

# max's positive vibe café

## small plates

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### **fried green tomatoes**

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

### **tot, tot, tot**

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  
8.5

### **vegan calamari**

hearts of palm lightly fried with old bay  
seasoning, lemon, cocktail sauce  
8

### **three cheese baked oysters**

with bacon, spinach, garlic, cream  
cheese, cheddar and parmesan in a  
cast iron skillet  
10

### **grilled bacon wrapped shrimp**

with a citrus glaze  
9.5

### **vegan cauliflower wings (gf)**

crispy and seasoned with a vegan  
pomegranate bbq sauce  
8.5

### **basket of roasted pepper cornbread sticks**

with honey sage butter  
6

## sliders

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*\*add fries for \$2*

### **angus/ bison sliders**

two angus beef\* or bison\* (cooked  
medium) with american cheese,  
caramelized onion, mustard, spicy  
cranberry relish  
7.5/9.5

### **grilled salmon sliders**

two with applewood smoked bacon,  
spicy cranberry relish and dijon  
9.5

### **maple bacon chicken sliders**

two grilled chicken breast tenderloins  
with maple mustard sauce, applewood  
smoked bacon and cheddar  
7.5

### **vegan portobello and carmelized onion sliders**

with vegan jack cheese and dijon  
7.5

## soups

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### **loaded buffalo chili (gf)**

cornbread sticks, shredded cheddar,  
sour cream and scallions  
6/8

### **the vibe's brunswick stew**

with chicken, ham, potatoes, corn,  
butter beans and cornbread sticks  
5/7.5

### **vegan red onion soup**

garlic, pesto, whole wheat croutons  
4/6

*\*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*

## salads

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*\* add grilled chicken (3), grilled shrimp (5) or grilled salmon (5) to any salad*

### **big green salad**

*local greens, roma tomatoes, red onion, cucumbers, peppers, onion and choice of dressing*  
7.5

### **caesar salad**

*romaine hearts, olive oil and fresh garlic with seasoned croutons, aged parmesan, applewood smoked bacon and house caesar dressing*  
8

### **vegan roasted sweet potato and quinoa salad (gf)**

*local mixed greens, roasted sweet potato, garlic toasted quinoa, facon, roma tomatoes, cucumbers, peppers, pickled onions and pumpkin seeds*  
10.5

### **vegan marinated portobello mushroom salad**

*on a bed of spinach with red onion, garlic, roma tomatoes, roasted red peppers and a balsamic vinaigrette*  
10.5

### **grilled lemon chicken winter salad**

*with local mixed greens, roma tomatoes, pickled onions, roasted butternut squash, crumbled goat cheese and a lemon basil vinaigrette*  
10.5

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

*bacon, tomato, egg, and blue cheese on romaine with your choice of dressing*  
12.5

### **fried oyster salad**

*on a bed of spinach with red onion, crumbled bacon, creole remoulade, dressing*  
13.5

### **the winter blackened faroe island salmon salad (gf)**

*fresh baby spinach, applewood smoked bacon, pumpkin seeds, pickled onions, butternut squash and a red wine vinaigrette*  
13.5

## beverages

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*soda, juice, mulled apple cider, blanchard's coffee, san pellegrino*  
2.5

*fresh squeezed lime, lemon, cherry lime or orange ades*  
3/ refills 2

## **burgers**

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**-romaine, tomato, red onion and choice of white cheddar, swiss or american cheese with a side of spicy cranberry relish**

**-choice of house cut regular fries, sweet potato fries or apple cider slaw**

**\*gluten free bun available on request**

**certified angus beef\***  
9.5

**grass-fed bison\***  
13.5

**vegan burger**  
with quinoa, mushrooms, beans, spices and vegan jack cheese  
8.5

**create**  
smoked bacon, bison chili, blue cheese, smoked gouda, pepper jack, pimento cheese, grilled mushrooms, grilled onions, jalapenos, fried egg  
2 each

**steak & cheese\***  
sautéed mushrooms, grilled onions & peppers, swiss  
11

**black & blue\***  
blackened seasoning, applewood smoked bacon, blue cheese  
11

**ole' smokey\***  
bbq sauce, smoked gouda, applewood smoked bacon  
11

**southern gentleman\***  
house pimento cheese, fried green tomato, smoked tomato jam  
11

**autumn harvest burger\***  
red onion marmalade, apple, brie, applewood smoked bacon  
11.5

**shrimp po'boy burger**  
grilled cajun spiced shrimp, pepper jack cheese, pickles and creole remoulade  
13

**ridiculous\***  
bison chili, american cheese, applewood smoked bacon, jalapenos, fried egg, lettuce, tomato and onion  
13

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## not burgers

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**choice of house regular or sweet potato fries, apple cider slaw**

**\*gluten free bread and wrap available on request**

### **BLT (or FLT)**

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)  
8.5

### **the vibe's grilled cheese**

cheddar, swiss, brie, tomatoes and spinach -add the recommended Padow's crispy country ham (2)  
8.5

### **no animal club**

swiss, cheddar, smoked gouda, cucumbers, tomato, spinach, facon, grilled sourdough  
8.5

### **animal club**

ham, turkey, swiss, bacon, lettuce, tomato, club sauce, grilled sourdough  
10

### **vegan fried green tomato sandwich**

with facon, vegan pepper jack and a roasted red pepper sauce  
8.5

**turkey and bacon reuben**  
grilled with kraut, swiss and a mild chipotle sauce on marble rye  
9.5

### **vegan roasted brussels sprout taco**

with peppers, onions, vegan jack cheese, shaved sweet potato and chipotle sauce  
8.5

### **shrimp or fried oyster taco (gf)**

seasoned cabbage, shredded pepperjack, fresh pico de gallo on a corn tortillia  
11

### **chicken, apple and brie**

grilled on sourdough with spinach and local honey  
9.5

### **grilled alligator sausage**

on a hoagie roll with grilled onions and peppers and a cajun creole sauce on the side  
9.5

### **salmon stuffed crabcake sandwich**

lump crab and smoked salmon with a creole remoulade or house tartar sauce  
13.5

### **the vibe's oyster po'boy**

with romaine, red onion, fried green tomato, applewood smoked bacon, pickles and creole remoulade on sub roll  
9.5/15.5

## dinnertime (after 5)

### **veg out**

*pick 3 or 4 of our sides*

10/12.5

**vegan portobello stroganoff**  
*with garlic, onion and red wine over  
bowtie pasta*

15

**german cajun sausage ragout**  
*sautéed with bacon, red creole  
onions, peppers and sauerkraut*

15

### **chicken piccata**

*natural chicken breasts with a lemon  
caper sauce and choice of two sides*

15

### **bison shepherd's pie**

*with Guinness, mashed yukon golds,  
onions, carrots, peas and parmesan  
garnished with smoked paprika*

17

### **louisiana shrimp & grits**

*pan-seared jumbo gulf shrimp with  
local ground cheddar grits, cajun  
sausage, garlic, shallots, mushrooms,  
green onions and legend ale*

18

### **grilled faroe island salmon\*(gf)**

*with lemon dill butter or bourbon glaze  
with choice of two sides*

20.5

### **the vibe's crispy oysters**

*lightly breaded, creole remoulade with  
a choice of two sides*

19.5

### **salmon stuffed crab cakes**

*lump crab and smoked salmon with  
creole remoulade or house tartar  
sauce with a choice of two sides*

21.5

### **angus prime rib with a rosemary garlic butter rub (fri & sat only)**

*slow roasted certified angus beef with  
a garlic au jus, mashed yukon golds  
and vegetable of the day*

22.5

## on the side (after 5)

**house fries, sweet potato fries,  
fried green tomatoes, veg o'day,  
mashed yukon golds, apple cider  
slaw, roasted brussels sprouts,  
smoked gouda mac 'n cheese,,  
side salad, local cheddar grits**

4

we offer a back room that  
seats 32 for private parties,  
as well as off site catering

**\*and please remember that your  
servers are volunteers when  
considering gratuity**

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undercooked--consuming raw or undercooked fish,  
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