

# 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  
rum, pineapple, coconut

rainbow pouch (N/A)  
strawberry, lemon, fizzy water

## Cocktails

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

regal begle \$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)

## Wine by the Glass

pinot grigio \$10  
sauvignon blanc \$12  
malbec \$12  
tempranillo \$11

## Wine by the Bottle

pinot grigio \$48  
sauvignon blanc \$52  
malbec \$52  
tempranillo \$50

## Canned Beer

einstock icelandic porter \$5  
21<sup>st</sup> amendment tasty IPA \$7  
downeast citrus cider \$6  
half acre daisy cutter pale ale \$7  
avery white rascal \$7

# Bud & Marilyn's

## salads

### SUMMER SALAD \$12

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

### 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 \$12

whipped goat cheese, shaved fennel, arugula, almonds

## starters

### CHEESE CURDS \$11

Wisconsin cheddar, smoked guajillo chile salsa, burnt scallion ranch

### MARILYN'S CRAB FRIES \$10

seasoned waffle fries, homemade cheese sauce

### NASHVILLE HOT CHICKEN BUNS (2 per order) \$12

hot fried chicken, burnt scallion ranch, little pickles, ranch, and pickle brine slaw

### MAC N' CHEESE \$14

fontina, cheddar & gruyere cheeses, thyme-olive oil bread crumbs

### BUTTERMILK HUSHPUPPIES \$7

grilled corn, scallion, hot honey, pimento cheese

### BRATWURST HOT BUTTERED BUNS \$12

apple celery slaw, mustard aioli, pickled mustard seed, potato roll

### KOREAN GLAZED TOFU HOT BUTTERED BUNS \$9

sambal aioli, pickled carrot + papaya slaw, peanuts

## 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

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

## 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 \$14

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

## entrees

### BBQ PORK RIBS \$24

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

### SALMON TERIYAKI \$23

sesame broccoli, crispy garlic fried rice, pickled fresno chile

### SEARED SEA SCALLOPS \$27

pancetta, summer succotash, cornmeal Johnny cakes

### 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

### KIELBASA & PIEROGIES \$20

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

### FONTINA STUFFED MEATLOAF \$20

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

### MARILYN'S FRIED CHICKEN \$21

crispy half chicken, biscuit, honey butter, dill pickles, house made hot sauce

### NASHVILLE HOT FRIED CHICKEN \$21

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

### SHORTRIB STROGANOFF \$22

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

### SEAFOOD & SAUSAGE JAMBALAYA \$22

shrimp, andouille sausage, smoked chicken, rice

### BUCATINI BOLOGNESE \$21

sautéed greens, whipped ricotta, oregano breadcrumbs, parmesan

## sides

### SIDE OF FRENCH FRIES \$5