

max's positive vibe café

startin'

- fried green tomatoes** 7
seasoned breading, house pimento cheese, sun-dried tomato and basil pesto and grated parmesan
- chilled pimento cheese dip (gf)** 7
with fresh veggies and crostini--add crumbled bacon (1)
- pulled bbq sliders (2)** 7
house smoked with our cola bbq sauce and pineapple slaw
- angus sliders (2)*** 7
-certified angus beef* (cooked medium) with american cheese, caramelized onion, mustard and house fresh red pepper, vidalia & pickle relish--sub bison (2)
- louisiana shrimp and grits** 9.5
three pan-seared jumbo gulf shrimp with local cheddar grits, surry sausage, garlic, shallots, mushrooms and legend ale
- the vibe's crispy oysters** 11
lightly breaded and fried with pineapple slaw and creole remoulade

spoonin'

- loaded buffalo chili (gf)** 5.5/6.5
cornbread sticks, shredded cheddar, sour cream and scallions
- vegan gumbo** 3/5.5
okra, corn, peppers, lima beans and tomatoes served over herbed rice with grilled pita

*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

greenin'

- the caesar** 7
romaine hearts, croutons, fresh garlic, fresh parmesan , house caesar dressing--add grilled chicken (3), grilled shrimp (4), grilled salmon (5)
- the vibe's quinoa house(gf)** 7
local mixed greens, garlic toasted quinoa, hanover tomatoes, pickled onions, cucumbers, peppers and pine nuts- add grilled chicken (3), grilled shrimp (4) grilled salmon (5)
- hanover tomato, fresh mozzarella and basil(gf)** 7
on local mixed greens with our balsamic vinaigrette
- avocado and strawberry spinach salad (gf)** 9
with feta cheese, toasted almonds and a poppyseed dressing
- grilled shrimp cobb salad(gf)** 11
bacon, tomato, egg, avocado and blue cheese on romaine with your choice of dressing
- grilled wild caught salmon(gf)** 12
on a bed of spinach with mandarin oranges, red onion, avocado and choice of dressing
- fried oyster salad** 12
on a bed of spinach with avocado, red onion, crumbled bacon, creole remoulade and choice of dressing

drinkin'

- soda, juice, teas, blanchard's coffee, herbal iced tea, and san pellegrino** 2.5
- fresh squeezed lime, cherry lime, lemon or orange aides** 3.5

burgerin'

*** 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, pineapple slaw or fresh fruit**

certified angus beef*	9.5
grass fed bison*	12
house made vegan with nuts, mushrooms, beans, spices	8
create	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)	
steak & cheese*	11
sautéed mushrooms, grilled onions & peppers, swiss, lettuce, tomato and duke's mayo	
black & blue*	11
blackened seasoning, applewood smoked bacon, blue cheese	
ole' smokey*	11
cola bbq sauce, smoked gouda, applewood smoked bacon, lettuce, tomato and onion	
southern gentleman*	11
house pimento cheese, fried green tomato, smoked tomato aioli	
california*	11
avocado, applewood smoked bacon, dill havarti, smoked tomato aioli	
artisan*	13
manchego chesse, capocollo, roasted garlic aioli	
ridiculous*	12
bison chili, american cheese, applewood smoked bacon, jalapenos, fried egg	

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not burgerin'

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

let it blt 8

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

pulled pork bbq 9

house smoked with our cola bbq sauce, sweet & sour pineapple slaw

vegan bbq portobello mushroom 8

with grilled pineapple, red onion, vegan pepper jack cheese, romaine and cola bbq sauce on a potato bun

grilled marinated chicken ranch wrap 8.5

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

grilled nathan's hot dog (one or two) 6/8

plain or "moon dog" with bison chili, cheddar, onions and our house red pepper, vidalia & pickle relish-choice of mustard or our cola bbq sauce

bryn's best grilled cheese 8

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

no animal club 8

swiss, cheddar, smoked gouda, cucumbers, spinach, avocado, facon, club sauce, grilled sourdough

animal club 10

ham, turkey, swiss, bacon, lettuce, tomato, club sauce, grilled sourdough

shrimp or fried oyster taco 11

sweet & sour pineapple slaw, shredded pepper jack, fresh pico de gallo and avocado

the vibe's roast beef sandwich 10

house roasted and sliced with cheddar, red onion, tomato, romaine and our cola bbq sauce and horseradish aioli

the vibe's oyster po'boy 9.5/15.5

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

supperin' (after 5)

veg out	9/12
pick 3 or 4 of our sides	
vegan mexicali	11
butternut squash enchilada with green chile and choice of two sides	
grilled chop*(gf)	15
bone-in pork chop bourbon marinated and smoked served with our cola bbq glaze and choice of two sides	
louisiana shrimp & grits	16
5 pan-seared jumbo gulf shrimp with local ground cheddar grits, surry sausage, garlic, shallots, mushrooms and legend ale	
grilled wild caught salmon*(gf)	18
with our cola bbq sauce or lemon butter and choice of two sides	
the vibe's crispy oysters	19
lightly breaded, sweet & sour pineapple slaw and creole remoulade with choice of two sides	

friday & saturday only	18
certified angus prime rib*(gf)	
herb encrusted and slow roasted CAB served with red wine au jus, blue cheese horseradish and choice of two sides	

siden'

house fries, sweet potato fries, fried green tomatoes, veg o'day, pineapple slaw, succotash, smoked gouda mac 'n cheese, green salad, mashed yukon golds	3.5
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