

# Bud & Marilyn's

## SHARABLES ... a delight to your taste buds.

- CRISPY CHEESE CURDS** wisconsin cheddar, smoked guajillo salsa + charred scallion ranch (V).....\$11
- CHINESE PORK SAUSAGE LETTUCE WRAPS** shiitake, sesame-chile cucumbers, pickled vegetables + hot mustard aioli.....\$13
- ALBACORE TUNA TOSTADAS** sesame ponzu, smoked chile aioli, avocado, crispy corn tortillas + fried shallots.....\$15
- KIMCHI FRIED RICE** shiitakes, sesame broccoli, pickled papaya + carrot, spicy cucumbers, fried egg + crunchy garlic-chile oil  
w/ glazed tofu \$14 (\*vg) w/ seared pork belly \$16

## SALADS & VEGETABLES ... eat your veggies people.

- WEDGE SALAD** blue cheese, nueske's bacon, tomato, pepitas, crispy onions, avocado, herbed buttermilk dressing.....\$14
- TOMATO & SNAP PEA SALAD** gem lettuce, aged cheddar, corn, scallion hush puppies + buttermilk dressing (V).....\$12
- GREEK PANZANELLA** cucumber, tomatoes, peppers, torn croutons, real good feta, dried oregano, pickled tomato vin (V).....\$12
- ROASTED CARROTS** morrocan spice, medjool dates, ginger, citrus, pickled beets, toasted almonds + mint (V).....\$13
- GRILLED BABY ARTICHOKEs** marinated white beans, roasted peppers, caper salsa verde, olive oil bread crumbs, parmesan (V)....\$15
- MEXICAN STREET CORN** grilled corn on the cobb, chipotle aioli, cotija, ancho + lime (V).....\$8

## 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, chile aioli, toasted peanuts, cilantro + buttered potato rolls (V).....\$11



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

- MARILYN'S FRIED CHICKEN** crispy ½ chicken, warm biscuits, dill pickles, salted honey butter + house made hot sauce.....\$23
- NASHVILLE HOT CHICKEN** crispy ½ chicken, potato bread, nashville hot dip, charred scallion ranch + dill pickles.....\$23

## SPECIALTIES... a wise choice for contentment.

- BBQ PORK RIBS** smoked morita-honey glaze, green tomato chimichurri, pork belly baked beans, shaved broccoli slaw.....\$26
- RIGATONI MEZZE** english peas, broccoli pesto, toasted pine nuts, basil + ricotta (V).....\$20
- FAMOUS STUFFED MEATLOAF** fontina & chard stuffed meatloaf, mushroom gravy, mashed potatoes, peas + carrots.....\$22
- SHORTRIB STROGANOFF** house extruded pasta, pan seared mushrooms, local greens + horseradish crème fraiche.....\$24
- SEARED SALMON** asparagus-corn-fava bean succotash, fregola, mushrooms + salsa verde.....\$24
- GRILLED HANGER STEAK** trumpet mushroom, seared fingerling potatoes, charred broccoli + almond-hazelnut romesco.....\$25

## 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 chile (VG).....\$7

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

.....chef/proprietor *MARCIE TURNEY*.....executive chef *EVAN TURNEY*.....chef de cuisine *MIKE 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

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## COCKTAILS

<b>NY OLD FASHIONED</b> bourbon, sugar, bitters.....	12
<b>MARILYN'S OLD FASHIONED</b> brandy, sprite, orange, cherry.....	10
<b>THE LAKESIDE</b> stateside vodka, violet, lime, mint.....	12
<b>FROSÉ</b> rosé wine, vodka, citrus, strawberry.....	12
<b>THE REGAL BEAGLE</b> gin, aperol, elderflower, lemon.....	11
<b>SAGE DERBY SMASH</b> bourbon, sage, grapefruit, honey.....	13
<b>MOSCOW MULE</b> vodka, lime, ginger beer.....	10

## NON-ALCOHOLIC

<b>COUPLE SKATE</b> grapefruit, lime, cinnamon syrup.....	5
<b>WILE E COYOTE</b> strawberry, lemon, ginger ale .....	5

## WINE

### White / Glass + Bottle

torrontes, finca el retiro, argentina, 2019.....	tropical fruits, lemon zest, zip of salinity.....	12/52
ugni blanc- sauv blanc, guillaman, france, 2019.....	fresh grapefruit, citrus, clean and crisp .....	12/52
chardonnay, twenty acres, california, 2019.....	orchard fruit with rich vanilla and oak.....	12/52

### Red / Glass + Bottle

pinot noir, capitelles des fermes, france, 2018...	red berries & cherries, silky body, balanced acidity.....	11/50
cabernet-merlot, haut bicou, france, 2018...	black fruit & baking spice; long finish of oak & tannin.....	10/48
malbec, alaliva, argentina, 2020...	spice and rich; full bodied with earthy bold fruits.....	10/48

### Sparkling

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

ommegang witte (5.2%) hazy traditional Belgian style with orange peel and coriander.....	7
two roads lil heaven (4.8%) session ipa with passion fruit, grapefruit, and apricot notes.....	7
yards "bud's best" (6.0%) english style bitter ale; malty and rich.....	6
brooklyn lager (5.2%) amber lager with notes of caramel, grapefruit, and mild bitterness.....	6.5
yards heritage surf ipa (5.4%) summery ipa with notes of lime, tropical fruit, and mint.....	7
double nickel IPA (8.0%) dangerously drinkable ipa with notes of grapefruit, pine, and lemon.....	7.5

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# 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

## **BOURBON PECAN BREAD PUDDING \$10**

vanilla ice cream, warm salted caramel

## **LEMON CHEESECAKE \$10**

almond graham cracker crust, sour cream topping, whipped cream, strawberries

## **STRAWBERRY RHUBARB SLAB PIE \$10**

buttermilk basil ice cream

## **BLACKBERRY MINT SORBET \$8**

## **VEGAN MINT CHIP ICE CREAM \$7**

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# After Dinner Drinks

## **AMARO \$12**

fernet branca  
cynar

## **BRANDY \$14**

hennessy vso

## **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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