

SHAREABLES

GRANOLA PARFAIT (V) \$9

greek yogurt, seasonal fruit, tahini-almond granola, local honey, fresh mint

CRISPY CHEESE CURDS (V) \$13

wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

NASHVILLE HOT CHICKEN BUNS \$14

hot fried chicken, charred scallion ranch, little pickles, pickle brine slaw

WARM PECAN CINNAMON ROLL (V) \$11

cardamom cream cheese, bourbon caramel, raisins

SALADS

WEDGE SALAD \$14

bleu cheese, nueske's bacon, cherry tomato, toasted pepitas, crispy onions, watermelon radish, snap peas, herbed buttermilk dressing

CHARRED ASPARAGUS + STRAWBERRY SALAD (V) \$13

sugar snap peas, watercress, bibb lettuce, whipped goat cheese, marcona almonds, fresh mint

SANDWICHES WITH FRENCH FRIES

HOT FRIED CHICKEN SANDWICH \$17

spicy fried chicken, cheddar, pickle brine slaw, pickles, charred scallion ranch, potato roll

BUD'S DOUBLE PATTY BURGER \$17

applewood smoked bacon, LTO, pickles, fancy sauce, yellow cheddar, potato roll

BEYOND BURGER (V) \$16

LTO, pickles, fancy sauce, yellow cheddar, potato roll

FGGS & THINGS

TRUCK STOP SPECIAL \$18

two eggs your way, cheddar sausage, shaved ham, applewood smoked bacon, brioche toast, home fries

GRILLED SHRIMP BENEDICT \$19

poached eggs, pickle brine hollandaise, sauteed greens, choppy chop, crispy home fries

BRIOCHE FRENCH TOAST (V) \$16

cardamom-vanilla soak, caramelized blueberries, lemon-tahini mascarpone, sesame granola, maple syrup, thai basil

ANDOUILLE SAUSAGE N' BISCUITS \$16

sausage & mushroom gravy, buttermilk biscuits, cheddar, eggs, garlic greens, home fries

FRIED CHICKEN BUCKET \$23

crispy half chicken, french fries, ranch, dill pickles, pickled carrot slaw

BRAISED SHORTRIB CHILAQUIILES \$21

cumin black beans, crispy corn tortillas, smoked guajillo salsa, aguacate, queso, fried egg, radish, crema

SHAKSHUKA (V) \$17

leeks, sauteed peppers, charred broccoli, peas, feta, herbs, spiced tomato sauce, two poached eggs, hash browns

CHICKEN N WAFFLES \$18

crispy chicken breast, buttermilk waffle, nueske's bacon, maple syrup, fried egg

TERIYAKI TOFU BOWL (V) \$15

crunchy ginger rice, pickled carrot, fried egg, gochujang cucumbers, lime, cilantro, chili crunch



BRUNCH COCKTAILS		
BLOODY MARY spicy tomato, fresh herbs, horseradish, lemon, sea salt	13	
GARIBALDI frothy orange juice, campari		
STRAWBERRY SPRITZ gin, aperol, strawberry syrup, sparkling wine		
BUD'S SIGNATURE ESPRESSO MARTINI bud's secret recipe		
OLD FASHIONED		
NY OLD FASHIONED old granddad bourbon, sugar, bitters		
MARILYN'S OLD FASHIONED brandy, sprite, orange, cherry	12	
COCKTAILS		
THE LAKESIDE stateside vodka, violet, lime, mint		
ORANGE CRUSH GRITTY SLUSH vodka, thyme syrup, aperol, blood orange, citrus		
THE REGAL BEAGLE gin, aperol, elderflower, lemon		
SAGE DERBY SMASH bourbon, sage, grapefruit, honey		
THE PHILLY CLUB jackson hole gin, raspberry syrup, egg white, lemon		
MOSCOW MULE tito's vodka, lime, ginger beer	14	
NON- ALCOHOLIC		
COUPLE SKATE grapefruit, lime, cinnamon syrup	6	
WILE E COYOTE strawberry, lemon, ginger ale		
→ WINE +		
White/Glass + Bottle		
torrontes, finca el retiro, argentina, 2019tropical fruits, lemon zest, zip of sa	alinity	12/52
sauvignon blanc, slo jams wines, washington, 2021herbal citrus, fruity and hone	yed	68
pinot grigio field blend, panopticon, australia, 2021fruity and funky with greenisl		
ugni blanc- sauv blanc, huillaman, france, 2019fresh grapefruit, citrus, clean a	·	
dry riesling, frank stevenson, australia, 2021lime and lemon; nutty and funky		
chardonnay, twenty acres, california, 2019orchard fruit with rich vanilla and oachenin blanc, thistle and weed, south africa, 2021floral citrus; creamy and text		
Cherini blanc, tristle and weed, south affica, 2021torat citius, creamy and text	.urat	
Red / Glass + Bottle		
pinot noir, capitelles des fermes, france, 2018red berries & cherries, silky body, b	alanced acidit	y13/52
malbec, alaliva, argentina, 2020 spice and rich; full bodied with earthy bold fruits		
grenache, department 66, france, 2016leather, licorice and baking spice; dark and	•	
cabernet-merlot, haut bicou, france, 2018black fruit & baking spice; long finish o		
petit sirah, ridge, 2017, sonoma		
malbec, trefethen dragon's tooth, 2016, napa wild black fruit, savory spices and s cabernet sauvignon, st supery, 2018, napa cassis, vanilla and oak tinged spice		
		120
Sparkling		
sparkling wine casas del mer, cava, spainapples and pear fruit; creamy with liv	ely bubbles	12/52



BEER