

Bud & Marilyn's

SHARABLES ... 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-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).....\$13
- 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.....\$24
- NASHVILLE HOT CHICKEN** crispy ½ 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
- RIGATONI MEZZE** english peas, broccoli pesto, toasted pine nuts, basil + ricotta (V).....\$22
- 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
- SEARED SALMON** asparagus-corn-fava bean succotash, fregola, mushrooms + salsa verde.....\$26
- GRILLED HANGER STEAK** trumpet 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 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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OLD FASHIONED

- NY OLD FASHIONED 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, guillaman, France, 2019.....fresh grapefruit, citrus, clean and crisp12/52
- 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, 2018...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 dragons tooth, 2016, napa... wild black fruit, savory spices and supple tannis.....90
- cabernet sauvignon, st supery, 2018, napa... cassis, vanilla and oak tinged spice.....120

Sparkling

- sparkling wine casas del mer, cava, spain.....apples and pear fruit; creamy with lively bubbles.....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 triple jam hard cider (6.5%) semi-sweet with notes of strawberries, blackberries and raspberries.....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

LEMON CHEESECAKE \$10

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

BLUEBERRY LEMON SLAB PIE \$11

buttermilk basil ice cream

BLACKBERRY MINT SORBET \$8

VEGAN MINT CHIP ICE CREAM \$7

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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