

Drinks

Pouches \$14

sophia's peach punch
bourbon, peach, house made lemonade, fresh mint

gritty orange crush
vodka, Aperol, orange juice, lemon

moira's fruit wine
vodka, rose wine, strawberry puree

Fauci face palm painkiller
dark rum, pineapple, coconut, orange

rainbow pouch (non- alcoholic) \$6
strawberry, lemon, fizzy water

Cocktails

frosè \$10
rosé wine, strawberry-tarragon syrup, vodka

regal beagle \$12
gin, aperol, elderflower, lemon

negroni \$12
gin, Campari, sweet vermouth, orange

blood orange margarita \$9

traditional lime margarita \$9

Red Sangria Pitcher \$32

(serves 4 -5)

FACILITIES WILL BE ALLOWED ONE
PERSON AT A TIME.
PLEASE CHECK IN WITH THE HOSTESS.

Draft Beer

yards brewing co. "bud's best" \$6
english pale ale brewed just for 13th street (6%)

love city lager \$6
philly local lager; lightly bready with a crisp, clean finish
(4%)

avery white rascal \$6.5
belgian-style wheat ale spiced with coriander (5.6%)

southern tier Nu juice ipa \$5.5
fruity, citrusy, and smooth with well-balanced malt (6%)

sly fox saison vos \$5.5
local farmhouse-style ale, refreshing and slightly tart
(6.9%)

sixpoint bengali ipa \$6
american ipa; clean and hoppy with hints of tropical fruit
and citrus (6.6%)

Wine

pinot grigio \$10/ \$48
sauvignon blanc \$12/ \$52
malbec \$12/ \$52
tempranillo \$11/ \$50

Bud & Marilyn's

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PLEASE CHECK IN WITH THE HOST.

MASK IS REQUIRED TO WALK INSIDE.

brunch specials

- WARM PECAN CINNAMON ROLL \$12**
cardamom cream cheese, bourbon caramel, raisins
- GRANOLA PARFAIT \$7**
greek yogurt, seasonal berries, almond granola, local honey, mint
- BRISKET HASH \$14**
braised beef brisket, grilled asparagus, sautéed greens, roasted pepper, crispy home fries, fried egg
- PASTRAMI BISCUITS + GRAVY \$14**
smoked pastrami, buttermilk biscuits, sausage gravy, fried egg
(can substitute mushroom gravy)
- BRIOCHE FRENCH TOAST \$13**
lemon whipped ricotta, blueberries, almond granola
- CHICKEN N WAFFLES \$14**
crispy chicken breast, buttermilk waffle, nueske's bacon, maple syrup, fried egg
- SMOKED WHITE FISH TOAST \$11**
smoked bronzino, cream cheese, dill, capers, rustic bread
- SHAKSHUKA \$14**
seasonal vegetables, zucchini, peppers, corn, garbanzo beans, poached egg, feta, herbs
- SHRIMP PO BOY BENEDICT \$18**
crispy gulf shrimp, toasted biscuit, poached eggs, pickle brine hollandaise
- CROQUE MADAME \$14**
house smoked turkey breast, toasted sourdough, béchamel, fried egg
- SIDE HOUSEMADE HASH BROWNS \$5**

brunch sandwiches with home fries

- CHEDDAR SAUSAGE \$12**
brioche roll, scrambled egg, cheddar
- HAM & CHEDDAR \$12**
brioche roll, blackforest ham, scramble egg
- TURKEY BACON & CHEDDAR \$11**
brioche roll, scrambled egg
- VEGGIE PATTY SANDWICH \$10**
brioche roll, scrambled egg, cheddar (contains nuts)

shareables

- MARILYN'S CRAB FRIES \$10**
seasoned waffle fries, homemade cheese sauce
- CHEESE CURDS \$11**
wisconsin cheddar, smoked guajillo chile salsa, burnt scallion ranch
- CAULIFLOWER FRIED RICE \$14**
ginger tahini, edamame, toasted peanuts, pickled carrot, vegetarian kimchi, lime, fried egg
- PORK BELLY FRIED RICE \$16**
crispy pork belly, ginger tahini, edamame, toasted peanuts, pickled carrot, kimchi, lime, fried egg

hot buttered buns (2 per order)

- NASHVILLE HOT CHICKEN BUNS \$12**
hot fried chicken, burnt scallion ranch, little pickles, ranch, pickle brine slaw
- SHRIMP PO BOY HOT BUNS \$12**
crispy shrimp, pickled cabbage, roasted pepper, remoulade, chili vinaigrette
- KOREAN GLAZED TOFU HOT BUTTERED BUNS \$9**
sambal aioli, pickled carrot + papaya slaw, peanuts

sandwiches with french fries

- FRIED CHICKEN SANDWICH \$15**
spicy chicken breast, cheddar, pickle brine slaw, charred scallion ranch, potato roll
- BUD'S DOUBLE PATTY BURGER \$15**
applewood smoked bacon, LTO, pickles, fancy sauce, white cheddar, potato roll
- IMPOSSIBLE BURGER \$14**
LTO, pickles, fancy sauce, white cheddar, potato roll
- SMOKED BEET REUBEN \$14**
swiss cheese, russian dressing, pickled carrot, sauerkraut, toasted marble rye

dessert

- FUNFETTI \$12**
vanilla cake, white buttercream frosting
- KEY LIME ICE BOX PIE \$12**
graham crust, whipped cream
- BANANA PUDDING \$8**
vanilla pudding, whipped cream, banana, housemade vanilla wafers
- BLUEBERRY PIE \$9**
oat crumble, mascarpone whipped cream
- CHOCOLATE PEANUT BUTTER MOUSSE CUP \$8**
chocolate cookie crumble, peanut butter mousse, chocolate pudding, whipped cream
- S'MORES PIE \$12**
graham crust, chocolate filling, toasted meringue, smoked sea salt