

Bud & Marilyn's

SALADS & SHAREABLES

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

WINTER KALE SALAD (V) \$13

tuscan kale, ruby grapefruit, rutabaga, red onion, warm goat cheese, candied pecans, champagne 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

BEYOND 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

BRAISED SHORTRIB CREAM CHIP BEEF \$17

fontina cheese sauce, toasted sourdough, 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, nueske'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 & BANANA FRENCH TOAST (V) \$14

graham cracker crusted brioche, caramelized bananas, 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 \$8

Beverages

BRUNCH COCKTAILS

BLOODY MARY spicy tomato, fresh herbs, horseradish, lemon, sea salt.....	10
GARIBALDI frothy orange juice, campari.....	10
GRAPEFRUIT MIMOSA st germain, campari, sparkling wine.....	12

POUCHES \$14

BLOOD ORANGE MARGARITA tequila, blood orange puree, lemon + lime	
THE REAL HOUSEWIFE white wine, elderflower, vodka, citrus, sparkling wine	
THE RBG vodka, strawberry, citrus, basil	
THAT B*TCH CAROL BASKIN'S SWEET TEA vodka, tequila, gin, rum, lemonade, cola	

HOUSE FAVORITES

RADIO DAYS red wine, vodka, cinnamon syrup, lemon.....	10
NY OLD FASHIONED bourbon, sugar, bitters.....	12
MARILYN'S OLD FASHIONED brandy, sprite, orange, cherry.....	10
THE LAKESIDE vodka, violet, lime, mint.....	11

HOT BEVERAGES

13TH STREET WASSAIL mulled red wine, local honey, cardamom, cinnamon, star anise, citrus.....	12
WARM SPICED CIDER apple cider, orange, pomegranate molasses, sweet spices	6
<i>add a shot</i> spiced rum, dark rum, brandy, bourbon, vodka.....	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, capitelles des fermes, france, 2018...red berries & cherries, silky body, balanced acidity.....	11/50
cabernet-merlot, haut bicou, france, 2018.....black fruit & baking spice; long finish of oak & tannin.....	10/48
zinfandel, predator, california, 2017.....intense and full bodied red with dark fruits and spice.....	10/48

Sparkling

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

yards brewing co. "bud's best" pale ale (6%) english style pale ale; malty and rich.....	6
flying fish hazy bones ipa (6.3%) hazy style ipa with notes of pineapple and mango.....	7
victory prima pils (5.3%) crisp pilsner; floral and spice with citrus and lemon.....	6
allagash white (5.2%) wheat and coriander, citrus and spice.....	7
dogfish head slightly mighty ipa (4%) light bodied with tropical aroma and balanced sweetness.....	6.5
lancaster double chocolate milk stout (6.8%) roasted malts, smooth mouthfeel, velvety chocolate.....	7.5
abita purple haze (4.2%) lager brewed with raspberries. hazy and slightly tart.....	6
downeast cider (5.1%) unfiltered and semi-sweet.....	6.5