

Bud & Marilyn's

SHAREABLES ... a delight to your taste buds.

- CRISPY CHEESE CURDS** wisconsin cheddar, smoked guajillo salsa + charred scallion ranch (V).....\$12
- CHINESE PORK SAUSAGE LETTUCE WRAPS** shiitake, sesame-chili cucumbers, pickled vegetables + hot mustard aioli.....\$13
- ALBACORE TUNA TOSTADAS** sesame ponzu, smoked chili aioli, avocado, crispy corn tortillas + fried shallots.....\$15
- KIMCHI FRIED RICE** shiitakes, sesame broccoli, pickled papaya + carrot, spicy cucumbers, fried egg + crunchy garlic-chili oil
w/ glazed tofu \$14 (*vg) w/ seared pork belly \$16

SALADS & VEGETABLES ... eat your veggies people.

- WEDGE SALAD** blue cheese, nueske's bacon, cherry tomatos, pepitas, crispy onions, herbed buttermilk dressing.....\$14
- ROASTED CARROTS** morrocan spice, medjool dates, ginger, citrus, pickled beets, toasted almonds + mint (V).....\$13
- ROASTED AUTUMN SQUASH AND NAPA CABBAGE SALAD** apples, parsnips, hazelnuts, mint, burnt honey vinaigrette (V).....\$12

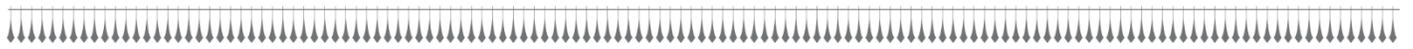
HOT BUTTERED BUNS (2 EACH) ... yeah, that's what we said.

- NASHVILLE HOT BUNS** hot fried chicken, dill pickles, burnt scallion ranch, pickle brine slaw + buttered potato rolls.....\$13
- BRATWURST BUNS** dijon mustard aioli, apple-celery slaw, pickled mustard seed + buttered potato rolls.....\$12
- TERIYAKI GLAZED TOFU BUNS** pickled papaya, chili aioli, toasted peanuts, cilantro + buttered potato rolls (V).....\$11



CHICKEN ... delicious finger lickin' to be had.

- MARILYN'S FRIED CHICKEN** crispy 1/2 chicken, warm biscuits, dill pickles, salted honey butter + house made hot sauce.....\$24
- NASHVILLE HOT CHICKEN** crispy 1/2 chicken, potato bread, nashville hot dip, charred scallion ranch + dill pickles.....\$24



SPECIALTIES ... a wise choice for contentment.

- BBQ PORK RIBS** smoked morita-honey glaze, green tomato chimichurri, pork belly baked beans, shaved broccoli slaw.....\$26
- BUCATINI BOLOGNESE** slow roasted pork gravy, whipped ricotta, olive oil bread crumbs, basil.....\$21
- FAMOUS STUFFED MEATLOAF** fontina & chard stuffed meatloaf, mushroom gravy, mashed potatoes, peas + carrots.....\$23
- SHORTRIB STROGANOFF** house extruded pasta, pan seared mushrooms, local greens + horseradish crème fraiche.....\$24
- RIGATONI MEZZE** broccoli pesto, toasted pine nuts, basil + ricotta(V).....\$22
- SEARED MISO SALMON** charred broccoli, mixed grains, carrot-ginger puree.....\$26
- GRILLED HANGER STEAK** maitake mushroom, seared fingerling potatoes, charred broccoli + almond-hazelnut romesco.....\$26

SIDES ... we all need a little side hustle

- MASHED POTATOES** garlic, shallot, butter + chives (V).....\$6
- WARM BUTTERMILK BISCUITS** salted honey butter (V).....\$5
- SAUTEED LOCAL GREENS** olive oil, garlic + crushed red chili (VG).....\$7

(V) vegetarian.....[VG] vegan..... (*vg) can be made vegan

.....chef/proprietor **MARCIE TURNER**.....executive chef **EVAN TURNER**.....chef de cuisine **CESAR TOLENTINO**

...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

OLD FASHIONED

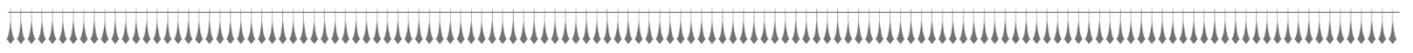
- NY OLD FASHIONED** old granddad bourbon, sugar, bitters..... 12
MARILYN'S OLD FASHIONED brandy, sprite, orange, cherry..... 11

COCKTAILS

- THE LAKESIDE** stateside vodka, violet, lime, mint..... 12
FROSÉ rosé wine, vodka, citrus, strawberry..... 12
THE REGAL BEAGLE gin, aperol, elderflower, lemon..... 11
SAGE DERBY SMASH bourbon, sage, grapefruit, honey..... 14
MOSCOW MULE tito's vodka, lime, ginger beer..... 10
GARDEN PARTY gin, cucumber, basil, lime, aloe..... 14
STRAWBERRY SPRITZ gin, aperol, strawberry syrup, sparkling wine..... 13

NON-ALCOHOLIC

- COUPLE SKATE** grapefruit, lime, cinnamon syrup..... 5
WILE E COYOTE strawberry, lemon, ginger ale 5



◆ WINE ◆

White / Glass + Bottle

glass/bottle

- torrontes, finca el retiro, argentina, 2019.....tropical fruits, lemon zest, zip of salinity.....12/52
sauvignon blanc, slo jams wines, washington, 2021.....herbal citrus, fruity and honeyed68
pinot grigio field blend, panopticon, australia, 2021.....fruity and funky with greenish notes.....64
ugni blanc- sauv blanc, huillaman, france, 2019.....fresh grapefruit, citrus, clean and crisp.....12/52
dry riesling, frank stevenson, australia, 2021.....lime and lemon; nutty and funky66
chardonnay, twenty acres, california, 2019.....orchard fruit with rich vanilla and oak.....12/52
chenin blanc, thistle and weed, south africa, 2021.....floral citrus; creamy and textural80

Red / Glass + Bottle

- pinot noir, capitelles des fermes, france, 2020...red berries & cherries, silky body, balanced acidity.....12/50
malbec, alaliva, argentina, 2020... spice and rich; full bodied with earthy bold fruits.....11/48
grenache, department 66, france, 2016...leather, licorice and baking spice; dark and jammy.....85
cabernet-merlot, haut bicou, france, 2018...black fruit & baking spice; long finish of oak & tannin.....11/48
petit sirah, ridge, 2017, sonoma..... plums, black fruit and dark flowers; warm and round.....98
malbec, trefethen dragon's tooth, 2016, napa... wild black fruit, savory spices and supple tannins.....90
cabernet sauvignon, st supery, 2018, napa... cassis, vanilla and oak tinged spice.....120

Sparkling & Rosé

- sparkling wine casas del mer, cava, spain.....apples and pear fruit; creamy with lively bubbles.....12/52
cabernet-zinfandel hendry vineyards, 2021, napa.....strawberry and rose hips; balanced and fresh.....12/52

◆ BEER ◆

Please ask your server to see tonight's draft selections

Cider

- blake's estate hard cider (6.5%) wild fermented dry cider.....7
blake's peach party hard cider (6.5%) sweet peach, bold blackberry, mellow apple.....7

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

PUMPKIN CHEESECAKE \$10

graham cracker crust, sour cream topping, whipped cream, caramel sauce, toasted pecans

APPLE SLAB PIE \$11

brown sugar, cinnamon, salted caramel, buttermilk ice cream

BLOOD ORANGE BASIL SORBET \$8

After Dinner Drinks

AMARO \$12

fernet branca
cynar
averna

CORDIALS \$11

sambuca
amaretto
kahlua
baileys
frangelico

Coffee by La Colombe

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

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