

Bud & Marilyn's

SHAREABLES ...indeed a treat for one and all

- WARM PECAN CINNAMON ROLL** \$12
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
- NASHVILLE HOT PORK BELLY** \$18
spicy maple syrup, castle valley cheddar grits,
pickled turnip + baby carrot, charred scallion
(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
- BRIOCHE FRENCH TOAST (V)** \$18
cardamom-vanilla soak, macerated strawberries, tahini mascarpone, sesame granola, whiskey maple syrup, mint



- FRIED CHICKEN BUCKET** \$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
leeks, sauteed peppers, charred broccoli, peas, feta, herbs, spiced tomato sauce, two poached eggs, hash browns
- SUMMER FRITTATA** \$20
black forest ham, heirloom tomato, goat cheese, baby zucchini, pine nut vinaigrette
- 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** \$18
applewood smoked bacon, LTO, pickles, fancy sauce, yellow cheddar, might bread co seeded potato roll
- ROOT VEGGIE & GRAIN BURGER (V)** \$17
pickled papaya-carrot slaw, chili aioli, cilantro, sesame cucumber, baby gem lettuce, cheddar
- ANDOUILLE SAUSAGE N' BISCUITS** \$18
sausage & mushroom gravy, buttermilk biscuits, cheddar, eggs, garlic greens, home fries

...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.....	13
GARIBALDI frothy orange juice, campari.....	11
STRAWBERRY SPRITZ gin, aperol, strawberry syrup, sparkling wine.....	13
BUD'S SEASONAL ESPRESSO MARTINI our secret recipe.....	15

OLD FASHIONED

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

COCKTAILS

MOSCOW MULE tito's vodka, lime, ginger beer	14
SAGE DERBY SMASH bourbon, sage, grapefruit, honey.....	14
THE LAKESIDE vodka, violet, lime, mint.....	13
FROZEN ORANGE CRUSH GRITTY vodka, aperol, blood orange, thyme syrup, lemon.....	12
THE REGAL BEAGLE gin, aperol, elderflower, lemon.....	13
THE PHILLY CLUB gin, raspberry syrup, egg white, lemon.....	13

NON-ALCOHOLIC

COUPLE SKATE grapefruit, lime, cinnamon syrup.....	6
WILE E COYOTE 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