

Bud & Marilyn's

SHAREABLES & SALADS

CRISPY CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili salsa, burnt scallion ranch

COBB SALAD \$13

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

HEIRLOOM TOMATO & GRILLED PEACH SALAD (V) \$14

jersey heirlooms, yellow peach, vermont burrata, buttermilk poppyseed dressing, herbs

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

fresh strawberries, strawberry maple syrup, lemon whipped ricotta, toasted almonds, mint

EGGS & THINGS

SHAKSHUKA (V) \$15

zucchini, summer squash, peppers, 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, basil & pine nut pesto, home fries

GRILLED STEAK HUEVOS RANCHEROS \$22

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 CREAM PIE \$9

oatmeal cookie crust, bruléed banana, whipped cream

BLOOD ORANGE SORBET \$8

consuming raw or undercooked foods may increase your risk of foodborne illness & ruin a good time....

20% gratuity will be added to parties of 5 or more

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.....	13

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 stateside vodka, violet, lime, mint.....	11
BLOOD ORANGE MARG blood orange, lime, tequila.....	11
THE REGAL BEAGLE gin, aperol, elderflower, lemon.....	11
SAGE DERBY SMASH bourbon, sage, grapefruit, honey.....	12
MOSCOW MULE stateside vodka, lime, ginger beer.....	10
FROSÉ rosé wine, citrus, strawberry, vodka.....	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, 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
conshohocken life coach session ipa (4.8%) bright citrus and smooth rounded finish	6
yards philly pale ale (4.6%) american style pale ale, well balanced and clean.....	6
2sp bogey (5.5%) hoppy golden ale with a soft orange cream flavor.....	6
allagash white (5.2%) wheat and coriander, citrus and spice.....	6.5
captain lawrence classic lager (4.2%) easy drinking, smooth and light bodied	6
sweet water hazy ipa (6.2%) juicy, piney, and tropical double hopped ipa.....	6
jack's original cider (5.5%) dry, crisp, and refreshing; like biting into the perfect apple.....	6.5