

Bud & Marilyn's

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

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

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

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

"PB & J" FRENCH TOAST (V) \$14

graham cracker crusted brioche, blackberry syrup, peanut butter cream cheese, salted peanuts

DESSERTS

FUNFETTI \$10

vanilla cake, white buttercream frosting

BANANA PUDDING \$8

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

BLOOD ORANGE SORBET

Drinks

Thanksgiving Pouches \$14

LEFTOVERS ARE FOR QUITTERS

grapefruit rosemary punch

MAY YOUR TURKEY BE MOIST

bourbon, sage, orange,
sparkling wine

LET'S GET BASTED

red wine, spiced cider,
brandy, lemon, apples

Brunch Cocktails

BLOODY MARY \$10

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

GARIBALDI \$10

frothy orange juice, campari

GRAPEFRUIT MIMOSA \$12

st germain, campari, sparkling wine

Pouches \$14

SOPHIA'S PEACH PUNCH

bourbon, peach,
house made lemonade, fresh mint

THE RBG

gin, cherry, tarragon, lemon, lime

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

House Favorites

RADIO DAYS \$10

red wine, vodka,
cinnamon syrup, lemon

THE LAKESIDE \$11

vodka, violet, lime, mint

NY OLD FASHIONED \$12

bourbon, sugar, bitters

MARILYN'S OLD FASHIONED \$10

brandy, sprite, orange, cherry

Hot Beverages

13TH STREET WASSAIL 12

mulled red wine, local honey,
cardamom, cinnamon,
star anise, citrus

WARM SPICED CIDER 8

apple cider, orange,
pomegranate molasses,
sweet spices
add shot 8

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
victory prima pils (5.3%) german- style pilsner, notes of floral and spice with citrus and lemon.....6
troegs dreamweaver wheat (4.8%) notes of banana and lemon. slightly tart, very refreshing.....6.5
conshohocken type a ipa (7%) west coast- style ipa, intense hop aroma and a dry finish.....6
dogfish head 60 minute ipa (6%) hoppy with moderate bitterness and a crisp finish.....6.5
ithaca flower power ipa (7.2%) big body with powerful floral hops; notes of pineapple and grapefruit.....6.5
cape may devil's reach ale 8oz (8.6%) belgian strong golden ale; fruity and light.....7
austin east dry cider (5%) dry craft cider, crisp apple and spice.....6.5