

# Bud & Marilyn's

## SHAREABLES

### GRANOLA PARFAIT (V) \$8

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

### CRISPY CHEESE CURDS (V) \$12

wisconsin cheddar, smoked guajillo chili salsa, burnt scallion ranch

### NASHVILLE HOT CHICKEN BUNS \$13

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

### WARM PECAN CINNAMON ROLL (V) \$10

cardamom cream cheese, bourbon caramel, raisins

## SALADS

### WEDGE SALAD \$13

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

### ROASTED AUTUMN SQUASH

#### AND NAPA CABBAGE SALAD (V) \$12

apples, parsnips, hazelnuts, mint, burnt honey vinaigrette

## SANDWICHES WITH FRENCH FRIES

### HOT FRIED CHICKEN SANDWICH \$16

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

### BUD'S DOUBLE PATTY BURGER \$16

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

### BEYOND BURGER (V) \$15

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

## EGGS & THINGS

### TRUCK STOP SPECIAL \$17

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) \$15

cardamom-vanilla soak, caramelized cinnamon bourbon apples, lemon whipped ricotta, toasted marcona almonds, maple syrup, fresh mint

### 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 CHILAQUILES \$21

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

### SHAKSHUKA (V) \$16

leeks, pickled peppers, charred broccoli, feta, herbs, spiced tomato sauce, two baked eggs, hash browns

### CHICKEN N WAFFLES \$17

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

### TERIYAKI TOFU BOWL (V) \$15

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

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

<b>BLOODY MARY</b> spicy tomato, fresh herbs, horseradish, lemon, sea salt.....	11
<b>GARIBALDI</b> frothy orange juice, campari.....	11
<b>STRAWBERRY SPRITZ</b> gin, aperol, strawberry syrup, sparkling wine.....	13
<b>BUD'S SIGNATURE ESPRESSO MARTINI</b> bud's secret recipe.....	15

## HOUSE FAVORITES

<b>NY OLD FASHIONED</b> bourbon, sugar, bitters.....	12
<b>MARILYN'S OLD FASHIONED</b> brandy, sprite, orange, cherry.....	11
<b>THE LAKESIDE</b> stateside vodka, violet, lime, mint.....	11
<b>FROSÉ</b> rosé wine, vodka, citrus, strawberry.....	12
<b>THE REGAL BEAGLE</b> gin, aperol, elderflower, lemon.....	11
<b>SAGE DERBY SMASH</b> bourbon, sage, grapefruit, honey.....	14
<b>BLOOD ORANGE MARGARITA</b> tequila, blood orange puree, lime.....	9
<b>MOSCOW MULE</b> tito's vodka, lime, ginger beer.....	10
<b>GARDEN PARTY</b> gin, cucumber, basil, lime, aloe.....	14

## NON-ALCOHOLIC

<b>COUPLE SKATE</b> grapefruit, lime, cinnamon syrup.....	5
<b>WILE E COYOTE</b> strawberry, lemon, ginger ale .....	5

## ◆ WINE ◆

### *White/ Glass + Bottle*

torrontes, 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 honeyed .....	68
pinot grigio field blend, panopticon, australia, 2021....fruity and funky with greenish notes.....	64
ugni blanc- sauv blanc, huillaman, france, 2019.....fresh grapefruit, citrus, clean and crisp .....	12/52
dry riesling, frank stevenson, australia, 2021.....lime and lemon; nutty and funky .....	66
chardonnay, twenty acres, california, 2019.....orchard fruit with rich vanilla and oak.....	12/52
chenin blanc, thistle and weed, south africa, 2021.....floral citrus; creamy and textural .....	80

### *Red / Glass + Bottle*

pinot noir, capitelles des fermes, france, 2018...red berries & cherries, silky body, balanced acidity.....	12/50
malbec, alaliva, argentina, 2020... spice and rich; full bodied with earthy bold fruits.....	11/48
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.....	11/48
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
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## ◆ BEER ◆

*Please ask your server to see tonight's draft selections*

### *Cider*

blake's estate hard cider (6.5%) wild fermented dry cider.....	7
blake's peach party hard cider (6.5%) sweet peach, bold blackberry, and mellow apple.....	7