

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
21st 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