

MAXIMÓN

RAW BAR

Kanpachi
rock chives,
citrus soy, fresh truffle
24

Snapper*
red onion, avocado,
tomato, basil, leche de tigre
19

Tuna 'Pica'
olives, raisins, almonds,
avocado ceviche
21

Oysters*
salsa verde mignonette,
cilantro, pink peppercorn
19

ceviches are served raw or may contain raw ingredients

APPETIZERS

Baby Gem Lettuce Salad*
roasted corn, queso cotija, cilantro,
tortilla crisp, caesar dressing • 15

Roasted Beet Salad*
pomegranate molasses,
habanero, romanesco,
burnt eggplant purée • 16

Chicken Salad*
napa cabbage, sesame,
corn crisps • 18

Chicken Chicharrones*
aioli criollo, onion mojo • 19

Maryland Crab Fritters
arugula, chipotle mayo,
honey, lime • 18

Queso Fundido*
rajas • 14
GREEN CHORIZO +5 | CRAB +12

Heirloom Corn Quesadilla*
salsa mexicana, crema,
chipotle-tomatillo salsa,
queso chihuahua • 15
BEEF +12 | CHICKEN +7 | SHRIMP +12

TACOS

One per order. At Maximón we use a variety of heirloom corns for our made tortillas from various locations in Mexico; currently we're sourcing Bolita Amarillo from Oaxaca.

Smoked & Pickled Mushrooms*
brown butter, árbol salsa,
crema • 10

Crunchy Mahi Mahi*
plantain, red cabbage,
chipotle mayo • 11

Plancha Chicken*
lettuce, tomatillo,
salsa chipotle • 9

Carne Asada*
salsa tatemada, peanuts,
pico de gallo, radish,
cilantro • 11

Asparagus Frito*
masa, green pepita sauce,
habanero • 9

TORTAS

Served with hand cut fries or side salad

Chicken Milanese
arugula, red onion,
lemon herb aioli • 18

Smoked Turkey
swiss cheese, avocado, fried egg, sourdough
bread, mayo • 18

Dry Aged Burger
two 4 oz patties, pepper jack,
pickled vegetables,
cilantro aioli • 21

BRUNCH ENTREES

Avocado Toast
toasted sourdough bread, avocado mash,
za'atar spice, grated eggs, cilantro sprigs,
pickled cherry tomato • 17

Yogurt Parfait
house-made granola, puffed amaranth,
smoked agave, toasted pumpkin seeds,
orange supreme, mint • 13

Norteño
hash brown, poached eggs, salsa verde,
queso fresco, chorizo verde, cilantro • 15

Buttermilk Pancakes with Canela
queso fresco, seasonal preserves • 12

Huevos Rancheros
salsa mexicana, refried beans, fried egg,
sliced avocado, árbol • 15

Eggs Benedict
canadian bacon, poached eggs, hollandaise • 22

Croissant Madame
pepper jack mornay sauce, serrano ham,
fried egg, chives • 18

3 Egg Omelet
choice of serrano ham or crab,
salsa roja, home fries • 25

American Breakfast
two eggs any style, bacon, home fries, toast • 19

(*) Indicates gluten free. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health. A customary gratuity of 20% will be added to all parties of 8 or more guests.