

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, toasted sesame seed, lemon

SPRING PEA HUMMUS (V) \$12

feta cheese, breakfast radish, mint, sumac, seeded mighty bread

COBB SALAD \$13

blue cheese, nueske's bacon, cherry tomato, snap peas, toasted pepitas, avocado, egg

SHAVED ASPARAGUS & ARUGULA SALAD (V) \$13

snap peas, young pecorino, toasted hazelnuts, lemon vinaigrette, mint

NASHVILLE HOT CHICKEN BUNS \$13

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

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

SWEET STUFF

GRANOLA PARFAIT (V) \$8

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

BRIOCHE FRENCH TOAST (V) \$14

lemon whipped ricotta, strawberries, almond granola

PB & BANANA FRENCH TOAST (V) \$14

graham cracker crusted brioche, caramelized bananas, peanut butter cream cheese, salted peanuts

EGGS & THINGS

SHAKSHUKA (V) \$14

seasonal vegetables, peppers, garbanzo beans, poached eggs, feta, herbs, hash browns

TRUCK STOP SPECIAL \$16

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

SHRIMP PO BOY BENEDICT \$18

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

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, home fries

VEGGIE TOFU HASH (V) \$13

roasted peppers, wild mushrooms, fried egg, dandelion green pesto, home fries

SHAVED HAM BISCUITS + GRAVY \$15

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

GRILLED STEAK RANCHERO \$20

black beans, crispy corn tostadas, cheddar, guacamole, sour cream, fried eggs

CHICKEN N WAFFLES \$16

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

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

IT ME, GRITTY vodka, aperol, thyme simple, citrus.....	14
FEEL THE BRRR vodka, lime, grape, ginger beer.....	15
LOOK OUT LIVER! gin, lemon, grapefruit, rosemary.....	14
THE XL MARG tequila, blood orange puree, lemon + lime	16
THE SINGER STINGER red sangria- red wine, apple brandy, citrus, triple sec	14

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

NON- ALCOHOLIC

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

◆ WINE ◆

White/ Glass + Bottle

gruner veltliner, bauer, austria, 2018.....fresh and balanced with apple and citrus.....	10/52 (L)
torrontes, finca el retiro, argentina, 2019.....tropical fruits, lemon zest, zip of salinity.....	12/52
ugni blanc- sauv blanc, guillaman, france, 2019.....fresh grapefruit, citrus, clean and crisp	12/52
chardonnay, hanzell, california, 2018.....apples, quince and white flowers, rich and full bodied.....	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
dogfish head hazy-o! ipa (7.1%) juicy and hop forward with a subtly toasted and nutty flavor.....	6.5
yards brewing co loyal lager (5%) clean, crisp, easy drinking American craft lager.....	6
goose island 312 urban wheat (4.2%) bright, lemony, and a bit hazy.....	6.5
yards brewing washington's porter (7%) dark, smooth, and complex with a hit of dried fruit.....	6.5
elysian brewing space dust ipa (8.2%) sweet up front and strongly bitter on the finish.....	7
dock street bohemian pilsner (5.0%) clean and crisp with a dry finish.....	6
jack's cider (5.5%) dry, crisp, refreshing	6.5