

Bud & Marilyn's

SPECIAL THIS WEEKEND

SMOKED SALMON TOAST \$12

tahini yogurt, ginger pickles, cilantro, everything spice

SALADS & SHAREABLES

WARM PECAN CINNAMON ROLL (V) \$10

cardamom cream cheese, bourbon caramel, raisins

MARILYN'S CRAB FRIES (V) \$11

seasoned waffle fries, house made cheese sauce

CRISPY CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili salsa, burnt scallion ranch

FALAFEL CRUSTED CAULIFLOWER (V) \$11

cucumber raita, cilantro, mint, olive oil, lemon, toasted sesame seed

BUD'S FRIED RICE

CAULIFLOWER \$14 PORK BELLY \$ 16 FRIED SHRIMP \$17

ginger tahini, peas, toasted peanuts, pickled carrot, vegetarian kimchi, lime, fried egg

WEDGE SALAD \$12

blue cheese, nuneske's bacon, cherry tomato, shaved brussel sprouts, toasted pepitas, crispy onions, herbed buttermilk dressing

AUTUMN SALAD (V) \$13

local apples, napa cabbage, delicata squash, wild rice, toasted pecans, aged parmesan, apple cider vinaigrette

PENNSYLVANIA PORK SCRAPPLE \$5

fresno chili jam, crispy shallots

HOT BUTTERED BUNS (2 PER ORDER)

NASHVILLE HOT CHICKEN BUNS \$13

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

KOREAN GLAZED TOFU HOT BUNS (V) \$11

sambal aioli, pickled carrot & papaya slaw, peanuts

SHRIMP PO BOY HOT BUNS \$13

crispy shrimp, pickled cabbage, roasted peppers, remoulade, chili vinaigrette

SANDWICHES WITH FRENCH FRIES

FRIED CHICKEN SANDWICH \$15

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

BUD'S DOUBLE PATTY BURGER \$15

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

IMPOSSIBLE BURGER (V) \$14

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

SMOKED BEET REUBEN (V) \$14

swiss cheese, russian dressing, pickled carrot, sauerkraut, toasted marble rye

EGGS & THINGS

SOUTHERN SHRIMP & CHEDDAR GRITS \$18

andouille sausage, roasted pepper & tomato gravy, blistered shishito peppers

SHAKSHUKA (V) \$14

seasonal vegetables, squash, peppers, garbanzo beans, poached egg, feta, herbs

TRUCK STOP SPECIAL \$16

two eggs your way, cheddar sausage, maple glazed bacon, brioche toast, home fries

SHRIMP PO BOY BENEDICT \$18

crispy gulf shrimp, toasted biscuit, poached eggs, pickle brine hollandaise

CROQUE MADAME \$14

house smoked turkey breast, toasted sourdough, béchamel, fried egg

BUD'S BREAKFAST SANDWICH \$15

andouille sausage, scrambled egg, sautéed kale, crispy shallots, pimento hollandaise, brioche bun, served with home fries

BRISKET HASH \$16

braised beef brisket, roasted autumn vegetables, black kale, roasted peppers, mushrooms, crispy potato, fried egg

SHAVED HAM BISCUITS + GRAVY \$15

black forest ham, buttermilk biscuits, fried egg, sausage gravy (can substitute mushroom gravy)

CHICKEN N WAFFLES \$16

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

SWEET STUFF

GRANOLA PARFAIT (V) \$8

greek yogurt, seasonal fruit, almond granola, local honey, mint

BRIOCHE FRENCH TOAST (V) \$14

lemon whipped ricotta, caramelized apples, almond granola

CRUNCHY ALMOND FRENCH TOAST (V) \$14

caramelized bananas, coconut, dark chocolate, greek yogurt, toasted almonds

DESSERTS

FUNFETTI \$10

vanilla cake, white buttercream frosting

BANANA PUDDING \$8

vanilla pudding, whipped cream, banana, house made vanilla wafers

BLOOD ORANGE SORBET \$8

Drinks

Brunch Cocktails

BLOODY MARY \$10

spicy tomato, fresh herbs, horseradish,
lemon, sea salt

GARIBALDI \$10

frothy orange juice, campari

GRAPEFRUIT MIMOSA \$12

st germain, aperol, sparkling wine

House Favorites

FROSE \$10

rosé wine, vodka, strawberry-tarragon syrup

RADIO DAYS \$10

red wine, vodka, cinnamon syrup, lemon

NY OLD FASHIONED \$12

bourbon, sugar, bitters

MARILYN'S OLD FASHIONED \$10

brandy, sprite, orange, cherry

Pouches \$14

SOPHIA'S PEACH PUNCH

bourbon, peach, house made lemonade,
fresh mint

THE REAL HOUSEWIFE

vodka, white wine, st germain, lemon,
sparkling wine, blueberries

THE COUNTESS

blood orange margarita- tequila blanco, lime,
blood orange puree

THAT B*TCH CAROL BASKIN'S SWEET TEA

vodka, tequila, gin, rum, lemonade, cola

Non-Alcoholic \$3.5

LA COLOMBE HOT COFFEE

LA COLOMBE COLD BREW

HOUSE-MADE LEMONADE

UNSWEETENED ICED- TEA

Wine

White/ Glass + Bottle

pinot grigio, vigneti del sole, italy, 2018.....fresh apples and citrus; lean and pleasant.....10/48
sauvignon blanc, shepherd, napa, 2019.....tropical fruits, juicy, snappy acidity.....12/52
chardonnay, guilmann, napa, 2019.....floral lemon and apple fruit; juicy and lively.....12/52

Red/ Glass + Bottle

pinot noir, pierre, france, 2018.....strawberry and raspberries; fruit driven and fresh.....11/50
cabernet-merlot, haut bicou, france, 2018.....black fruit & baking spice; long finish of oak & tannin.....10/48
cotes du rhone saveurs du temps, france, 2017.....herbs, floral black fruit & pepper; round & fleshy.....10/48

Rosé

pinot noir rose, cielo, italy, 2019.....floral red berries; clean and balanced.....10/48

Sparkling

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

Beer & Cider

yards brewing co. "bud's best" pale ale (6%) english style pale ale; malty and rich.....6
von trapp pilsner (5.4%) citrus peel botanicals, dry peppery finish.....5.5
troegs dreamweaver wheat (4.8%) notes of banana and lemon. slightly tart, very refreshing.....6.5
victory winter cheers hazy wheat (6.7%) robust body, refreshing finish; spicy hints of banana, clove & citrus.....6
2sp up & out hazy ipa (7%) juicy ipa with notes of stone fruits, berries & citrus.....6
victory brewing golden monkey 7oz (9.5%) belgian style tripel, light, earthy hops & a dry finish.....8
austin east dry cider (5%) dry craft cider, crisp apple and spice.....6.5