

Bud & Marilyn's

SHAREABLES

CRISPY CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

MARILYN'S CRAB FRIES (V) \$11

seasoned fries, house made cheese sauce

BUD'S FRIED RICE

CAULIFLOWER \$14 PORK BELLY \$16 FRIED SHRIMP \$17

ginger tahini, peas, toasted peanuts, pickled carrot, vegetarian kimchi, lime, fried egg

SMOKED CHEDDAR PIEROGIES (V) \$14

crispy shallots, brown butter, apple-celery salad, horseradish crème fraiche

BAKED MAC & CHEESE (V) \$12

biscuit- thyme crumb topping, fontina, cheddar, gruyere

SALADS AND VEGETABLES

WEDGE SALAD \$12

blue cheese, nuneske's bacon, cherry tomato, shaved brussels sprouts, toasted pepitas, crispy onions, herbed buttermilk dressing

WINTER KALE SALAD (V) \$13

tuscan kale, ruby grapefruit, rutabaga, red onion, warm goat cheese, candied pecans, champagne vinaigrette

BRUSSELS SPROUT TOAST (V) \$12

gala apple, celery root puree, crispy brussels leaf, toasted hazelnut, brown butter-balsamic vinaigrette

FALAFEL CRUSTED CAULIFLOWER (V) \$11

cucumber raita, cilantro, mint, olive oil, toasted sesame seed, lemon

SEARED BRUSSELS SPROUTS (V) \$13

almond-hazelnut romesco, pickled fresno, pomegranate-sherry vinaigrette, crispy garlic

HOT BUTTERED BUNS (2 PER ORDER)

NASHVILLE HOT CHICKEN BUNS \$12

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

SHRIMP PO BOY HOT BUNS \$13

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

KOREAN GLAZED TOFU HOT BUNS (V) \$11

sambal aioli, pickled carrot + papaya slaw, peanuts

SANDWICHES

FRIED CHICKEN SANDWICH \$15

spicy chicken breast, cheddar, pickle brine slaw, charred scallion ranch, potato roll, french fries

BUD'S DOUBLE PATTY BURGER \$15

applewood smoked bacon, LTO, pickles, fancy sauce, white cheddar, potato roll, french fries

BEYOND BURGER (V) \$14

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

SMOKED BEET REUBEN (V) \$14

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

MARILYN'S CHICKEN

SEARED "BRICK" CHICKEN \$24

seared & roasted 1/2 chicken, butternut squash, turnips, herbs, toasted sourdough, garlic- lemon drippings

MARILYN'S FRIED CHICKEN \$22

crispy 1/2 chicken, warm biscuits, salted honey butter, dill pickles, house made hot sauce

NASHVILLE HOT FRIED CHICKEN \$22

crispy 1/2 chicken, potato bread, nashville hot dip, charred scallion ranch, pickles

SPECIALTIES

BUTTERNUT SQUASH LUMACHE PASTA (V) \$18

maitake mushroom, tuscan kale, fresno chili, shaved parmesan, toasted hazelnuts

GRILLED HANGER STEAK \$25

paprika-rosemary marinade, cracked idaho potato, seared maitake mushroom, watercress, beef fat balsamic vinaigrette, smoked garlic aioli

SEARED VERLASSO SALMON \$22

butternut squash and fennel barley, almond- hazelnut romesco, parsley radish salad

SEARED SEA SCALLOPS \$27

pancetta, autumn succotash, maitake mushroom, cornmeal johnny cakes

FONTINA STUFFED MEATLOAF \$20

fontina & chard stuffed meatloaf, mushroom gravy, mashed potatoes, peas & carrots

SHORTRIB STROGANOFF \$22

house extruded egg pasta, pan seared mushrooms, horseradish crème fraiche



Beverages

COCKTAILS

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| 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 vodka, violet, lime, mint..... | 11 |

POUCHES

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|---|----|
| THE RBG vodka, strawberry, citrus, basil..... | 14 |
| THE REAL HOUSEWIFE white wine, elderflower, vodka, citrus, sparkling wine..... | 14 |
| PHILLY STRONG ISLAND ICED TEA vodka, tequila, gin, rum, lemonade, cola..... | 15 |
| BLOOD ORANGE MARGARITA tequila, blood orange puree, lemon + lime | 14 |

HOT BEVERAGES

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|---|----|
| 13TH STREET WASSAIL mulled red wine, local honey, cardamom, cinnamon, star anise, citrus..... | 12 |
| WARM SPICED CIDER apple cider, orange, pomegranate molasses, sweet spices | 6 |
| <i>add a shot</i> spiced rum, dark rum, brandy, bourbon, vodka..... | 8 |

◆ WINE ◆

White/ Glass + Bottle

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|---|-------|
| pinot grigio, vigneti del sole, italy, 2018.....fresh apples and citrus; lean and pleasant..... | 10/48 |
| sauvignon blanc, shepherd, napa, 2019.....tropical fruits, juicy, snappy acidity..... | 12/52 |
| chardonnay, guilmann, napa, 2019.....floral lemon and apple fruit; juicy and lively..... | 12/52 |

Red/ Glass + Bottle

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|--|-------|
| 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 |

Sparkling

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|--|-------|
| sparkling wine casas del mer, cava, spain.....apples and pear fruit; creamy with lively bubbles..... | 12/52 |
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◆ BEER & CIDER ◆

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|--|-----|
| yards brewing co. "bud's best" pale ale (6%) english style pale ale; malty and rich..... | 6 |
| flying fish hazy bones ipa (6.3%) hazy style ipa with notes of pineapple and mango..... | 7 |
| victory prima pils (5.3%) crisp pilsner; floral and spice with citrus and lemon..... | 6 |
| allagash white (5.2%) wheat and coriander, citrus and spice..... | 7 |
| dogfish head slightly mighty ipa (4%) light bodied with tropical aroma and balanced sweetness..... | 6.5 |
| lancaster double chocolate milk stout (6.8%) roasted malts, smooth mouthfeel, velvety chocolate..... | 7.5 |
| abita purple haze (4.2%) lager brewed with raspberries. hazy and slightly tart..... | 6 |
| downeast cider (5.1%) unfiltered and semi-sweet..... | 6.5 |



Dessert



FUNFETTI CAKE \$10

vanilla cake, white buttercream frosting, strawberry, milk crumble

BANANA PUDDING \$8

vanilla pudding, whipped cream, banana, house made vanilla wafers

NY CHEESECAKE \$8

luxardo cherries, vanilla whipped cream, graham cracker crust

BLOOD ORANGE SORBET \$8

After Dinner Drinks

AMARO

fernet branca..... 12

cynar..... 12

BRANDY

hennessy vso 14

CORDIALS \$10

sambuca

amaretto

kahlua

baileys

frangelico

Coffee *by La Colombe*

COFFEE..... 3.5

ESPRESSO..... 4

DOUBLE ESPRESSO 5.5

CAPPUCCINO 4.5
