

# Bud & Marilyn's

## SHAREABLES & SALADS

### CRISPY CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili salsa, burnt scallion ranch

### SHAVED ASPARAGUS & ARUGULA SALAD (V) \$13

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

### COBB SALAD \$13

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

### 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

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

cardamom cream cheese, bourbon caramel, raisins

### GRANOLA PARFAIT (V) \$8

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

### BRIOCHE FRENCH TOAST (V) \$14

lemon whipped ricotta, seasonal fruit, almond granola

## EGGS & THINGS

### SHAKSHUKA (V) \$14

asparagus, peas, 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

### GRILLED SHRIMP BENEDICT \$18

grilled shrimp, toasted bun, poached eggs, sauteed greens, pickle brine hollandaise, home fries

### 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

### GRILLED STEAK HUEVOS RANCHEROS \$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

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

## HOUSE FAVORITES

<b>RADIO DAYS</b> red wine, vodka, cinnamon syrup, lemon.....	10
<b>NY OLD FASHIONED</b> bourbon, sugar, bitters.....	12
<b>MARILYN'S OLD FASHIONED</b> brandy, sprite, orange, cherry.....	10
<b>BA GIN O-F</b> bluecoat barrel- finished gin, honey, bitters.....	13
<b>THE REGAL BEAGLE</b> gin, aperol, elderflower, lemon.....	11
<b>THE LAKESIDE</b> vodka, violet, lime, mint.....	11
<b>FROSÉ</b> rosé wine, citrus, strawberry, vodka.....	11
<b>BLOOD ORANGE MARG</b> blood orange, lime, tequila.....	11

## 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

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, twenty acres, california, 2019.....orchard fruit with rich vanilla and oak.....	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

### Rosé / Glass + Bottle

rose vino verde, escudo real, portugal, 2020.....tart berry and lemon citrus; brisk and fresh.....	10/48
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### Sparkling

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

yards brewing "bud's best" (6%) english style bitter ale; malty and rich.....	6
golden road wolf pup session ipa (4.5%) hoppy & refreshing, tropical and citrus aromatics.....	6
blue point toasted lager (5.5%) smooth, balanced american lager.....	6.5
allagash white (5.2%) wheat and coriander, citrus and spice.....	6.5
2SPils (5.0%) unfiltered german kellerbier; clean, crisp, zesty and grassy.....	6
sierra nevada hazy little thing ipa (6.7%) new england style ipa with intense hop character.....	6.5
double nickel ipa (8%) notes of grapefruit, pine, and lemon.....	7.5
downeast cider (5.1%) unfiltered and semi-sweet.....	6.5