

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

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

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

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 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, 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

blackberry jam, vanilla whipped cream, graham cracker crust

BLOOD ORANGE SORBET \$8

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Thanksgiving Pouches \$14 Pouches \$14

LEFTOVERS ARE FOR QUITTERS

grapefruit rosemary punch

MAY YOUR TURKEY BE MOIST

bourbon, sage, orange,
sparkling wine

LET'S GET BASTED

red wine, spiced cider,
brandy, lemon, apples

SOPHIA'S PEACH PUNCH

bourbon, peach,
house made lemonade, fresh mint

THE RBG

gin, cherry, tarragon, lemon, lime

THE REAL HOUSEWIFE

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

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

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
cotes du rhone saveurs du temps, france, 2017...herbs, floral black fruit & pepper; round & flesh...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 loyal lager (5%) crisp, easy drinking American Craft lager.....5.5
victory prima pils (5.3%) german- style pilsner, notes of floral and spice with citrus and lemon.....6
troegs dreamweaver wheat (4.8%) notes of banana and lemon. slightly tart, very refreshing.....6.5
cape may always ready pale ale (4.8%) aromas of tropical fruits & citrus zest, medium body, luscious hops.....6
conshohocken type a ipa (7%) west coast- style ipa, intense hop aroma and a dry finish.....6
dogfish head 60 minute ipa (6%) hoppy with moderate bitterness and a crisp finish.....6.5
ithaca flower power ipa (7.2%) big body with powerful floral hops; notes of pineapple and grapefruit.....6.5
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

13TH 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