

max's positive vibe café

the apps

fried green tomatoes 7.5
seasoned breading, house pimento cheese and green onions with a romesco sauce and grated parmesan-topped with grilled shrimp add (4)

tot, tot, tot 8.5
three way tots 1. -regular, sweet potato, broccoli & cheese and cauliflower with dipping sauces or 2. -with bacon, onion and cheddar or 3. -covered with buffalo chili and pimento cheese

angus/ bison sliders 7.5/9.5
two certified angus beef* or bison* (cooked medium) with american cheese, caramelized onion, mustard and house fresh red pepper, vidalia & pickle relish

vegan cauliflower wings (gf) 8.5
crispy and seasoned with a vegan pomegranate bbq sauce

the vibe's crispy oysters 10.5
lightly breaded and fried, served with spicy pineapple slaw and creole remoulade

citradelic ipa steamed shrimp (gf) 10
half pound of peel and eat shrimp with either key lime or old bay cocktail sauce

the chili

loaded buffalo chili (gf) 5.5/7
cornbread sticks, shredded cheddar, sour cream and scallions

*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

the salads

all salad add ons: grilled chicken (4), shrimp (5) or salmon (6)

<i>caesar</i>	7.5
romaine hearts, seasoned croutons, aged parmesan	
<i>fresh tomato watermelon salad (gf)</i>	8
with feta, red onion, local seasonal greens and a mint vinaigrette	
<i>honey lime quinoa salad (gf)</i>	9.5
with tomatoes, spinach, avocado, cucumbers and feta	
<i>grilled shrimp or salmon cobb salad (gf)</i>	12.5
bacon, tomato, egg, and blue cheese on romaine with your choice of dressing	
<i>grilled salmon, spinach and avocado salad (gf)</i>	13.5
with red onion, almonds, mandarin orange vinaigrette	
<i>fried oyster salad</i>	13.5
on a bed of spinach with red onion, crumbled bacon, cajun remoulade, dressing	

the drinks

<i>soda, juice, herbal iced tea, blanchards coffee, san pellegrino</i>	2.5
<i>fresh squeezed lime, lemon, cherry lime or orange ades</i>	3
<i>full bar beverages available</i>	

the burgers

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

certified angus beef* 9.5

grass-fed bison* 12.5

house made vegan with quinoa, mushrooms, beans, spices 8.5

create 1.5

smoked bacon, bison chili, blue cheese, smoked gouda, pepper jack, pimento cheese, grilled mushrooms, grilled pineapple, grilled onions, jalapenos, fried egg

steak & cheese* 11

sautéed mushrooms, grilled onions & peppers, swiss

black & blue* 11

blackened seasoning, applewood smoked bacon, blue cheese, (lto by request)

southwestern* 11

chipotle spread, avocado and pepper jack

ole' smokey* 11

bbq sauce, smoked gouda, applewood smoked bacon

southern gentleman* 11

house pimento cheese, fried green tomato, smoked tomato jam (lto by request)

hawaiian burger 12

virginia country ham, grilled pineapple and teriyaki sauce (lto by request)

ridiculous* 12

bison chili, american cheese, applewood smoked bacon, jalapenos, fried egg, lettuce, tomato and onion

****gluten free buns available***

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the not burgers

***choice of house regular or sweet potato fries, spicy
pineapple slaw***

blt (or flt) 8.5

applewood smoked bacon (or facon), romaine, fresh tomato or fried green tomato, toasted sourdough, duke's mayo-add house roasted turkey (2)-add grilled shrimp or salmon (4)

grilled jumbo sabrett new york hot dog (one or two) 6.5/8.5

all beef and hickory smoked -plain or vibed up with bison chili, cheddar, onions and our house red pepper, vidalia & pickle relish-choice of mustards

french onion grilled cheese 8.5

swiss, provolone, onion and fresh pamesan with dijon--add padows ham (2)

no animal club 8.5

swiss, cheddar, smoked gouda, cucumbers, tomato, spinach, facon, grilled sourdough

grilled vegan caprese sandwich 8.5

with spinach, vegan mozzarella, herbed balsamic marinated tomatoes-add avocado (1)

grilled roasted turkey, swiss, avocado and spinach 9

sandwich or wrap

bbq chicken club 9.5

grilled with our house bbq, applewood smoked bacon, swiss, club sauce, local tomato, lettuce, onion on a potato bun

southwestern bison tacos (gf) 10.5

seasoned ground bison with onions, peppers, seasonal greens and pepperjack

shrimp or fried oyster taco (gf) 11

seasoned cabbage, shredded pepperjack, fresh pico de gallo on a corn tortillia

the vibe's oyster po'boy 9.5/15.5

with fried green tomato, applewood smoked bacon, pickles and creole remoulade on sub roll

salmon stuffed crabcake sandwich 13.5

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

leaf of faith 10

small green, caesar, tomato-watermelon or honey lime quinoa salad AND choice of half blt, flt, french onion grilled cheese, turkey-swiss-spinach or angus slider

the dinners

<i>veg out</i>	9/11.5
pick 3 or 4 of our sides	
<i>vegan chesapeake cakes</i>	11.5
with chickpeas, scallions and hearts of palm, romesco, citrus greens and a choice of 1 side	
<i>louisiana shrimp & grits</i>	17.5
pan-seared jumbo gulf shrimp with local ground cheddar grits, surry sausage, garlic, shallots, mushrooms, green onions and legend ale	
<i>grilled faroe island salmon*(gf)</i>	19.5
with lemon dill butter or bourbon glaze with choice of two sides	
<i>the vibe's crispy oysters</i>	18.5
lightly breaded, creole remoulade with spicy pineapple slaw and choice of house cut fries	
<i>salmon stuffed crab cakes</i>	20.5
lump crab and smoked salmon with creole remoulade or house tartar sauce, choice of two sides	
<i>bison short ribs (gf)</i>	21.5
braised and fried crispy with a molasses-bourbon glaze, spicy pineapple slaw, scallions, almonds and choice of 1 side	
<i>grilled citrus chile certified angus prime rib* (fri & sat)(gf)</i>	20.5
citrus and chile marinated, slow roasted and grilled CAB, served with a lime garlic au jus, succotash and spicy pineapple slaw	

the sides

house fries, sweet potato fries, fried green tomatoes, veg o'day, spicy pineapple slaw, smoked gouda mac 'n cheese,, side salad, succotash, local cheddar grits 3.5

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