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

WATERMELON SALAD (V) $14
Whipped feta, chili-sesame cucumbers, watercress, shaved red onion, citrus balsamic vinaigrette

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

EGGS & 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

BRIOCH 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

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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
Beverages

**BRUNCH COCKTAILS**

**BLOODY MARY** spicy tomato, fresh herbs, horseradish, lemon, sea salt................. 13

**GARIBALDI** frothy orange juice, campari................................................. 11

**STRAWBERRY SPRITZ** gin, aperol, strawberry syrup, sparkling wine......................... 13

**BUD’S SIGNATURE ESPRESSO MARTINI** bud’s secret recipe........................................ 15

**OLD FASHIONED**

**NY OLD FASHIONED** old granddad bourbon, sugar, bitters........................................ 13

**MARILYN’S OLD FASHIONED** brandy, sprite, orange, cherry....................................... 12

**COCKTAILS**

**THE LAKESIDE** stateside vodka, violet, lime, mint............................................ 13

**FROSÉ** rosé wine, vodka, citrus, tarragon strawberry syrup...................................... 12

**THE REGAL BEAGLE** gin, aperol, elderflower, lemon................................................ 13

**SAGE DERBY SMASH** bourbon, sage, grapefruit, honey.......................................... 14

**THE PHILLY CLUB** jackson hole gin, raspberry syrup, egg white, lemon...................... 13

**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...................................................... 6

**WINE**

torrentes, finca el retiro, argentina, 2019........tropical fruits, lemon zest, zip of salinity........12/52

sauvignon blanc, slo jams wines, washington, 2021...herbal citrus, fruity and fried.............68

pinot grigio field blend, panopticon, australia, 2021...fruity and funky with greenish notes.........64

ugni blanc- sauv blanc, guillaume, france, 2019......fresh grapefruit, citrus, clean and crisp........13/54

dry riesling, frank stevenson, australia, 2021......lime and lemon; nutty and fruity.................66

chardonnay, twenty acres, california, 2019......orchard fruit with rich vanilla and oak...........13/54

chenin blanc, thistle and weed, south africa, 2021.....floral citrus; creamy and textural..............80

**Red / Glass + Bottle**

pinot noir, capitelles des fernes, france, 2018...red berries & cherries, silky body, balanced acidity......13/52

malbec, ataliva, argentina, 2020..spice and rich; full bodied with earthy bold fruits..................12/50

grenache, department 66, france, 2016..leather, licorice and baking spice; dark and jammy.......85

cabernet-merlot, haut bicou, france, 2018..black fruit & baking spice; long finish of oak & tannin.....12/50

petit sirah, ridge, 2017, sonoma..plums, black fruit and dark flowers; warm and round...............98

malbec, trefethen dragon’s tooth, 2016, napa..wild black fruit, savory spices and supple tannins........90

cabernet sauvignon, st supery, 2018, napa..cassis, vanilla and oak tinged spice......................120

**Sparkling**

sparkling wine, casas del mer, cava, spain......apples and pear fruit; creamy with lively bubbles........12/52

**BEER**

Please ask your server to see today’s draft selections