



MAXIE'S

east coast oysters & gulf shrimp

Welcome to our 19th Annual

Kentucky Derby Menu

Thursday, April 30 – Saturday, May 02

Fresh-Shucked Raw Oysters*	6/18 or 12/36
Baked Oysters Rockefeller our version of the classic	3/15 or 6/25
NOLA Grilled Oysters rich parmesan butter, French bread	3/15 or 6/25
Peel-n-Eat Shrimp served chilled, Old Bay, cocktail sauce	1/4 lb 9.95 • 1/2 lb 14.95

place your bet bites

Corn & Crab Chowder scallion	cup 8.95 • bowl 10.95
Pimento Cheese Sandwich white cheddar, tomato, 100 acre lettuce, tender brioche, praline chips	14.95
Pork Rinds vinegar laced	7.95
Oeufs au Crabe (3) deviled stuffed eggs, blue crab salad, aioli, brown butter crumbs	11.50
Fried Pickle Chips South by North hot sauce aioli	10.95
Cast Iron White Cheddar Biscuit Bites Hooks 4 year white cheddar, bologna gravy	11.95
KRC roasted cauliflower seasoned with 11 secret herbs & spices, grilled red onion, parm crumble, lemon aioli	11.95
BBQ Pork Flatbread arugula, white cheddar, Kentucky bbq sauce	14.95
Red Eye Cast Iron Casserole country ham, shrimp, orzo pasta	15.95
Cucumber, Asparagus & Heirloom Tomato Salad Pure farms romaine, chopped egg, bacon lardons, red onions, creamy deviled dressing	12.95
Fried Asparagus crispy tempura & bread crumb batter, creamy garlic dip	13.95
Housemade Bologna Pigs n’ a Blanket (3) puff pastry, coarse mustard, maple hot sauce dip	13.95
Sweet Potato Fries chive crème fraîche	6.95
Kentucky Nuggets crispy chicken thighs, comeback sauce	11.95

derby favorites

Miller Amish Pressure Fried Chicken mashed potatoes with chicken gravy, maple-braised collard greens, orange-honey butter biscuit	24.95
Kentucky Burgoo Tofu SiSig smoked tofu, corn, tomatoes, black-eyed peas, zesty sauce, poblano aioli, side rice	19.95
Mushroom and Asparagus Grit Gnocchi fresh asparagus, oyster mushrooms, arugula, local ramp cream sauce	21.95
Grilled Pork Chop* (12oz) grit gnocchi, mustard greens, roasted apple, root beer glaze	29.95
Beef Tenderloin Medallions (2) creamed spinach, mashed potatoes, bourbon peppercorn gravy	34.95
Cornmeal Fried Catfish Fingers chipotle sweet potato mashed, bacon green beans, hot sauce honey	19.95
Kentucky Hot Brown Party Sandwich slow cooked Ferndale turkey, peppered bacon, fresh tomato, mornay, swiss, waffle fries	16.95
Cajun Seared Ahi Tuna 6oz sweet potato pancake, succotash, lemon beurre blanc, sesame cashew crunch	34.95
NC Pulled Pork Eastern North Carolina-style, slaw, bbq beans	sandwich 16.95 plate 18.95
Shrimp & Grits gulf shrimp, rich & spicy tasso sauce over yellow grits add andouille sausage +5.95	24.95

desserts

Key Lime Pie raspberry sauce, chantilly	10.00
Bourbon Balls Nilla wafers, pecans, cocoa, crème anglaise	9.00
Kentucky Butter Cake raspberry sorbet, almond crumble, chantilly raspberry	11.00
Bourbon Chocolate Pecan Pie caramel sauce, BSH vanilla ice cream	11.00

(V) – Vegetarian or Vegan Dishes *The consumption of raw or undercooked meat, eggs, and shellfish may be hazardous to your health
Joe Muench, Chef/Owner • Jacob Schick, Executive Chef • Erick Fisher Sous Chef • Eric Holcomb BSH Chef

MAXIES DERBY FAVORITES				SPARKLING WINE			G	B	
Maxie's Mint Julep		makers mark bourbon, fresh mint, syrup, crushed ice		10	Prosecco, Santa Marina, Italy		9	34	
Oaks Lily		- deep eddy vodka, orange liqueur, lemon, cranbery juice		9	Brut Rosé, Maison de Madeline, France		9	34	
Kentucky Spritz		- makers mark bourbon, peychauds apertivo, prosecco, soda		10	Brut, Charles De Fere, Blanc de Blanc, France			36	
Derby Paloma		- deep eddy grapefruit vodka, tequila, grapefruit juice, lime		10	Brut Rosé Unshackled by Prisoner Wine Co., California			42	
MAXIES CLASSIC COCKTAILS									
Maxie's Old Fashioned		evan williams bouurbon, housemade syrup, cherry, orange, press style		10	WHITE WINE			G	B
Jalapeño Margarita		house-infused tequila, triple sec, lime sour		10	House Featured White Wine - Rodney Strong Upshot White Blend, CA			8	28
Rye Sour		rye whiskey, house sour, bittercube orange bitters, malbec float		10	Rosé, Bieler Pere \$ Fils, Provance, France 2023			9	34
Hurricane		light rum, real passionfruit puree, grenadine, dark rum float		12	Chenin Blanc/Viognier Pine Ridge, Clarksburg, CA 2023			9	34
Mojito!		light rum, muddled limes, fresh mint, sugar, soda		10	Pinot Grigio, Benvolio, Friuli-Venezia Giulia, Italy 2022			9	34
N'awlins Sazerac		rye whiskey, sugar, peychaud bitters, herbsaint-coated glass		11	Sauvignon Blanc, Overstone, Marlborough, New Zealand 2023			10	36
Pimm's Cup		pimm's no. 1, lemon, sugar, ginger ale, cucumber		11	Sauvignon Blanc, Simi, Sonoma County, CA, 2023				38
Kentucky Sidecar		larceny bourbon, cointreau, lemon, sugar		12	Chardonnay, Ballard Lane, Central Coast, CA, 2022			10	36
Maxie's Sangria		red wine, brandy, triple sec, orang and lemon juice		9	Chardonnay, Sonoma Cutrer, Sonoma Coast, CA 2023				42
					Moscato, La Gioiosa, Italy, N/V				32
BARRELAGED COCKTAILS									
Vespalec		old overholt rye whiskey, luxardo liqueur, cointreau, peychaud's and cherry bark bitters		11	RED WINE			G	B
Tequila Old Fashioned		altos reposado tequila, agave, corazon bitters, orange peel		12	House Featured Red - Whiplash Red Blend, California 2020			8	28
Maxie's Manhattan		jim beam black bourbon, carpano antica, bittercube orange bitters, angostura		12	Pinot Noir, Angeline, CA, 2023			10	38
Black Shoe Boubon Flight		- 1oz pours of our hand selected bourbons: BS			Pinot Noir, Raeburn, Russian River, CA 2021				49
Central Standard Cabin Strength/BS Woodford Rsv/BS Elijah Craig Barrel Proof				22	Red Blend, Gen 5, Lodi, CA, 2023 (Zinfanel, Syrah, Cabernet)			9	34
					Red Blend, Federalist, Sonoma/Mendocino, CA, 2021				36
					Red Blend, Juan Gil, Jumila, Spain, 2021				38
					Zinfandel, Federalist, Lodi, CA2021				38
					Malbec, Dona Paula, Mendoza, Argentina 2023			9	34
					Shiraz, MCW, Victoria, Australia, 2019				38
					Cabernet Sauvignon, Story Point, California 2020			10	36
					Cabernet Sauvignon, Banshee, Sonoma County, CA 2023				43
					Cabernet Sauvignon, Robert Mondavi, Napa Valley, CA, 2021				75
				MOCKTAILS AND N/A					
Tropical Storm		passionfruit, pineapple, orange, grenadine						8	
NOjito!		muddled limes, fresh mint, sugar, soda							7
Sparkling Water-		Lagunitas hop refresher or San Pelegrino						6	
Abita Rootbeer									3.5
Coke, Diet Coke, Sprite, Club Soda, Ginger Ale, Tonic									3.5
Lemonade or Iced Tea									3.5
Valentine Coffee or Rishi Tea									3.5
									

