

# Bud & Marilyn's

## brunch specials

**WARM PECAN CINNAMON ROLL (V) \$10**  
cardamom cream cheese, bourbon caramel, raisins

**GRANOLA PARFAIT (V) \$7**  
greek yogurt, seasonal berries, almond granola, local honey, mint

**BRISKET HASH \$16**  
braised beef brisket, grilled asparagus, sautéed greens, roasted pepper, crispy home fries, fried egg

**SHAVED HAM BISCUITS + GRAVY \$14**  
black forest ham, buttermilk biscuits, sausage gravy, fried egg  
(can substitute mushroom gravy)

**BRIOCHE FRENCH TOAST (V) \$13**  
lemon whipped ricotta, blueberries, almond granola

**CHICKEN N WAFFLES \$14**  
crispy chicken breast, buttermilk waffle, nueske's bacon, maple syrup, fried egg

**SMOKED WHITE FISH TOAST \$12**  
smoked bronzino, cream cheese, dill, capers, rustic bread

**SHAKSHUKA (V) \$14**  
seasonal vegetables, zucchini, peppers, corn, garbanzo beans, poached egg, feta, herbs

**SHRIMP PO BOY BENEDICT \$18**  
crispy gulf shrimp, toasted biscuit, poached eggs, pickle brine hollandaise

**CROQUE MADAME \$14**  
house smoked turkey breast, toasted sourdough, béchamel, fried egg

**SIDE HOUSEMADE HASH BROWNS (V) \$5**

## brunch sandwiches with home fries

**CHEDDAR SAUSAGE \$12**  
brioche roll, scrambled egg, cheddar

**HAM & CHEDDAR \$12**  
brioche roll, black forest ham, scramble egg

**TURKEY BACON & CHEDDAR \$11**  
brioche roll, scrambled egg

**VEGGIE PATTY SANDWICH (V) \$10**  
brioche roll, scrambled egg, cheddar  
(contains nuts)

## salads

**SUMMER SALAD (V) \$12**  
chicory, shaved kohlrabi, celery hearts, pickled chard stem, tahini herb goddess

**WEDGE SALAD \$12**  
blue cheese, nueske's bacon, cherry tomato, grilled asparagus, toasted pepitas, crispy onions, herbed buttermilk dressing on the side

**ROASTED BEET SALAD (V) \$12**  
whipped goat cheese, shaved fennel, arugula, almonds

## shareables

**MARILYN'S CRAB FRIES (V) \$10**  
seasoned waffle fries, homemade cheese sauce

**CHEESE CURDS (V) \$11**  
wisconsin cheddar, smoked guajillo chile salsa, burnt scallion ranch

**BUTTERMILK HUSHPUPPIES (V) \$7**  
grilled corn, scallion, hot honey, pimento cheese

**CAULIFLOWER FRIED RICE (V) \$14**  
ginger tahini, edamame, toasted peanuts, pickled carrot, vegetarian kimchi, lime, fried egg

**PORK BELLY FRIED RICE \$16**  
crispy pork belly, ginger tahini, edamame, toasted peanuts, pickled carrot, kimchi, lime, fried egg

## hot buttered buns (2 per order)

**NASHVILLE HOT CHICKEN BUNS \$12**  
hot fried chicken, burnt scallion ranch, little pickles, ranch, pickle brine slaw

**SHRIMP PO BOY HOT BUNS \$12**  
crispy shrimp, pickled cabbage, roasted pepper, remoulade, chili vinaigrette

**KOREAN GLAZED TOFU HOT BUTTERED BUNS (V) \$9**  
sambal aioli, pickled carrot + papaya slaw, peanuts

## 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

## dessert

**FUNFETTI \$10**  
vanilla cake, white buttercream frosting

**KEY LIME ICE BOX PIE \$11**  
graham crust, whipped cream

**BANANA PUDDING \$8**  
vanilla pudding, whipped cream, banana, housemade vanilla wafers

**BLUEBERRY PIE \$9**  
oat crumble, mascarpone whipped cream

**CHOCOLATE PEANUT BUTTER MOUSSE CUP \$8**  
chocolate cookie crumble, peanut butter mousse, chocolate pudding, whipped cream

**S'MORES PIE \$11**  
graham crust, chocolate filling, toasted meringue,

# Drinks

## Brunch Cocktails

- bloody mary** \$10  
spicy tomato, fresh herbs, horseradish, lemon,  
sea salt
- garibaldi** \$10  
frothy orange juice, campari
- grapefruit mimosa** \$12  
st germain, aperol, sparkling wine

## Pouches \$14

- SOPHIA'S PEACH PUNCH**  
bourbon, peach, house made lemonade,  
fresh mint
- THE TRANSFUSION**  
vodka, grape juice, lime, ginger beer
- THE REAL HOUSEWIFE**  
vodka, white wine, st germain, lemon,  
sparkling wine, blueberries
- RBG**  
gin, strawberry, tarragon, summer citrus
- FAUCI FACE PALM PAINKILLER**  
dark rum, pineapple, coconut, orange

## Classic Cocktails

- frosè** \$10  
rosé wine, strawberry-tarragon syrup, vodka
- regal beagle** \$12  
gin, aperol, elderflower, lemon
- blood orange margarita** \$9
- NY old fashioned** \$12  
makers mark, sugar, bitters
- Marilyn's old fashioned** \$10  
brandy, sprite, orange, cherry

## Wine

- chardonnay** \$12/ \$52  
**vino verde** \$10/ \$48  
**malbec** \$12/ \$52  
**tempranillo** \$11/ \$50  
**cava** \$12/ \$52

## Draft Beer

- yards brewing co. "bud's best"** \$6 (6%)  
english pale ale brewed just for 13<sup>th</sup> street
- love city lager** \$6 (4%)  
philly local lager; lightly bready,  
crisp, clean finish
- avery white rascal** \$6.5 (5.6%)  
belgian-style wheat ale spiced with coriander
- southern tier Nu juice ipa** \$5.5 (6%)  
fruity, citrusy, smooth with well-balanced malt
- bell's robust porter** \$5.5 (5.6%)  
roasted barley, sweet malts, dark chocolate,  
slight hop bitterness
- troegs nugget nectar** \$8 (7.5%)  
imperial amber ale. fruity and dry hopped with  
notes of mango and creamsicle

## Non-Alcoholic \$3.5

- La Colombe Hot Coffee**  
**La Colombe Cold Brew**  
**House-made Lemonade**  
**Unsweetened iced tea**