

# Bud & Marilyn's

## Restaurant Week \$40

### FIRST COURSE OPTIONS

#### **CRISPY CHEESE CURDS (V)**

wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

#### **NASHVILLE HOT CHICKEN BUNS**

hot fried chicken, pickle brine slaw, pickles, charred scallion ranch

#### **CHOPPED SALAD (V) (\*)**

iceberg, radicchio, shaved winter vegetables, roasted peppers, cherry tomato, toasted pumpkin seeds, parmesan, herbed buttermilk dressing

### SECOND COURSE OPTIONS

#### **SEARED ATLANTIC SALMON**

roasted winter vegetables, orzo, sundried tomato + almond pesto, pickled raisin-caper piccata sauce

#### **ESTRELLA PASTA AND BRAISED PORK SHANK**

garlic greens, sofrito, braising jus, whipped ricotta, olive oil breadcrumbs

#### **MARILYN'S FRIED CHICKEN**

crispy ½ free bird chicken, warm biscuit, salted honey butter, dill pickles

#### **FONTINA STUFFED MEATLOAF**

fontina + chard stuffed meatloaf, mushroom gravy, mashed potatoes, peas + carrots

#### **GRILLED CAULIFLOWER "STEAK" (V) (\*)**

roasted winter vegetables, pearled barley, sundried tomato + almond pesto, pickled raisin-caper piccata sauce

### DESSERT OPTIONS

#### **DARK CHOCOLATE ESPRESSO POT DE CRÈME**

whipped cream, crispy milk chocolate

#### **BOURBON PECAN BREAD PUDDING**

vanilla bean ice cream, warm salted caramel

#### **BLOOD ORANGE SORBET**

(not available for take-out)

(v) vegetarian (\*) may be made vegan

*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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## STARTERS

### CRISPY CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

### WEDGE SALAD \$13

blue cheese, nueske's bacon, cherry tomato, toasted pepitas, crispy onions, avocado, herbed buttermilk dressing

### GRILLED ROMAINE & SHAVED BRUSSEL SPROUT CAESAR \$13

crispy lavash, anchovies, parmesan

### VEGGIE MAC 'N' CHEESE \$12

cavatappi, crispy brussels sprouts, house cheese mix, olive oil bread crumbs

### SHORT RIB MAC 'N' CHEESE \$14

cavatappi, braised short rib, house cheese mix, olive oil bread crumbs

### BEEF TARTARE \$14

black truffle, capers, fingerling potato chips, arugula, caramelized onion dip, horseradish

### SMOKED SALMON TOAST \$13

horseradish crème fraiche, pickled shallots, shaved persian cucumber, dill, Mighty Bread seeded sourdough

## 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 BUNS \$13

crispy fried shrimp, smoked chile aioli, choppy chop, dill

### TERIYAKI GLAZED TOFU BUNS (V) \$11

pickled papaya slaw, sambal aioli, toasted peanuts, cilantro

## MARILYN'S CHICKEN

### MARILYN'S FRIED CHICKEN \$23

crispy 1/2 chicken, warm biscuits, salted honey butter, dill pickles, house made hot sauce

### NASHVILLE HOT FRIED CHICKEN \$23

crispy 1/2 chicken, potato bread, nashville hot dip, charred scallion ranch, pickles

## SPECIALTIES

### BRAISED SHORT RIB POT ROAST \$26

red wine braised, seared brussels sprouts, fingerling potatoes, baby carrots, fresh horseradish

### ESTRELLA AND BRAISED PORK \$20

house extruded pasta, braised pork, fennel sofrito, garlic greens, whipped ricotta, olive oil breadcrumbs

### KOBUCHA SQUASH + TOFU CURRY BOWL (V) \$19

charred broccoli, scallions, serrano pepper, crispy brown rice, pickled carrots, toasted sesame

### SEARED ATLANTIC SALMON \$24

roasted winter vegetables, orzo, sundried tomato + almond pesto, pickled raisin-caper piccata sauce

### FONTINA STUFFED MEATLOAF \$21

fontina & chard stuffed meatloaf, mushroom gravy, mashed potatoes, peas & carrots

### LAMB STROGANOFF \$25

house extruded pasta, pan seared mushrooms, horseradish crème fraiche

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## COCKTAILS

<b>RADIO DAYS</b> red wine, vodka, cinnamon syrup, lemon.....	10
<b>NY OLD FASHIONED</b> bourbon, sugar, bitters.....	12
<b>MARILYN'S OLD FASHIONED</b> brandy, sprite, orange, cherry.....	10
<b>THE LAKESIDE</b> tito's vodka, violet, lime, mint.....	11
<b>THE GRITTY SLUSH</b> vodka, citrus, aperol.....	11
<b>THE REGAL BEAGLE</b> gin, aperol, elderflower, lemon.....	11
<b>SAGE DERBY SMASH</b> bourbon, sage, grapefruit, honey.....	13
<b>MOSCOW MULE</b> tito's 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

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## ◆ WINE ◆

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### *White / Glass + Bottle*

gruner veltliner, bauer, austria, 2018.....fresh and balanced with apple and citrus.....	10/52 (L)
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 ◆

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yards brewing "bud's best" (6%) english style bitter ale; malty and rich.....	6
yards philthy ipa (6.5%) unfiltered, hazy ipa with tropical and citrus hops.....	7
two roads no limits (5%) bavarian-style hefeweizen with wonderfully fruity aroma and dry finish.....	7
double nickel vienna lager (5.3%) rich amber, malty backbone, german style hops.....	6.5
lord hobo doom sauce 10oz. (7.8%) black double ipa, roasted malt with a slightly sweet, clean finish.....	6.5
captain lawrence jam juice 10oz. (8%) hazy ipa with galaxy hops, notes of peaches and stone fruit.....	7
anchor christmas ale (7%) silky-smooth with notes of marshmallow, chocolate, and graham cracker.....	7
jack's original cider (5.5%) dry, crisp, and refreshing; like biting into the perfect apple.....	6.5

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## Dessert



### **FUNFETTI CAKE \$10**

vanilla cake, white buttercream frosting, strawberry, milk crumble

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

vanilla ice cream, warm salted caramel

### **GRANNY SMITH APPLE CRISP \$9**

oat streusel, salted caramel, vanilla bean ice cream, toasted pecans

### **DARK CHOCOLATE ESPRESSO POT DE CREME \$9**

crème fraiche whipped cream, crispy milk chocolate

### **BLOOD ORANGE SORBET \$8**

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## After Dinner Drinks

### **AMARO**

fernet branca..... 12

cynar..... 12

### **BRANDY**

hennessy vso ..... 14

### **CORDIALS \$10**

sambuca

amaretto

kahlua

baileys

frangelico

## Coffee *by La Colombe*

COFFEE..... 3.5

ESPRESSO..... 4

DOUBLE ESPRESSO ..... 5.5

CAPPUCCINO ..... 4.5

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