

Bud & Marilyn's

Facilities will be allowed one person at a time.

Please check in with the host.

brunch specials

WARM PECAN CINNAMON ROLL \$12

cardamom cream cheese, bourbon caramel, raisins

GRANOLA PARFAIT \$7

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

BRISKET HASH \$14

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 \$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 \$11

smoked bronzino, cream cheese, dill, capers, rustic bread

SHAKSHUKA \$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 \$5

brunch sandwiches with home fries

CHEDDAR SAUSAGE \$12

brioche roll, scrambled egg, cheddar

HAM & CHEDDAR \$12

brioche roll, blackforest ham, scramble egg

TURKEY BACON & CHEDDAR \$11

brioche roll, scrambled egg

VEGGIE PATTY SANDWICH \$10

brioche roll, scrambled egg, cheddar (contains nuts)

shareables

MARILYN'S CRAB FRIES \$10

seasoned waffle fries, homemade cheese sauce

CHEESE CURDS \$11

wisconsin cheddar, smoked guajillo chile salsa, burnt scallion ranch

CAULIFLOWER FRIED RICE \$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 \$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 \$14

LTO, pickles, fancy sauce, white cheddar, potato roll

SMOKED BEET REUBEN \$14

swiss cheese, russian dressing, pickled carrot, sauerkraut, toasted marble rye

dessert

FUNFETTI \$12

vanilla cake, white buttercream frosting

KEY LIME ICE BOX PIE \$12

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 \$12

graham crust, chocolate filling, toasted meringue, smoked sea salt

Drinks

Pouches \$14

SOPHIA'S PEACH PUNCH

bourbon, peach, house made lemonade, fresh mint

GRITTY ORANGE CRUSH

vodka, Aperol, orange juice, lemon

MOIRA'S FRUIT WINE

vodka, rose wine, strawberry puree

FAUCI FACE PALM PAINKILLER

dark rum, pineapple, coconut, orange

THE TRANSFUSION

vodka, grape juice, lime, ginger beer

WHAT ARE YOU DOING HERE WITHOUT DORINDA

vodka, white wine, st germain, lemon, sparkling wine, blueberries

RBG

gin, strawberry, tarragon, summer citrus

RAINBOW POUCH (non- alcoholic) \$6

strawberry, lemon, fizzy water

Cocktails

frosè \$10

rosé wine, strawberry-tarragon syrup, vodka

regal beagle \$12

gin, aperol, elderflower, lemon

negroni \$12

gin, Campari, sweet vermouth, orange

blood orange margarita \$9

traditional lime margarita \$9

red sangria pitcher (serves 4 -5) \$32

Wine

pinot grigio \$10/ \$48

sauvignon blanc \$12/ \$52

malbec \$12/ \$52

tempranillo \$11/ \$50

Draft Beer

yards brewing co. "bud's best" \$6 (6%)

english pale ale brewed just for 13th street

love city lager \$6 (4%)

philly local lager; lightly bready with a 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, and smooth with well-balanced malt

sixpoint bengali ipa \$6 (6.6%)

american ipa; clean and hoppy with hints of tropical fruit and citrus