

**At MAX's Wine Dive restaurant and wine bar,  
it's all about the EXPERIENCE!**

We pride ourselves in bringing you gourmet comfort food made from high-quality ingredients in an exciting and unique atmosphere. In addition, we price our wines on a retail model – you can find amazing wines from around the world at the most competitive prices in town – and then take some home with you!



## WINE DIVE CLASSICS

### SMALL PLATES

#### **Wine Dive Sliders 12**

**BISON:** house-made pickles, ketchup and grilled onions OR  
**FRIED CHICKEN:** house-made pickles, Bibb lettuce, tomatoes and chipotle honey

#### **Pulled Pork Stuffed Peppers 13.5**

pulled pork and cotija stuffed, topped with chipotle aioli and cilantro chimichurri

#### **MAX 'n Cheese 11.5**

cavatappi pasta in a truffle cream sauce with provolone, Gruyère and Parmigiano-Reggiano

#### **Nacho Mama's Oysters ½ Dozen 10 / Dozen 19**

fried Gulf Coast oysters on wonton "chips" with garlic aioli, habanero salsa and cilantro

#### **Pan Borracho ("Drunk Bread") 12**

torn sourdough baguette baked in a white wine custard with prosciutto, thyme, Gruyère, provolone and Parmigiano-Reggiano

### LARGE PLATES

#### **Famous Southern Fried Chicken\* 17**

jalapeño-buttermilk marinated chicken with mashed potatoes, collard greens and Texas toast

**ADD additional piece 3 / ADD additional breast 5 / SUBSTITUTE tofu at no additional charge**  
*chipotle honey available upon request*

\*\*\* **Also available, our BAD ASS Gluten Friendly Fried Chicken!** \*\*\*

**\*Our Famous Fried Chicken is deep-fried "slow and low" in order to keep its juiciness and rosy color. During busier hours, please allow a longer wait time so that we may keep making our Fried Chicken the same way that made it famous in the first place.**

#### **Shrimp & Grits 21.75**

bacon, scallions, parsley and jalapeño cheese grits, in a spicy butter broth, topped with a poached egg

#### **The Fried Egg Sandwich 15**

artisan sourdough, three fried eggs, applewood-smoked bacon, Gruyère, Bibb lettuce, tomatoes and black truffle aioli, served with Wine Dive truffle chips

#### **The Signature Blend Burger 16**

blend of Angus - short rib, brisket, chuck and beef belly – on a brioche bun with hydroponic Bibb lettuce, hot house tomatoes, red onion, brie and house-made pickles, and a side of Wine Dive frites and house-made pickled jalapeños

**ADD Danish blue cheese and applewood-smoked bacon 4**

**ADD mushrooms, caramelized onions and Gruyère 4**

#### **Grilled Cheese Sandwich with Tomato Soup 14.75**

toasted artisan bread with Gruyère, provolone and roasted red bell pepper "pimento and cheese"

#### **Fried Chicken & Champagne Salad 15**

Romaine lettuce, fried chicken breast, Danish blue cheese, tomatoes, applewood-smoked bacon, boiled egg and Champagne dressing

 can be made gluten friendly

**Don't forget - ALL wines and select food items are available for to-go purchase!**

# CHEF JASON'S SUMMER MENU

## SMALL PLATES

 **PigCorn 7**

caramel corn, cayenne, Georgia peanuts and bacon

 **Broc 'n Cheese 9**

local broccoli, cauliflower, smoked chili and goat cheese

**ADD fried egg 2**

 **Loaded Latkes 10**

white cheddar, sour cream and crispy Brussels sprouts

**ADD lamb bacon 4**

 **Beets, Burrata & Bubbles 13**

baby beets, burrata and Champagne gastrique

**SUBSTITUTE regular OR "killer" tofu to make it vegan at no additional charge**


 **Spring Chicken "Noodle" 10**

chicken "noodle," mirepoix and local seasonal vegetables

**Chef's Preservation Plate 9**

Chef's selection of pickles, krauts and more, served with crostini

**ADD local cheese selections 9 / ADD local charcuterie selections 9**

 can be made gluten friendly

## LARGE PLATES

**Chicken 'n Dumplings 20**

confit chicken, brown butter dumplings, local greens and velouté

**Pea & Mint Ravioli 19**

with lime butter

 **Pan-Seared Pork Tenderloin 24**

with crispy cabbage, ginger, pickled onion and chili honey

 **Scallops, Strawberry & Celery 28**

pan-seared scallops, celery root and strawberry gastrique

 **Skirt Steak & Frites 26**

with smoked tobacco onions, baby kale and buttermilk vinaigrette

## ADD TO ANY DISH

Foie Gras 15 / Confit Chicken 9 / Fried Farm Egg 2 / Lamb Bacon 4


## SIDES

Baby Kale Salad 6 / Frites 5 / Asparagus 6 / Brussels Sprouts 6

**LOVE YOUR FOOD?** Instagram it! #WineDiveMenuATL

**MAX's Wine Dive Atlanta is proud to support these local producers and purveyors:**

Turnip Truck, CalyRoad Creamery, Greendale Farms, Enchanted Springs, Green Ola Acres, The Spotted Trotter, Pine Street Market, Tucker Farms, Udderly Cool Dairy, Besmaid Garden Essentials, Decimal Place Farm

 = Gluten Friendly. Please keep in mind gluten friendly items are prepared in a kitchen with the risk of gluten exposure. We can make some of our other dishes gluten free, as well. Ask your server for details.

Consuming raw or undercooked seafood, meat or eggs may increase your risk of food borne illness.

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## **BRUNCH**

**Friday: 10AM – 3PM, Saturday & Sunday: 9AM – 3PM**

### **Wine Dive Mimosa 4.75/glass**

made with fresh-squeezed OJ or Florida grapefruit juice

### **Bagel Bites 12**


house-cured salmon on bagel chips with dill crème fraiche, pickled shallots and crispy capers

### **Sweet Potato Doughnuts 11**

with cinnamon, bacon “icing” and maple gastrique

### **Eggs Any Style 10.75**

two eggs any style with jalapeño cheese grits or home fries, applewood-smoked bacon, Texas toast and habanero salsa

 can be made gluten friendly

### **Crème Brûlée Battered French Toast 11.75**

thick slices of brioche soaked in a decadent crème brûlée batter, topped with fresh strawberries and maple syrup

### **The “RVP” 11**

stack of three decadent Red Velvet Pancakes topped with a dollop of cream cheese frosting

### **Mexican Frittata 14**

Spanish-style omelet with spicy chorizo, potato, spinach, black beans and cotija cheese, served with whipped avocado crème

### **Chicken Biscuits 13**

maple syrup and garlic glazed crispy chicken tenders, atop house-made Southern-style biscuits  
ADD red-eye gravy 2

### **Famous Southern Fried Chicken\* 17**

jalapeño-buttermilk marinated chicken with home fries, collard greens and Texas toast

ADD additional piece 3 / SUBSTITUTE tofu at no additional charge

*chipotle honey available upon request*

\*\*\*  **Also Available, our BAD ASS Gluten Friendly Fried Chicken! \*\*\***

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### **MAX ‘n Cheese 11.5**

cavatappi pasta in a truffle cream sauce with provolone, Gruyère and Parmigiano-Reggiano

### **Hangover Fries 13.5**

hand-cut French fries, red-eye gravy, cheddar, scallions and two eggs sunny-side-up

### **The Fried Egg Sandwich 14.75**

artisan sourdough, three fried eggs, applewood-smoked bacon, Gruyère, Bibb lettuce, tomatoes and black truffle aioli, served with Wine Dive truffle chips

### **The Signature Blend Burger 16**

blend of Angus - short rib, brisket, chuck and beef belly – on a brioche bun with hydroponic Bibb lettuce, hot house tomatoes, red onion, brie and house-made pickles, and a side of Wine Dive frites and house-made pickled jalapeños

ADD Danish blue cheese and applewood-smoked bacon 4

ADD mushrooms, caramelized onions and Gruyère 4

### **Lobster Benedict 29**

English muffin topped with two poached eggs, lobster and béarnaise sauce

### **Chicken Fried Steak with Red-Eye Gravy 21.5**

two eggs any style with jalapeño cheese grits or home fries and Texas toast

 can be made gluten friendly

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# MAX's Wine Dive

## WINE MENU

### BUBBLES

Argam 'Reserva' Cava  
Foss Marai Prosecco, Veneto  
Cote Mas "St-Hilaire" Cremant Rose Brut  
Ellio Perone 'Bigaro' Rose, Italy  
L. Aubry Fils Brut  
Prodige Brut  
Ruinart Blanc de Blancs  
Schramsberg Blanc de Blancs  
Vino dei Fratelli Moscato IGT

### PINOT GRIGIO/GRIS

Capriano  
Willakenzie

### SAUVIGNON BLANC

Amici, Napa Valley  
Cakebread  
John Anthony "Church Vineyard"  
Rochioli

### CHARDONNAY

Alexana  
Billaud-Simon Chablis  
Chateau Montelena  
Hamilton Russell  
Jordan  
Kistler Vineyards Les Noisetiers  
Sandhi 'Rita's Crown'  
Max et Jacques

### REISLING

Christoffel Urziger Wurzgarten Spatlese  
St Urban Hof 'Circle U' Riesling, Mosel

### UNIQUE WHITES

Argam Verdejo  
Avancia Godello  
Broadbent Vinho Verde  
Calera Viognier, Central Coast  
Canopy Trail 'White Blend'  
Chateau Garreau Bordeaux Blanc  
Chez Jerome Colombar, Cotes de Gascogne  
Domaine Weinbach 'Cuvee Theo' Gewurztraminer  
House White -Macabeo  
Domaine Huet "Le Haut-Lieu" Sec Vouvray  
Hyde de Villaine Chardonnay  
Mulderbosch Chenin Blanc

### ROSÉ

A.A. Badenhorst 'Secateurs' Rose  
Rose du Patron

### PINOT NOIR

Alexana 'Tete de Cuvée'  
Belle Glos Las Arturas  
Evening Land  
Flowers  
Goldeneye Anderson Valley  
Joseph Phelps Freestone  
Mongiard-Mugneret 1er Cru 'Les Narbantons'  
Savigny-les-Beaune  
Olema  
Peter Michael le Caprice  
Rochioli  
Saddle Ranch  
Sanford, Sanford & Benedict Vineyard  
Willakenzie Estate Cuvee  
Surh Luchtel "Garys Vineyard"  
Max et Jacques



## **SYRAH/SHIRAZ**

Domaine Jean-Louis Chave St-Joseph Estate  
Plumpjack  
Two Hands 'Fields of Joy'

## **MERLOT**

Duckhorn Vineyards  
Row by Row  
Shafer

## **CABERNET SAUVIGNON**

Caymus 'Special Selection'  
Inglenook "Cask" Estate  
Jakkals  
John Anthony  
Jordan  
Nickel & Nickel "Hayne"  
Ridge Monte Bello  
Sequoia Grove

## **PROPRIETARY BLENDS**

Boekenhoutskloof 'Chocolate Block'  
Chateau de Treviac, Corbieres, Languedoc-  
Roussillon  
Chateau Les Belles Murailles, Bordeaux  
Pahlmeyer  
Surh Luchtel Mosaique  
'Reserve C' Cabernet/Merlot

## **SPAIN**

Alto Moncayo 'Aquilon'  
Alto Moncayo 'Moncayo'  
Argam Tempranillo  
House Red -Garnacha  
Sierra Cantabria 'Saigoba Privada' Reserva  
Torre Muga  
Triga  
Vega Sicilia Alion

## **ITALY**

Attilio Ghisolfi "Maggiora" Barbera D'Alba  
Attilio Ghisolfi Bussia "Bricco Visette"  
Gaja Ca'marcanda Promis  
Tenuta San Guido 'Sassicaia', Bolgheri Sassicaia,  
Tuscano

## **BAD ASS REDS**

Chandon Pinot Meunier  
Chateau Musar Rouge  
Classic Cotes du Rhone - Cellier des Dauphins  
Duckhorn Vineyards Paradux 'Z Blend'  
Fincas del Sur Malbec  
Last Judgment Red Blend  
Les Pensees de Pallus, Chinon, Loire Valley  
Leviathan Red Blend  
Masi Costasera Amarone  
Owen Roe 'Rosa Mystica' Cabernet Franc, Yakima  
Quinta Do Crasto 'Reserva' Old Vines  
Quinta Do Crasto 'Touriga Nacional'  
Rio Diamante Malbec  
Robert Biale Vineyards Black Chicken Zinfandel,  
Rubicon 'Edzione Pennino' Zinfandel  
Sadie Family 'Soldaat' Grenache Noir  
Two Hands 'Fields of Joy'  
Two Hands 'The Lucky Country'

## **DESSERT WINES**

Jorge Ordenez & Co. 'Victoria No. 2' Moscatel  
Roumieu Haut-Placey Sauternes  
Royal Tokaji 5 Puttonyos Aszu  
Susana Balbo Late Harvest Malbec 500ml (2.5oz GI)  
Two Hands Brilliant Disguise Moscat - Barossa  
Warres Otima tawny 10yr



[www.MAXSWINEDIVE.com](http://www.MAXSWINEDIVE.com)