

Bud & Marilyn's

CORNER OF 13TH & LOCUST

brunch specials

GRANOLA PARFAIT (V) \$7

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

BRISKET HASH \$16

braised beef brisket, snap peas, sautéed greens, roasted pepper, crispy home fries, fried egg

SHAVED HAM BISCUITS + GRAVY \$15

black forest ham, buttermilk biscuits, sausage gravy, fried egg

(can substitute mushroom gravy)

BRIOCHE FRENCH TOAST (V) \$14

lemon whipped ricotta, blueberries, almond granola

CHICKEN N WAFFLES \$16

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

SOUTHERN TRUCK STOP SPECIAL \$16

two eggs your way, andouille sausage, jalapeno cornbread, honey butter,

maple-sambal turkey bacon, home fries

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

shareables

WARM PECAN CINNAMON ROLL (V) \$10

cardamom cream cheese, bourbon caramel, raisins

MARILYN'S CRAB FRIES (V) \$11

seasoned waffle fries, homemade cheese sauce

CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chile salsa, burnt scallion ranch

BUTTERMILK HUSHPUPPIES (V) \$10

grilled corn, scallion, hot honey, pimento cheese

BUD'S FRIED RICE

cauliflower \$14 pork belly \$16 fried shrimp \$17

ginger tahini, edamame, toasted peanuts,

pickled carrot, vegetarian kimchi, lime,

fried egg

salads

WEDGE SALAD \$12

blue cheese, nueske's bacon, cherry tomato, snap peas, toasted pepitas, crispy onions, herbed buttermilk dressing on the side

ROASTED BEET SALAD (V) \$12

whipped goat cheese, shaved fennel, red onion, arugula, almonds

hot buttered buns (2 per order)

NASHVILLE HOT CHICKEN BUNS \$12

hot fried chicken, burnt scallion ranch, little pickles, ranch, pickle brine slaw

KOREAN GLAZED TOFU

HOT BUTTERED BUNS (V) \$10

sambal aioli, pickled carrot + papaya slaw, peanuts

SHRIMP PO BOY HOT BUNS \$12

crispy shrimp, pickled cabbage, roasted pepper, remoulade, chili vinaigrette

breakfast sandwiches with home fries

CHEDDAR SAUSAGE \$13

brioche roll, scrambled egg, cheddar

HAM & CHEDDAR \$13

brioche roll, black forest ham, scramble egg

TURKEY BACON & CHEDDAR \$12

brioche roll, scrambled egg

VEGGIE PATTY SANDWICH (V) \$11

brioche roll, scrambled egg, cheddar (contains nuts)

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

COOKIES & CREAM CAKE \$10

chocolate cake, cookies & cream buttercream, chocolate ganache, oreo crumble

BANANA PUDDING \$8

vanilla pudding, whipped cream, banana, housemade vanilla wafers

BLUEBERRY PIE \$9

oat crumble, mascarpone whipped cream

CHOCOLATE PEANUT BUTTER MOUSSE \$8

chocolate cookie crumble, peanut butter mousse, chocolate pudding, whipped cream

S'MORES PIE \$11

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

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

RBG
gin, strawberry, tarragon, summer citrus

RUPAUL'S BLUE DRANK
dark rum, light rum, coconut, citrus,
pineapple, blue

THE COUNTESS
tequila blanco, lime, blood orange puree

Classic Cocktails

frosè \$10
rosé wine, strawberry-tarragon syrup, vodka

the lakeside \$11
vodka, violet, lime, mint

NY old fashioned \$12
bourbon, sugar, bitters

Marilyn's old fashioned \$10
brandy, sprite, orange, cherry

Non-Alcoholic \$3.5

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

Wine

sauvignon blanc
shepherd, napa, 2019 \$12/ \$52

chardonnay
guilmann, napa, 2019 \$12/ \$52

dry riesling
urban, germany, 2019 \$10/ \$48

cabernet-merlot
haut bicou, france, 2018 \$10/ \$48

malbec
huarte, argentina, 2018 \$12/ \$52

pinot noir
pierre, france, 2018 \$11/ \$50

sparkling wine
casas del mer, cava, spain \$12/ \$52

Draft Beer

yards brewing co. bud's best pale ale \$6 (6%)
english style pale ale; malty and rich

bell's two hearted ale \$7 (7%)
american style ipa, citrus and pine notes

allagash white \$6.5 (5.2%)
wheat and coriander, citrus and spice

von trapp pilsner \$5.5 (5.4%)
citrus peel botanicals, dry peppery finish

neshaminy creek county line ipa \$6.5 (6.6%)
west coast style ipa with citrus notes
and a bitter finish

slyfox saison vos \$7 (6.9%)
belgian style farmhouse ale. dry, spicy character

bell's robust porter \$5.5 (5.6%)
roasted barley, sweet malts, dark chocolate,
slight hop bitterness