



COCKTAILS ... *the five o'clock whistle whetters.*

LAKESIDE... *smooth sailing ahead* 10
vodka, lime juice, mint, violet

SAGE DERBY SMASH... *it'll get the motor running* 12
bourbon, grapefruit, honey, sage

REGAL BEAGLE... *come and knock on our door* 11
gin, aperol, elderflower, lemon

HEMINGWAY DAIQUIRI... *mid-afternoon treat, enjoyed on the veranda* 12
light rum, grapefruit, lime, luxardo maraschino

ORANGE CRUSH GRITTY SLUSH... *the stuff of nightmares* 10
vodka, four juice blend, thyme

SINGAPORE SLING... *boozy south pacific tropical tippie* 13
gin, herbal liquor, cherry, lime, fizzy water

MAI TAI SPRITZ... *tiki vibes, sparkling style* 13
aged rum, dry curacao, orgeot, lime, sparkling wine

MOSCOW MULE... *bud's belly warmer* 10
Tito's vodka, lime, ginger beer

Old Fashioned Cocktails

MARILYN'S O-F... *marilyn knew what she was doing* 9.5
brandy, orange, cherry, bitters, sprite

NY STYLE O-F... *a spoonful of sugar helps the 'medicine' go down* 12
bonded bourbon, sugar, bitters

BLUECOAT BARREL AGED O-F... *a nip of gin the old fashioned way* 13
barrel aged bluecoat gin, honey, bitters

BRUNCH COCKTAILS... *it's five o'clock somewhere*

GRAPEFRUIT MIMOSA..... *a cure for the morning blues* 12
elderflower liqueur, campari, sparkling

BLOODY MARY..... *a refreshing and uplifting libation* 10
spicy tomato, fresh herbs, horseradish, lemon, sea salt

SHARABLES... *indeed a treat, for one and all.*

WARM PECAN-CINNAMON ROLL, GET EM' EARLY! (V).....9
cardamom cream cheese, bourbon caramel, raisins

BEEF CURED SALMON BOARD.....14
canterbury smoked salmon, horseradish crème fraiche, cherry tomato, red onion, capers, dill, everything bagel

CHICKEN & DUCK LIVER MOUSSE.....13
pickled rhubarb, everything seeded duck fat brioche, crispy shallots

CRISPY CHEESE CURDS (V).....10
wisconsin cheddar, smoked guajillo chili salsa, burnt scallion ranch



STARTERS ... *rise and shine*

YOGURT BOWL (V).....7
dried fruit & nut granola, blueberries, honey, mixed berry jam

B&M COBB SALAD14
sesame-tamari chicken, avocado, buttermilk blue, tomato, nuneske's bacon, hardboiled egg, thai basil goddess, pepitas

HEIRLOOM TOMATO SALAD (V).....13
charred corn, scallion hushpuppies, gem lettuce, buttermilk-chive dressing

(V) vegetarian or may be made vegetarian
(V)* vegan or may be made vegan



SWEET STUFF... *a praise-raiser for weekend enjoyment.*

CRUNCHY ALMOND FRENCH TOAST (V) caramelized bananas, coconut, dark chocolate, greek yogurt, toasted almonds..... 13

LEMON RICOTTA PANCAKES (V) buttermilk pancakes, macerated blueberries, mint 12

CARAMELIZED APPLE FRENCH TOAST (V) cinnamon mascarpone, whiskey-cider syrup, hazelnuts.....13



FRIED CHICKEN...*delicious finger lickin' to be had.*

MARILYN'S FRIED CHICKEN BUCKET16
 ½ freebird chicken, fries, cole slaw, zucchini pickles, house made hot sauce

NASHVILLE HOT CHICKEN BISCUIT SANDWICH13
 yellow cheddar, burnt scallion ranch, pickle brine slaw, tiny pickles, fries



EGGS & THINGS... *variations on a favorite theme.*

CHILAQUILES VERDES pork carnitas, corn tortillas, tomatillo salsa, cheddar, crema, black beans, guacamole, fried egg (V)15

SMOKED BEET REUBEN swiss cheese, russian dressing, pickled carrot, sauerkraut toasted marble rye, fries (V).....12

OHIO TRUCK STOP SPECIAL two eggs your way, cheddar bacon sausage, bacon, ham steak, toasted brioche, home fries..... 16

SHAKSHUKAH peppers, feta, sautéed greens, tomato sauce, zucchini, asparagus, peas, soft baked eggs, hash browns (V).....14

SHRIMP PO BOY BENEDICT grilled gulf shrimp, toasted potato bun, poached eggs, pickle brine hollandaise (V)..... 18

VEGGIE TOFU HASH cauliflower, garlic greens, wild mushrooms, peppers, fried eggs, basil pesto, home fries (V)*12

GRILLED STEAK RANCHEROS black beans, crispy corn tostadas, cheddar, guacamole, sour cream, fried eggs.....16

BUD'S DOUBLE PATTY BURGER yellow cheddar, nuneske's bacon, red onion, lettuce, fancy sauce, pickles..... 14

BISCUITS & GRAVY cheddar, sautéed greens, lancaster ham, fried eggs, home fries, sausage-bacon gravy (V).....14

** BISCUITS & GRAVY can be made vegetarian by substituting mushroom gravy

SIDES...*go ahead and seal the deal.*

UNCLE PAUL'S SCRAPPLE \$5	3.5 OZ CHEDDAR-BACON SAUSAGE PATTY \$5
HARDWOOD SMOKED TURKEY BACON \$5	BUTTERMILK BISCUITS \$5
MAPLE GLAZED THICK CUT BACON \$5	SESAME-GOCHUCHANG GLAZED THICK CUT BACON \$6
HOME FRIES \$4	CRISPY HASH BROWNS \$5

chef/proprietor MARCIE TURNEY.....*executive chef* EVAN TURNEY.....*executive sous chef*..... LUCAS HURSEY

.....consuming raw or undercooked foods may increase your risk of foodborne illness & ruin a good time.....
 20% gratuity will be added to parties of 5 or more