

# Bud & Marilyn's

## STARTERS

### CRISPY CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

### GRILLED LANCASTER FARMS CARROTS (V) \$12

spicy feta dip, pickled fresno, sunchokes, hazelnut dukkah, thai basil, mint, thai goddess

### WEDGE SALAD \$13

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

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

arugula, english peas, radishes, hazelnuts, mint, pecorino, lemon-shallot vinaigrette

### VEGGIE MAC 'N' CHEESE (V) \$12

cavatappi, grilled asparagus, house cheese mix, olive oil bread crumbs

### SHORT RIB MAC 'N' CHEESE \$14

cavatappi, braised short rib, house cheese mix, olive oil bread crumbs

### BEEF TARTARE \$14

black truffle, capers, fingerling potato chips, arugula, caramelized onion dip, horseradish

## HOT BUTTERED BUNS (2 PER ORDER)

### NASHVILLE HOT CHICKEN BUNS \$12

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

### GRILLED BRATWURST BUNS \$12

dijon mustard aioli, apple + celery slaw, pickled mustard seed

### TERIYAKI GLAZED TOFU BUNS (V) \$11

pickled papaya slaw, sambal aioli, toasted peanuts, cilantro

## MARILYN'S CHICKEN

### MARILYN'S FRIED CHICKEN \$23

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

### NASHVILLE HOT FRIED CHICKEN \$23

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

## SPECIALTIES

### GRILLED 12OZ DUROC PORKCHOP \$24

cheddar castle valley grits, cider mop sauce, charred snap peas, apple celery slaw

### ESTRELLA & CHICKEN SAUSAGE \$20

house extruded pasta, fennel soffrito, garlic greens, whipped ricotta, olive oil breadcrumbs

### PAN-SEARED STEELHEAD TROUT \$24

asparagus + fava bean succotash, fregula, beech mushrooms, roasted sunchokes, salsa verde, chervil

### FONTINA STUFFED MEATLOAF \$21

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

### SHORT RIB STROGANOFF \$24

house extruded pasta, pan seared mushrooms, sautéed kale, horseradish crème fraiche

### GRILLED HANGER STEAK \$25

allium marinade, trumpet mushroom, seared fingerling potatoes, shaved fennel salad, almond-hazelnut romesco

*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*

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## 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>FROSÉ</b> rosé wine, vodka, citrus, strawberry.....	12
<b>THE REGAL BEAGLE</b> gin, aperol, elderflower, lemon.....	11
<b>SAGE DERBY SMASH</b> bourbon, sage, grapefruit, honey.....	13
<b>MOSCOW MULE</b> vodka, lime, ginger beer.....	10

## 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*

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, twenty acres, california, 2019.....orchard fruit with rich vanilla and oak.....	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
malbec, alaliva, argentina, 2020... spice and rich; full bodied with earthy bold fruits.....	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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brooklyn brewery pulp art (6.5%) hazy and juicy ipa with notes of pineapple, mango and citrus pulp .....	7
double nickel weekend warrior (5.8%) pale ale double dry hopped, with notes of pineapple and apricot..	6.5
deschuttés fresh squeezed IPA (6.4%) juicy blend of citrusy hops and a balanced malty body.....	7
yards summer crush (5%) american citrus wheat beer brewed with orange and lime zest.....	6
sweetwater H.A.Z.Y (6.2%) ipa with refreshing blast of mango, stone fruit, lime and pine .....	7
great lakes lemon hefeweizen (5.1%) belgian-style lemon white ale with effervescent body.....	6.5

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# Dessert



## **FUNFETTI CAKE \$10**

vanilla cake, white buttercream frosting, strawberry, milk crumble

## **CHOCOLATE PEANUT BUTTER CAKE \$10**

chocolate-peanut butter icing, crispy chocolate pearls, Bud's fudge, milk crumble

## **BOURBON PECAN BREAD PUDDING \$10**

vanilla ice cream, warm salted caramel

## **LEMON CHEESECAKE \$10**

almond graham cracker crust, sour cream topping, whipped cream, strawberries

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

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# After Dinner Drinks

## **AMARO \$12**

fernet branca

cynar

## **BRANDY \$14**

hennessy vso

## **CORDIALS \$11**

sambuca

amaretto

kahlua

baileys

frangelico

## **Coffee** *by La Colombe*

COFFEE.....	4
ESPRESSO.....	4.5
DOUBLE ESPRESSO .....	6
CAPPUCCINO .....	5