

# 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

### 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

### SPRING PEA HUMMUS (V) \$12

feta cheese, breakfast radish, mint, sumac, seeded mighty bread

## SALADS AND VEGETABLES

### WEDGE SALAD \$12

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

### FALAFEL CRUSTED CAULIFLOWER (V) \$11

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

### SHAVED ASPARAGUS & ARUGULA SALAD (V) \$13

snap peas, young pecorino, toasted hazelnuts, lemon vinaigrette, mint

## 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 peppers, remoulade, chili vinaigrette

### PORK BELLY HOT BUNS \$13

shaved pork belly, korean chili, papaya slaw, peanuts

### 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

## MARILYN'S CHICKEN

### SEARED "BRICK" CHICKEN \$24

seared & roasted 1/2 chicken, asparagus, roasted peppers, peas, 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

### SPRING SPAGHETTI \$19

guanciale, shaved asparagus, snap peas, fava beans, pepe better, lemon, pecorino

### GRILLED HANGER STEAK \$25

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

### LAMB MIXED GRILL \$28

grilled lamb chops & merguez sausage, herbed tahina, feta tzatziki, rosemary white beans, roasted peppers, olives

### SEARED VERLASSO SALMON \$22

brown butter fregola, wild mushrooms, fava beans, lemon vinaigrette, parsley radish salad

### 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

<b>RADIO DAYS</b> red wine, vodka, cinnamon syrup, lemon.....	10
<b>NY OLD FASHIONED</b> bourbon, sugar, bitters.....	12
<b>MARILYN'S OLD-FASHIONED</b> brandy, sprite, orange, cherry.....	10
<b>THE LAKESIDE</b> vodka, violet, lime, mint.....	11

## POUCHES

<b>IT ME, GRITTY</b> vodka, aperol, thyme simple, citrus.....	14
<b>FEEL THE BRRR</b> vodka, lime, grape, ginger beer.....	15
<b>LOOK OUT LIVER!</b> gin, lemon, grapefruit, rosemary.....	14
<b>THE XL MARG</b> tequila, blood orange puree, lemon + lime .....	16
<b>THE SINGER STINGER</b> red sangria- red wine, apple brandy, citrus, triple sec .....	14

## NON-ALCOHOLIC

<b>COUPLE SKATE</b> grapefruit, lime, cinnamon syrup.....	5
<b>WILE E COYOTE</b> strawberry, lemon, ginger ale .....	5

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## ◆ WINE ◆

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### *White / Glass + Bottle*

gruner veltliner, bauer, austria, 2018.....fresh and balanced with apple and citrus.....	10/52 (L)
torrontes, finca el retiro, argentina, 2019.....tropical fruits, lemon zest, zip of salinity.....	12/52
ugni blanc- sauv blanc, guillaman, france, 2019.....fresh grapefruit, citrus, clean and crisp .....	12/52
chardonnay, hanzell, california, 2018.....apples, quince and white flowers, rich and full bodied.....	12/52

### *Red / Glass + Bottle*

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*

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
dogfish head hazy-o! ipa (7.1%) juicy and hop forward with a subtly toasted and nutty flavor.....	6.5
sly fox reading premium lager (4.5%) classic pale lager, semi-dry, subtly sweet finish.....	6
goose island 312 urban wheat (4.2%) bright, lemony, and a bit hazy.....	6.5
yards brewing washington's porter (7%) dark, smooth, and complex with a hit of dried fruit.....	6.5
elysian brewing space dust ipa (8.2%) sweet up front and strongly bitter on the finish.....	7
dock street bohemian pilsner (5.0%) clean and crisp with a dry finish.....	6
jack's cider (5.5%) dry, crisp, refreshing .....	6.5



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## 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**

strawberries, vanilla whipped cream, graham cracker crust

### **BLOOD ORANGE SORBET \$8**

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## 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

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