

# Bud & Marilyn's

## SALADS & SHAREABLES

### WEDGE SALAD \$12

blue cheese, nueske'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

### BRUSSEL 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

### 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 \$14

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

### BAKED MAC & CHEESE \$12

biscuit- thyme crumb topping, fontina, cheddar, gruyere

## 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

### BEEF AND BROCCOLI \$22

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

### 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

## DESSERT

### FUNFETTI \$10

vanilla cake, white buttercream frosting

### 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

# Bud & Marilyn's

## Pouches \$14

### SOPHIA'S PEACH PUNCH

bourbon, peach, house made lemonade, fresh mint

### THE COUNTESS

tequila, blood orange puree, lemon + lime

### THE REAL HOUSEWIFE

white wine, elderflower, vodka, citrus

### BAD THINGS HAPPEN IN PHILADELPHIA

vodka, tequila, gin, rum, lemonade, cola

## Cocktails

### RADIO DAYS \$10

red wine, vodka, cinnamon syrup, lemon

### THE LAKESIDE \$11

vodka, violet, lime, mint

### NY OLD FASHIONED \$12

bourbon, sugar, bitters

### MARILYN'S OLD FASHIONED \$10

brandy, sprite, orange, cherry

## Wine

### White/ Glass + Bottle

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

pinot noir, pierre, france, 2018.....strawberry and raspberries; fruit driven and fresh.....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

### Rosé

pinot noir rose, cielo, italy, 2019.....floral red berries; clean and balanced.....10/48

### Sparkling

sparkling wine casas del mer, cava, spain.....apples and pear fruit; creamy with lively bubbles.....12/52

## Beer & Cider

yards brewing co. "bud's best" pale ale (6%) english style pale ale; malty and rich.....6  
victory braumeister pils (5.1%) german- style pilsner, dry, quenching character.....6  
troegs dreamweaver wheat (4.8%) notes of banana and lemon. slightly tart, very refreshing.....6.5  
ithaca flower power ipa (7.2%) big body with powerful floral hops; notes of pineapple and grapefruit.....6.5  
lord hobo glorious hazy ipa (6.5%) new england style ipa with tropical fruit flavors and aroma.....6.5  
cape may devil's reach ale 8oz (8.6%) belgian strong golden ale; fruity and light.....7  
2sp baby bob stout (6.0%) bold dry american stout featuring dark roasted malt.....7  
austin east dry cider (5%) dry craft cider, crisp apple and spice.....6.5

## After Dinner Drinks

### AMARO \$12

cynar  
fernet branca

### CORDIALS \$10

sambuca  
amaretto  
kahlua  
baileys  
frangelico

### BRANDY \$14

hennessy vso

## Hot Beverages

### 13<sup>TH</sup> STREET WASSAIL 12

mulled red wine, local honey, cardamom, cinnamon, star anise, citrus

### WARM SPICED CIDER 8

apple cider, orange, pomegranate molasses, sweet spices  
add a shot 8  
spiced rum, dark rum, brandy, bourbon, vodka