

Bud & Marilyn's

STARTERS

CRISPY CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

SMOKED CHEDDAR PIEROGIES (V) \$14

crispy shallots, brown butter, apple-celery salad, horseradish crème fraiche

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, boquerones, parmesan

FRESH FIG & RICOTTA TOAST (V) \$12

charred endive, mighty bread seeded sourdough, toasted hazelnuts, local honey, vin cotto

BEEF TARTARE \$14

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

GRILLED SPANISH OCTOPUS \$18

pickled chorizo, gigande beans, sherry vinegar peppers, lemon-oregano dressing

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

PORK BELLY BUNS \$13

shaved pork belly, korean chili, papaya slaw, peanuts

TERIYAKI GLAZED TOFU BUNS (V) \$11

pickled papaya slaw, sambal aioli, toasted peanuts, cilantro

SANDWICHES

FRIED CHICKEN SANDWICH \$15

spicy chicken breast, cheddar, pickle brine slaw, charred scallion ranch, potato roll, french fries

BEYOND BURGER (V) \$14

LTO, pickles, fancy sauce, yellow cheddar, potato roll, french fries

MARILYN'S CHICKEN

SEARED "BRICK" CHICKEN \$24

seared & roasted 1/2 chicken, butternut squash & roasted peppers, garlic-lemon drippings, paprika butter, herbs, toasted sourdough

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

ESTRELLA AND PORK SAUSAGE \$20

house extruded pasta, pork sausage, fennel sofrito, garlic greens, whipped ricotta

GRILLED HANGER STEAK \$25

paprika-rosemary marinade, cracked idaho potato, seared oyster mushroom, watercress, beef fat balsamic vinaigrette, smoked garlic aioli

SEARED VERLASSO SALMON \$24

fregola, romanesco, autumn squash, brussel leaf & radish salad

FONTINA STUFFED MEATLOAF \$21

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

SHORTRIB STROGANOFF \$24

house extruded pasta, pan seared mushrooms, horseradish crème fraiche

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



Beverages

COCKTAILS

RADIO DAYS red wine, vodka, cinnamon syrup, lemon.....	10
NY OLD FASHIONED bourbon, sugar, bitters.....	12
MARILYN'S OLD FASHIONED brandy, sprite, orange, cherry.....	10
THE LAKESIDE stateside vodka, violet, lime, mint.....	11
BLOOD ORANGE MARG blood orange, lime, tequila.....	11
FROSÉ rosé wine, citrus, strawberry, vodka.....	11
THE REGAL BEAGLE gin, aperol, elderflower, lemon.....	11
SAGE DERBY SMASH bourbon, sage, grapefruit, honey.....	13
MOSCOW MULE stateside vodka, lime, ginger beer.....	10

NON-ALCOHOLIC

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

◆ WINE ◆

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

Rosé / Glass + Bottle

rose vino verde, escudo real, portugal, 2020.....tart berry and lemon citrus; brisk and fresh.....	10/48
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Sparkling

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

yards brewing "bud's best" (6%) english style bitter ale; malty and rich.....	6
lagunitas daytime ipa (4%) crisp and hop forward session ipa	6.5
yards philly pale ale (4.6%) american style pale ale, well balanced and clean.....	6
ithaca apricot wheat (4.9%) light body with a fruity finish.....	6
two roads lil heaven (4.8%) crushable ipa with notes of passion fruit, grapefruit, and apricot.....	6.5
flying fish hazy bones (6.3%) new england style hazy ipa, tropical fruit hints.....	6.5
captain lawrence snyder beir (5.0%) oktoberfest style german lager brewed with snyder pretzels.....	6.5
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

BANANA CREAM PIE \$9

oatmeal cookie crust, bruléed banana, whipped cream

NY CHEESECAKE \$8

strawberries, vanilla whipped cream, almond crumble, graham cracker crust

BLOOD ORANGE SORBET \$8

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
