

Bud & Marilyn's

salads & shareables

WEDGE SALAD \$12

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

AUTUMN SALAD (V) \$13

local apples, napa cabbage, delicata squash, wild rice, toasted pecans, aged parmesan, apple cider vinaigrette

BRUSSEL SPROUT TOAST (V) \$12

gala apple, celery root puree, crispy brussel 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

KIELBASA & PIEROGIES \$20

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

hot buttered buns (2 per order)

NASHVILLE HOT CHICKEN BUNS \$13

hot fried chicken, burnt scallion ranch, little pickles, ranch, 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

IMPOSSIBLE 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 specialties

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, biscuit, 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

entrees

LOBSTER MAC & CHEESE \$17

biscuit-thyme crumb topping, cheddar, gruyere

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 farro, 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 with mushroom gravy, mashed potatoes, peas & carrots

SHORTRIB STROGANOFF \$22

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

SUNCHOKE TAGLIATELLE (V) \$19

maitake mushroom, tuscan kale, charred leek, thyme, 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 REAL HOUSEWIFE

vodka, white wine, st germain, lemon, sparkling wine, blueberries

THE GRITTY MARGARITA

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, vodka, strawberry-tarragon syrup

radio days \$10

red wine, vodka, cinnamon syrup, lemon

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 and baking spice; long finish of oak & tannin.....	10/48
cotes du rhone saveurs du temps, france, 2017.....	herbs, floral black fruit and pepper; round & fleshy.....	10/48

Rosé

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

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

yards brewing co. "bud's best" pale ale (6%)	english style pale ale; malty and rich.....	6
yards philly pale ale (4.6%)	american style pale ale, well balanced and clean	6
troegs dreamweaver wheat (4.8%)	notes of banana and lemon. slightly tart, very refreshing.....	6.5
neshaminy creek county line ipa (6.6%)	west coast style ipa with citrus notes & a bitter finish.....	6.5
2sp up & out hazy ipa (7%)	juicy ipa with notes of stone fruits, berries & citrus.....	6
victory brewing golden monkey 7oz (9.5%)	belgian style tripel, light, earthy hops & a dry finish.....	8
austin east dry cider (5%)	dry craft cider, crisp apple and spice.....	6.5

After Dinner Drinks

Amaro \$12

cynar
fernet branca

Brandy \$14

hennessy vs0

Cordials \$10

sambuca
amaretto
kahlua

baileys

frangelico