

# 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

<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

## POUCHES \$14

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

## 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>THE LAKESIDE</b> vodka, violet, lime, mint.....	11

## HOT BEVERAGES

<b>13<sup>CH</sup> STREET WASSAIL</b> mulled red wine, local honey, cardamom, cinnamon, star anise, citrus.....	12
<b>WARM SPICED CIDER</b> 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

victory braumeister pils (5.1%) german- style pilsner, dry, quenching character.....	6
allagash white (5.2%) wheat and coriander, citrus and spice.....	7
lord hobo glorious ipa (6.5%) new england-style ipa with silky peach-grape aroma & tropical fruit flavors..	7.5
dogfish head slightly mighty ipa (4%) light bodied with tropical aroma and balanced sweetness.....	6.5
ithaca every day haze (6.6%) juicy, fruity, and smooth east coast- style ipa.....	7
lancaster double chocolate milk stout (6.8%) intense roasted malts, smooth mouthfeel, velvety chocolate.....	7.5
austin east dry cider (5%) dry craft cider, crisp apple and spice.....	6.5