

Bud & Marilyn's

• restaurant week lunch menu •

1234 Locust Street Philadelphia PA 19107 215.546.2220

First Course

CRISPY CHEESE CURDS (v)

wisconsin cheddar, smoked guajillo chile salsa, burnt scallion ranch

VEGETARIAN QUINOA CHILI (v) *

mixed beans, chickpeas, red quinoa, chipotle, sour cream, charred shishito cornbread

NASHVILLE HOT BUNS (2 each)

hot fried chicken, little pickles, burnt scallion ranch, pickle brine slaw, seared potato bun

ROASTED BEET SALAD (vegan)

asian pear, grapefruit, watercress, marcona almond puree, ginger dressing

RICOTTA CROSTINO (v)

sheep's milk ricotta, roasted peaches, honey, toasted sourdough, hazelnuts

Second Course

B&M FRIED CHICKEN SANDWICH

cheddar, lettuce, red onion, pickled cabbage, roasted jalapeño-buttermilk dressing, toasted potato roll

ROASTED IDAHO TROUT

seared romanesco, beech & maitake mushroom barley, lemon, herbs, salsa verde

GRILLED KOREAN SHORTRIB COBB SALAD

pickled carrot & jicama, avocado, charred yellow beans, mix of lettuces, cherry tomato, hardboiled egg, toasted peanuts, ginger-carrot dressing, smoked bacon

GRILLED OREGANO CHICKEN BREAST **

wisconsin wild rice, charred broccolini, heirloom carrots, lemon-chicken jus

CARAMELIZED ONION GRILLED CHEESE (v)

brioche, gruyere, comte, sherried onions, green apple

BUD'S DOUBLE PATTY BURGER

yellow cheddar, nueske's bacon, red onion, lettuce, fancy sauce, pickles

all sandwiches served with your choice of fries or side salad

Third Course

PEANUT BUTTER MOUSSE espresso ganache, crispy chocolate

WHISKEY-BUTTERSCOTCH BREAD PUDDING vanilla bean ice cream, warm fudge sauce

PEACH & BERRY CRISP brown sugar-oat streusel, whipped cream

MANGO-COCONUT ICE CREAM (vegan)

BLOOD ORANGE THAI BASIL SORBET

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\$35 per person

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First Course choice of:

CRISPY CHEESE CURDS (v)

wisconsin cheddar, smoked guajillo chile salsa, burnt scallion ranch

ROASTED BEET SALAD (vegan)

asian pear, grapefruit, watercress, marcona almond puree, ginger dressing

NASHVILLE HOT BUNS (2 each)

hot fried chicken, little pickles, burnt scallion ranch, pickle brine slaw, seared potato bun

GREEN GODDESS SALAD

gem lettuce, yellow wax beans, cucumber, radish, quinoa, charred corn, cherry tomato

Second Course choice of:

MARILYN'S FRIED CHICKEN

warm buttermilk biscuit, zucchini pickles, salted honey butter, house made hot sauce

GINGER-MISO GLAZED SALMON

sesame snow pea & shiitake fried rice, cucumber-jicama-orange salad

LATE SUMMER VEGETABLE LASAGNA (V)

grilled zucchini, charred corn, fontina-corn béchamel, cherry tomato-basil marinara

FONTINA & CHARD STUFFED MEATLOAF

mashed potatoes, mixed mushroom gravy, peas & carrots

SEARED CAULIFLOWER STEAK (V) **

cauliflower puree, wisconsin wild rice & warm mushroom salad, picatta sauce

SMOKED PAPRIKA MARINATED SKIRT STEAK

grilled pole beans, rosemary fingerling potatoes, roasted peppers, almond-hazelnut romesco,

Third Course choice of:

PEANUT BUTTER MOUSSE espresso ganache, crispy chocolate

WHISKEY-BUTTERSCOTCH BREAD PUDDING vanilla bean ice cream, warm fudge sauce

PEACH & BERRY CRISP brown sugar-oat streusel, whipped cream

MANGO COCONUT ICE CREAM (vegan)

BLOOD ORANGE THAI BASIL SORBET

(v) vegetarian

** may be made vegan upon request