

# *Bud & Marilyn's*

## **Restaurant Week Dinner**

**\$35 per person**

### *First Course*

**CHOICE OF:**

**CRISPY CHEESE CURDS (v)**

wisconsin cheddar, smoked guajillo chile salsa, burnt scallion ranch

**RAW CARROT + BEET SALAD (vegan)**

ginger carrot dressing, medjool dates, quinoa, thai basil, mint, marcona almonds, orange, ginger vinaigrette

**TOMATO + WATERMELON GAZPACHO (v)**

cucumber, herbs, caramelized shallot-goat cheese toast

**NASHVILLE HOT BUNS (2 each)**

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

### *Second Course*

**CHOICE OF:**

**MARILYN'S FRIED CHICKEN**

warm buttermilk biscuit, pickles, salted honey butter, house made hot sauce

**SEARED VERLASSO SALMON**

shaved corn + fennel farro, heirloom tomato, almond-hazelnut romesco

**RIGATONI ALLA NORMA (v)**

roasted late summer peppers, tomatoes & eggplant, whipped ricotta, basil, breadcrumb

**SHORTRIB STROGANOFF**

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

**GRILLED MISO CAULIFLOWER "STEAK" (v)**

gingered shiitakes, toasted cashews, sesame-ginger dressing, pickled fresno chile

### *Third Course*

**CHOICE OF:**

**CHOCOLATE PEANUT BUTTER MOUSSE**

whipped cream, mini malt balls

**PEACH + BLUEBERRY CRISP**

whipped labneh, walnut-oat crumble

(v) vegetarian

# Bud & Marilyn's

## salads

### WEDGE SALAD \$12

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

### RAW CARROT AND BEET SALAD (V) \$11

ginger carrot dressing, medjool dates, quinoa, thai basil, mint, marcona almonds, orange ginger vinaigrette

## shareables

### CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

### MARILYN'S CRAB FRIES (V) \$11

seasoned waffle fries, homemade cheese sauce

### 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, peas, toasted peanuts, pickled carrot, vegetarian kimchi, lime, fried egg

### KIELBASA & PIEROGIES \$20

smoked cheddar pierogies, sauerkraut, crispy shallots, brown butter, apple-celery, horseradish crème fraiche

### TOMATO & WATERMELON GAZPACHO \$12

cucumber, herbs, caramelized shallot-goat cheese toast

## hot buttered buns (2 per order)

### NASHVILLE HOT CHICKEN BUNS \$12

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

### SHRIMP PO BOY HOT BUNS \$12

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

### KOREAN GLAZED TOFU HOT BUNS (V) \$10

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

### IMPOSSIBLE BURGER (V) \$14

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

## Marilyn's chicken specialties

### SEARED "BRICK" CHICKEN \$24

seared & roasted 1/2 chicken, grilled zucchini, pickled tomato, herbs, toasted sourdough, garlic lemon drippings

### MARILYN'S FRIED CHICKEN \$21

crispy 1/2 chicken, biscuit, honey butter, dill pickles, house made hot sauce

### NASHVILLE HOT FRIED CHICKEN \$21

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

## entrees

### BEEF AND BROCCOLI \$22

miso marinated skirt steak, sesame broccoli, ginger shitake mushrooms, toasted cashews, pickled fresno chili

### SEARED VERLASSO SALMON \$22

shaved corn and fennel farro, heirloom tomato, almond- hazelnut romesco

### SEARED SEA SCALLOPS \$27

pancetta, summer succotash, cornmeal Johnny cakes

### FONTINA STUFFED MEATLOAF \$20

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

### SHORTRIB STROGANOFF \$22

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

### RIGATONI ALLA NORMA (V) \$19

roasted late summer peppers, tomatoes and eggplant, whipped ricotta, basil, breadcrumb

## dessert

### FUNFETTI \$10

vanilla cake, white buttercream frosting

### CHOCOLATE PEANUT BUTTER MOUSSE CUP \$8

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

# Drinks

## 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

### RUPAUL'S BLUE DRANK

dark rum, light rum, coconut, citrus, pineapple, blue

### THE COUNTESS

blood orange margarita- tequila blanco, lime, blood orange puree

### THAT B\*TCH CAROL BASKIN'S SWEET TEA

vodka, tequila, gin, rum, lemonade, cola

## Cocktails

### frosè \$10

rosé wine, strawberry-tarragon syrup, vodka

### the lakeside \$11

vodka, violet, lime, mint

### ny old fashioned \$12

makers mark, sugar, bitters

### marilyn's old fashioned \$10

brandy, sprite, orange, cherry

## Wine

<b>sauvignon blanc</b> , shepherd, napa, 2019	\$12/ \$52
<b>chardonnay</b> , guilmann, napa, 2019	\$12/ \$52
<b>dry riesling</b> , urban, germany, 2019	\$10/ \$48
<b>cabernet-merlot</b> , haut bicou, france, 2018	\$10/ \$48
<b>cotes du rhone</b> saveurs du temps, france, 2017	\$10/ \$48
<b>pinot noir</b> , pierre, france, 2018	\$11/ \$50
<b>pinot noir rose</b> , cielo, italy, 2019	\$10/ \$48
<b>sparkling wine</b> , 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

### allagash white \$6.5 (5.2%)

wheat and coriander, citrus and spice

### sly fox helles lager \$5.5 (4.9%)

german-style golden lager. light bodied with a crisp finish

### 2sp up & out hazy ipa \$6 (7%)

juicy ipa with notes of stone fruits, berries and citrus

### 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