



Austin Cellar Classic Food Menus

General Admission

Displayed

Artisanal Cheese Platter

Assortment of domestic cheeses with seasonal fruit and traditional garnish

Crudités Platter

Crisp vegetables with buttermilk blue cheese sauce

Roasted Beet Platter

Roasted local beet platter with blue cheese, walnuts and aged balsamic vinegar

Passed

Pulled Pork Tostadas

House-made queso fresco, lettuce, tomato, and habañero salsa

Bruschetta

Local hothouse tomatoes, basil, garlic and Texas olive oil

MAX 'n Cheese

Individual portions of our classic truffle mac 'n cheese dish

VIP Admission

(all items made in-house)

Raw Bar

Gulf Oysters on the half shell

With creamy mignonette

Shrimp and Avocado Ceviche

With tortilla chips

Smoked Redfish

With traditional garnish

Red Snapper Crudo

With Texas citrus

VIP Texas Barbeque Lounge (outside)

St. Louis-style ribs

Smoked brisket

Jalapeño sausage

Pork loin

Salt-crusted whole red snapper

Pork shoulder roast

MAX's Charcuterie Station

Country style paté

Pork rilette

Chicken liver mousse

Hogs head cheese

Rabbit terrine

With assorted seasonal pickles, seasonal jams and grain mustard

Passed Antipasti

Grilled, marinated wild mushrooms

Pickled local beets

Roasted pumpkin dip

Black eyed pea salad

Fresh house-made mozzarella

Fig and gorgonzola tart