Bud & Marilyn's

SHAREABLES... a delight to your taste buds.

CRISPY CHEESE CURDS (V) wisconsin cheddar, charred scallion ranch $15

BUTTERMILK PRETZELS ('TIL WE RUN OUT) (V) kentucky beer cheese, garlic butter, toasted sesame, chive.....$15

SLOPPY JOE CORNBREAD honey butter, crispy onion rings, smoked cheddar, horseradish crema, chive.....$18

MACARONI N' CHEESE (V) ricette pasta, house cheese blend, brioche breadcrumb, crispy brussels sprouts, balsamic.....$17

KIMCHI FRIED RICE shiitakes, sesame broccoli, pickled carrot, spicy cucumbers, fried egg + crunchy garlic-chili oil
w/ glazed tofu ..... $18 (V) w/ seared pork belly ..... $20 w/ tempura shrimp $22

SALADS ... eat your veggies people.

BOBBY'S WEDGE (V*) bleu cheese, nueske's bacon, avocado, cherry tomato, pepitas, crispy onions + thai basil goddess.....$16

STACKED KOHLRABI CAESAR hearts of romaine, brown butter croutons, anchovy-lemon dressing, a good dose of parmesan.....$14

GRILLED CARROTS (V) brown butter hummus, sesame vinaigrette, sweet soy, herbs, pistachio dukkah $16

CABBAGE + BEET SALAD (V*) mint, crispy farro, ginger tahini dressing, toasted sesame $15

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

NASHVILLE HOT BUNS hot fried chicken, little pickles, burnt scallion ranch, pickle brine slaw on two buttered potato rolls.....$14

SHRIMP PO BOY BUNS crispy shrimp, smoky aioli, house-made choppy chop, dill on two buttered potato rolls.....$14

TERIYAKI GLAZED TOFU BUNS (V) pickled papaya, chili aioli, toasted peanuts, cilantro on two buttered potato rolls.....$12



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

MARILYN'S FRIED CHICKEN crispy ½ chicken, warm buttermilk biscuits, dill pickles, salted honey butter + house made hot sauce.....$25

NASHVILLE HOT CHICKEN crispy ½ chicken, butter toasted potato bread, dill pickles, nashville hot dip + charred scallion ranch.....$25

CAROLINA MUSTARD CHICKEN smokey citrus marinated ½ chicken, crispy potato salad, mustard greens, grilled sweet peppers + pickled tropea onion, rosemary honey.....$25

SPECIALTIES... a wise choice for contentment.

SEARED POCONO TROUT roasted cauliflower, white wine cream, pickled butternut squash-fennel relish, lemon.....$27

BRAISED DUCK STROGANOFF extruded egg noodle, garlic greens, horseradish crème fraiche, crispy mushroom crumb, thyme.....$26

GLAZED BABY BACK RIBS sweet potato puree, sticky cider glaze, pickled radish, crispy sunchoke, rosemary.....$27

SOUTH PHILLY-STYLE PORK RIGATONI braised pork shoulder, garlic rabe, pecorino pepato, olive oil breadcrumb.....$23

BUD'S DOUBLE PATTY BURGER la frieda burger blend, bacon, LTO, pickles, cheddar, fancy sauce, buttered brioche bun + fries.....$21

"FRENCH ONION SOUP" MEATLOAF fontina + gruyere stuffed meatloaf, caramelized onion gravy, garlic mash, peas + carrots.....$24

SIDES... we all need a little side hustle.

MASHED POTATOES (V) garlic, shallot, butter + chives $6

WARM BUTTERMILK BISCUITS (V) salted honey butter $5

[V] vegetarian [VG] vegan [*] can be made vegetarian upon request

.....chef/proprietor MARCIE TURNEY.....chef de cuisine MICHAEL BARNISIN.....

...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...

Bud & Marilyn's

OLD FASHIONED

NY OLD FASHIONED old granddad bourbon, sugar, bitters....13
MARILYN'S OLD FASHIONED brandy, sprite, orange, cherry....12

COCKTAILS

BLOOD ORANGE SPRITZ gin, aperol, blood orange, sparkling wine....13
BUCK ROGERS bourbon, ginger, lime, bitters, fizzy water....14
BUD'S ESPRESSO MARTINI our secret recipe....15
THE LAKESIDE vodka, violet, lime, mint....13
ROTATING SEASONAL SLUSH ask your server about it!....12
THE REGAL BEAGLE gin, aperol, elderflower, lemon....13
BLINKER rye whiskey, grapefruit, raspberry....14

NON- ALCOHOLIC

COUPLES SKATE grapefruit, lime, cinnamon....6
WILE E COYOTE raspberry, lemon, ginger ale....6

WINE

White / Glass + Bottle

PINOT GRIGIO TERRA VIVA, italy, 2024....lemon, melons and white flowers; supple and pretty....12/55
GRUNER VELTLINER ILLAHE, oregon, 2023....white pepper, herbs and greenish reflections....64
SAUVIGNON BLANC POSTALES, argentina, 2023....tropical melons and pears, plump and bright body....13/60
DRY RIESLING FRANK STEVENSON, australia, 2021....lime and lemon; nutty and funky....66
CHARDONNAY LAPIS LUNA, north coast, 2024....rich orchard and tree fruits; round with spice....13/60
CHENIN BLANC FLORENT COSME, france, 2023....pears and green apples; creamy and textural....80

Red / Glass + Bottle

PINOT NOIR MORANDE, chile, 2022....ripe red berries, soft and fruity....13/60
MALBEC CALLIA, argentina, 2023....spice and rich; full bodied with earthy bold fruits....12/55
CABERNET TI GA, italy, 2023....black fruit & baking spice; long finish of oak & tannin....12/55
TEMPRANILLO VEGA SICILIA, rioja, 2019....plush and warming, earth-driven fruits with spice....90
CABERNET SAUVIGNON ST SUPERY, napa, 2019....cedar, dark fruits and spice; opulent and long body....95
CHÂTEAUNEUF-DU-PAPE DOM. LA BARROCHE, france, 2019....pepper+black fruit; full and firm w/ crunchy tannins....110
MERLOT FROG'S LEAP, napa, 2020....elegant and warming; purple flowers and plums with supple tannins....98

Sparkling

CHARDONNAY DOMAINE SIMONET, france, NV....bright white stone fruit and floral notes....12/55

BEER

...Please ask your server to see tonight's draft selections...