



## “HOPS ON POPS” FATHER’S DAY IPA BRUNCH BUFFET

Sunday June 21<sup>st</sup>, 2026 ~ served from 9 am to 1 pm

### “Includes a Pint of our IPA Draft Selection”

*Alternatively, one House Mimosa or Well Bloody Mary Bar*

#### FEATURING

*carved fruit display ~ breakfast pastries & beignets  
breakfast sausage links & applewood smoked bacon ~ O’Brien potato hash*

#### **Cottage Bacon Eggs Benedict**

*poached eggs, Thomas English Muffin, lemon hollandaise*

#### **Eggs Florentine**

*poached eggs, braised spinach, tomato, hollandaise, red pepper coulis*

#### **Huckleberry Pork Ribs**

*a Max favorite*

#### **Grilled Street Corn Elote**

*fresh corn, lime chili spice, cotija cheese, cilantro*

#### **Country Biscuits & Thyme Sausage Gravy**

*a Max favorite w/Italian sausage, cheddar, chives*

#### **Chicken & Waffles**

*Belgian pearl sugar waffles, buttermilk herb chicken tenders, real maple syrup*

#### **Dungeness Crab Legs & Peel & Eat Shrimp**

*w/ wasabi cocktail sauce & drawn butter*

#### SWEETS

#### **Bourbon Bacon Nut Brittle**

*decadent, caramelized concoction*

#### **Max’s Chocolate Bread Pudding**

*w/ Bourbon vanilla bean sauce*

#### **Chocolate Chip Dipped & Pistachio Cannoli**

*filled w/ sweet creamy ricotta*

#### CHEF’S ATTENDED STATIONS

#### **Prepared to Order French Omelet**

*Mushrooms ~ Peppers ~ Onions ~ Sausage ~ Cheddar ~ Parmesan ~ Swiss ~ Bacon ~ Blue Crab ~ Bay Scallops  
~ Bay Shrimp ~ Spinach ~ Tomatoes ~ Olives ~ Ham ~ Prosciutto ~ Salsa*

#### **Chef’s Hickory-Applewood Smoked “Prime Rib of Beef”**

*served w/tamarind-chipotle jam & Tajin slaw*

**only \$36<sup>9</sup> per person** (does not include tax or gratuity)

limited à la carte brunch menu also available on Father’s Day