

Bud & Marilyn's

Facilities will be allowed one person at a time.

salads

SUMMER SALAD (V) \$12

chicory, shaved kohlrabi, celery hearts, pickled chard stem, tahini herb goddess

WEDGE SALAD \$12

blue cheese, nuneske's bacon, cherry tomato, grilled asparagus, toasted pepitas, crispy onions, herbed buttermilk dressing on the side

ROASTED BEET SALAD (V) \$12

whipped goat cheese, shaved fennel, arugula, almonds

GRILLED HEIRLOOM CARROTS (V) \$12

ginger sesame glaze, cashew butter, herbs, serrano chili, sunflower seed mix

shareables

CHEESE CURDS (V) \$11

Wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

MARILYN'S CRAB FRIES (V) \$10

seasoned waffle fries, homemade cheese sauce

BUTTERMILK HUSHPUPPIES (V) \$7

grilled corn, scallion, hot honey, pimento cheese

CAULIFLOWER FRIED RICE (V) \$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

KIELBASA & PIEROGIES \$20

smoked cheddar pierogies, sauerkraut, crispy shallots, brown butter, apple-celery, horseradish crème fraiche

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 BUNS (V) \$9

sambal aioli, pickled carrot + papaya slaw, peanuts

sandwiches

FRIED CHICKEN SANDWICH \$15

spicy chicken breast, cheddar, pickle brine slaw, charred scallion ranch, potato roll, french fries

BUD'S DOUBLE PATTY BURGER \$15

applewood smoked bacon, LTO, pickles, fancy sauce, white cheddar, potato roll, french fries

IMPOSSIBLE BURGER (V) \$14

LTO, pickles, fancy sauce, white cheddar, potato roll, french fries

Marilyn's chicken specialties

SEARED "BRICK" CHICKEN \$24

seared & roasted 1/2 chicken, grilled zucchini, pickled tomato, herbs, toasted sourdough, garlic lemon drippings

MARILYN'S FRIED CHICKEN \$21

crispy 1/2 chicken, biscuit, honey butter, dill pickles, house made hot sauce

NASHVILLE HOT FRIED CHICKEN \$21

crispy 1/2 chicken, potato bread, nashville hot dip, charred scallion ranch, pickles

entrees

BEEF AND BROCCOLI \$22

miso marinated skirt steak, sesame broccoli, ginger shitake mushrooms, toasted cashews, pickled fresno chili

BBQ PORK RIBS \$24

brisket bakes beans, jalapeno cornbread, cabbage slaw, pickled green tomatoes

SEARED STEELHEAD TROUT \$22

cracked new potatoes, shaved cucumber, sugar snap peas, pickled tomato vinaigrette, fennel salsa verde

SEARED SEA SCALLOPS \$27

pancetta, summer succotash, cornmeal Johnny cakes

FONTINA STUFFED MEATLOAF \$20

B, V +P fontina & chard stuffed meatloaf with mushroom gravy, mashed potatoes, peas & carrots

SHORTRIB STROGANOFF \$22

house extruded egg pasta, pan seared mushrooms, horseradish crème fraiche

SEAFOOD & SAUSAGE JAMBALAYA \$22

shrimp, andouille sausage, smoked chicken, rice

CARROT AND SWEET POTATO TORTELLONI (V) \$19

whipped goat cheese, pickled long hots, dill, smoked cashew, torn squash blossom

dessert

FUNFETTI \$10

vanilla cake, white buttercream frosting

KEY LIME ICE BOX PIE \$11

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 \$11

graham crust, chocolate filling, toasted meringue, smoked sea salt

Drinks

Pouches \$14

SOPHIA'S PEACH PUNCH

bourbon, peach, house made lemonade, fresh mint

THE TRANSFUSION

vodka, grape juice, lime, ginger beer

THE REAL HOUSEWIFE

vodka, white wine, st germain, lemon, sparkling wine, blueberries

RBG

gin, strawberry, tarragon, summer citrus

RAINBOW POUCH (non- alcoholic) \$6

raspberry, 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

Wine

chardonnay \$12/ \$52

sauvignon blanc \$12/ \$52

malbec \$12/ \$52

tempranillo \$11/ \$50

cava \$12/ \$52

Draft Beer

yards brewing co. "bud's best" \$6 (6%)

english pale ale brewed just for 13th street

love city lager \$6 (4%)

philly local lager; lightly bready with a crisp, clean finish

avery white rascal \$6.5 (5.6%)

belgian-style wheat ale spiced with coriander

southern tier Nu juice ipa \$5.5 (6%)

fruity, citrusy, and smooth with well-balanced malt

bell's robust porter \$5.5 (5.6%)

roasted barley, sweet malts, dark chocolate with slight hop bitterness

troegs nugget nectar \$8 (7.5%)

imperial amber ale. fruity and dry hopped with notes of mango and creamsicle