides, hot mulled cider** 3.5

## to burger

romaine, tomato, red onion, with a fresh red pepper, vidalia & pickle relish and choice of white cheddar, swiss or american cheese and a side of house cut regular fries, sweet potato fries, sweet potato slaw or fresh fruit

<b>certified angus beef*</b>	9.5
<b>grass fed bison*</b>	12
<b>house made vegan with nuts, mushrooms, beans, spices</b>	8
<b>create</b>	1
applewood smoked bacon, bison chili, blue cheese, smoked gouda, pepper jack, dill havarti, pimento cheese, grilled mushrooms, grilled onions, grilled pineapple, jalapenos, fried egg-sub bison (2.5)	
<b>steak &amp; cheese*</b>	11
sautéed mushrooms, grilled onions & peppers, swiss, lettuce, tomato and duke's mayo	
<b>black &amp; blue*</b>	11
blackened seasoning, applewood smoked bacon, blue cheese	
<b>ole' smokey*</b>	11
cola bbq sauce, smoked gouda, applewood smoked bacon, lettuce, tomato and onion	
<b>southern gentleman*</b>	11
house pimento cheese, fried green tomato, smoked tomato aioli	
<b>winter harvest</b>	11
carmelized onions, apple butter, blue cheese and dijon mustard	
<b>ridiculous*</b>	12
bison chili, american cheese, applewood smoked bacon, jalapenos, fried egg	

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## **or not to burger**

**choice of house cut regular fries, sweet potato fries, sweet potato slaw or fresh fruit**

**let it blt (or flt) 8**

applewood smoked bacon (or facon), romaine, vine ripened tomato or fried green tomato, toasted sourdough and duke's mayo....add roast turkey(2).....add grilled shrimp or salmon(4)

**vegan portobello mushroom 8.5**

with red onion, vegan pepper jack cheese, romaine and apple butter sauce on a potato bun

**grilled marinated chicken ranch wrap 8.5**

cheddar, lettuce, tomato, red onion on soft tortilla wrap-add bacon(1)

**bryn's best grilled cheese 8.5**

fresh mozzarella, dill havarti, tomatoes and basil pesto-add the recommended Padow's crispy country ham-2

**vegan fried green tomato sandwich 8.5**

with facon, vegan pepper jack and a roasted red pepper sauce

**turkey and bacon reuben 9.5**

grilled with kraut and swiss

**buffallo meatball sub 12**

a heathy version with house marinara and melted mozzarella on a hoagie roll

**shrimp or fried oyster taco 11**

seasoned cabbage, shredded pepper jack, fresh pico de gallo

**salmon stuffed crabcake sandwich 13**

lump crab and smoked salmon with a cajun remoulade or house tartar sauce

**the vibe's oyster po'boy 9.5/15.5**

with fried green tomato, applewood smoked bacon, pickles and creole remoulade on sub roll (half or whole)

## **dinnertime (after 5)**

<b>veg out</b>	8.5/11
pick 3 or 4 of our sides	
<b>max's vegan spinach and mushroom lasagna</b>	14.5
with grilled peppers, almond ricotta, vegan mozzarella, house marinara and a side salad	
<b>spaghetti and bison meatballs</b>	14.5
with melted mozzarella, house marinara, garlic roll and a side salad	
<b>pork tenderloin</b>	15
pan seared with apple cider buerre blanc, roasted butternut squash risotto and sautéed spinach	
<b>shrimp and country ham pot pie</b>	17
louisiana shrimp with potatoes, onions, carrots, peas and parsnips in a rich shrimp & country ham sauce topped with puff pastry	
<b>grilled faroe island salmon*(gf)</b>	18
with lemon dill butter and choice of two sides	
<b>salmon stuffed crab cakes</b>	18
lump crab and smoked salmon with cajun remoulade or house tartar sauce and choice of two sides	
<b>the vibe's crispy oysters</b>	19
lightly breaded, sweet potato slaw and creole remoulade with choice of two sides	

<b>friday &amp; saturday only</b>	19
<b>certified angus prime rib*(gf)</b>	
herb encrusted and slow roasted CAB served with red wine au jus, blue cheese horseradish and choice of two sides	

## **on the side**

<b>house fries, sweet potato fries, fried green tomatoes, veg o'day, sweet potato slaw, succotash, smoked gouda mac 'n cheese, green salad, mashed yukon golds</b>	3.5
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# beatle brunch buffet

**"will you still need me, will you still feed me..."** - fresh fruit 16.5/8.5(squirts)  
and yogurt, cheddar scrambled eggs, mushroom & asparagus mozzarella  
quiche cups, cinnamon french toast and pancakes with assorted syrups, the  
vibe's corned beef hash, Surry sausage, bacon, local cheddar grits, cheesy  
hashbrowns with peppers and onions, buttermilk biscuits and sawmill gravy,  
seasonal breakfast breads and muffins, cranberry quinoa spinach salad,  
seafood mac'n cheese, spinach lasagna

## a la carte

<b>strawberry fields mimosas, maxwell silver hammer bloodys</b>	4,6,15
<b>bacon bloody (bacon flavored vodka and bacon flavored bacon)</b>	7
<b>fresh squeezed citrus aides (lime, lemon, cherry lime,orange), mulled apple cider</b>	3
<b>soda, juice, teas, local coffee, san pellegrino, peppermint hot chocolate</b>	2.5
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<b>breakfast nachos*</b> - cheddar & Monterey jack cheese, scrambled eggs, bacon, salsa, onions and jalapenos on a bed of our hashbrowns	9
<b>cheddar sausage biscuits</b> - with jalapeno jelly and choice of cheesy hashbrowns or fresh fruit	9
<b>carry that weight*</b> - three eggs scrambled or fried, with Surry sausage, applewood smoked bacon and country ham, seasonal fruit and the vibe's cheesy hash browns	11.5
<b>strawberry cream cheese stuffed french toast</b> - with strawberry and maple walnut syrup and a choice of Surry sausage or Applewood smoked bacon	10.5
<b>vegetarian breakfast burrito*</b> - sautéed onion, garlic and peppers with scrambled egg, Monterey jack cheese and our roasted tomatillo salsa on a flour tortilla with our cheesy hash browns	9.5
<b>benedictine*</b> - toasted english muffin topped with grilled country ham, poached eggs and hollandaise sauce with choice of seasonal fruit or our cheesy hash browns	10.5

<b>artichoke scramble*</b> - toasted english muffin with hot marinated artichokes, fresh spinach, fluffy scrambled eggs & hollandaise sauce w/ choice of fruit or cheesy hash browns	9.5
<b>vegetable omelet*</b> - spinach, onion, tomato, peppers, asparagus, cheddar and feta with a buttermilk biscuit and a choice of our cheesy hash browns or seasonal fruit	9.5
<b>barnyard omelet*</b> - with applewood smoked bacon , Surry sausage , country ham and cheddar with choice of seasonal fruit or our cheesy hash browns	10.5
<b>vegan blueberry pancakes</b> - with facon and fresh fruit	8
<b>hangtown fry*</b> - classic oyster, bacon and egg omelet with a buttermilk biscuit and a choice of our cheesy hash browns or seasonal fruit	11
<b>huevos rancheros*</b> - fried eggs over corn tortillas with a roasted tomatillo salsa, beans and pepper jack with choice of fresh fruit or cheesy hashbrowns	10
<b>sausage, shrimp and local ground cheddar grits</b> - with a buttermilk biscuit	12
<b>loaded buffalo chili (gf)</b> - cornbread sticks, shredded cheddar, sour cream and scallions	5.5/6.5
<b>let it blt (or flt)</b> - applewood smoked bacon (or facon), romaine, vine ripened tomato or fried green tomato, toasted sourdough and duke's mayo....add roast turkey(2).....add grilled shrimp or salmon(4)	8
<b>the vibe's oyster po'boy</b> - with fried green tomato, applewood smoked bacon, pickles and creole remoulade on sub roll (half or whole)	9.5/15.5
<b>burgers (fresh beef, bison and vegan)</b> - choice of cheddar, swiss or american- add grilled onions, blue cheese, bacon, bison chili or smoked gouda for 1 each-choice of fries or fresh fruit	9.5/12/8
<b>bryn's best grilled cheese</b> - fresh mozzarella, dill havarti, tomatoes and basil pesto-add the recommended Padow's crispy country ham-2	8.5
<b>vegan quinoa house(gf)</b> - local mixed greens, garlic toasted quinoa, cranberries, roma tomatoes, pickled onions, cucumbers, peppers and pine nuts- add grilled chicken (3), grilled shrimp (4) grilled salmon (5)	7
<b>the winter blackened faroe island salmon salad</b> - fresh baby spinach, applewood smoked bacon, pumpkin seeds and a crispy red onion garnish with a warm garlic bacon vinaigrette	12

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