

# Bud & Marilyn's

## SHAREABLES ...indeed a treat for one and all

- WARM PECAN CINNAMON ROLL** ..... \$13  
cardamom cream cheese, bourbon caramel,  
rum raisins, toasted pecans
- CRISPY CHEESE CURDS** ..... \$13  
wisconsin cheddar, smoked guajillo chili salsa,  
charred scallion ranch
- NASHVILLE HOT CHICKEN BUNS** ..... \$14  
hot fried chicken, charred scallion ranch,  
little pickles, pickle brine slaw
- CHICKEN CROQUETTES** ..... \$15  
remoulade, country ham,  
pickled red onion, mustard frills  
(add egg \$2)

## SWEET STUFF ... a praise-raiser for weekend enjoyment

- CRUNCHY ALMOND FRENCH TOAST (V)** ..... \$17  
caramelized bananas, coconut, dark chocolate, greek yogurt, toasted almonds
- COFFEE CAKE PANCAKES (V)** ..... \$18  
buttermilk pancakes, kahlua crème, espresso streusel, maple butter
- CHALLAH FRENCH TOAST (V)** ..... \$18  
cardamom-vanilla soak, caramelized apple, whipped ricotta, sesame granola, olive oil caramel, thai basil



- MARILYN'S FRIED CHICKEN** ..... \$24  
crispy half chicken, french fries, ranch, dill pickles, pickled carrot slaw
- HOT FRIED CHICKEN SANDWICH** ..... \$18  
spicy fried chicken, cheddar, pickle brine slaw, pickles, charred scallion ranch, brioche roll
- CHICKEN N WAFFLES** ..... \$18  
crispy chicken breast, buttermilk waffle, nueske's bacon, maple syrup, fried egg

## EGGS & THINGS... variations on a favorite theme

- TRUCK STOP SPECIAL** ..... \$18  
two eggs your way, cheddar sausage, shaved ham, applewood smoked bacon, brioche toast, home fries
- GRILLED SHRIMP BENEDICT** ..... \$20  
poached eggs, pickle brine hollandaise, sauteed greens, choppy chop, crispy home fries
- BRAISED SHORTRIB CHILAQUILES** ..... \$21  
cumin black beans, crispy corn tortillas, smoked guajillo salsa, aguacate, queso, fried egg, radish, crema
- SHAKSHUKA (V)** ..... \$17  
spiced tomato sauce, peppers, charred broccoli, heirloom squash, goat cheese, herbs, two poached eggs, hash browns
- AUTUMN FRITTATA** ..... \$20  
lamb merguez, feta, roasted peppers, arugula, dill, mint
- TERIYAKI TOFU BOWL (V)** ..... \$17  
crunchy ginger rice, pickled carrot, fried egg, gochujang cucumbers, lime, cilantro, chili crunch (sub pork belly ..... \$4)
- BUD'S DOUBLE PATTY BURGER** ..... \$19  
applewood smoked bacon, LTO, pickles, fancy sauce, yellow cheddar, buttered brioche roll
- ROOT VEGGIE & GRAIN BURGER (V)** ..... \$17  
pickled papaya-carrot slaw, chili aioli, cilantro, sesame cucumber, baby gem lettuce, cheddar
- CROQUE MADAME** ..... \$18  
shaved black forest ham, gruyere, fontina bechamel, toasted mighty bread co sourdough, sunny egg

...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

<b>BLOODY MARY</b> spicy tomato, fresh herbs, horseradish, lemon, sea salt.....	13
<b>GARIBALDI</b> frothy orange juice, campari.....	11
<b>STRAWBERRY SPRITZ</b> gin, aperol, strawberry syrup, sparkling wine.....	13
<b>BUD'S SEASONAL ESPRESSO MARTINI</b> our secret recipe.....	15

## OLD FASHIONED

<b>NY OLD FASHIONED</b> bourbon, sugar, bitters.....	13
<b>MARILYN'S OLD FASHIONED</b> brandy, sprite, orange, cherry.....	12

## COCKTAILS

<b>MOSCOW MULE</b> tito's vodka, lime, ginger beer .....	14
<b>SAGE DERBY SMASH</b> bourbon, sage, grapefruit, honey.....	14
<b>THE LAKESIDE</b> vodka, violet, lime, mint.....	13
<b>ROTATING SEASONAL SLUSH</b> ask your server about it!.....	12
<b>THE REGAL BEAGLE</b> gin, aperol, elderflower, lemon.....	13
<b>THE PHILLY CLUB</b> gin, raspberry syrup, egg white, lemon.....	13

## NON-ALCOHOLIC

<b>COUPLE SKATE</b> grapefruit, lime, cinnamon syrup.....	6
<b>WILE E COYOTE</b> strawberry, lemon, ginger ale .....	6

## WINE

### *White/ Glass + Bottle*

torrontes, finca el retiro, argentina, 2019.....tropical fruits, lemon zest, zip of salinity.....	12/52
sauvignon blanc, slo jams wines, washington, 2021....herbal citrus, fruity and honeyed .....	68
pinot grigio field blend, panopticon, australia, 2021....fruity and funky with greenish notes.....	64
ugni blanc- sauv blanc, guillaman, france, 2019.....fresh grapefruit, citrus, clean and crisp .....	13/54
dry riesling, frank stevenson, australia, 2021.....lime and lemon; nutty and funky .....	66
chardonnay, twenty acres, california, 2019.....orchard fruit with rich vanilla and oak.....	13/54
chenin blanc, thistle and weed, south africa, 2021.....floral citrus; creamy and textural .....	80

### *Red / Glass + Bottle*

pinot noir, capitelles des fermes, france, 2018...red berries & cherries, silky body, balanced acidity.....	13/52
malbec, ataliva, argentina, 2020... spice and rich; full bodied with earthy bold fruits.....	12/50
grenache, department 66, france, 2016...leather, licorice and baking spice; dark and jammy.....	85
cabernet-merlot, haut bicou, france, 2018...black fruit & baking spice; long finish of oak & tannin.....	12/50
petit sirah, ridge, 2017, sonoma..... plums, black fruit and dark flowers; warm and round.....	98
malbec, trefethen dragon's tooth, 2016, napa... wild black fruit, savory spices and supple tannins.....	90
cabernet sauvignon, st supery, 2018, napa... cassis, vanilla and oak tinged spice.....	120

### *Sparkling*

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

*Please ask your server to see today's draft selections*