

Bud & Marilyn's

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, boquerones, parmesan

FRESH FIG & RICOTTA TOAST (V) \$12

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

BEEF TARTARE \$14

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

GRILLED SPANISH OCTOPUS \$18

pickled chorizo, rosemary gigande beans, sherry vinegar peppers, confit potato, lemon-oregano vinaigrette

TUNA TOSTADITAS \$15

avocado, morita chile aioli, pickled jicama, toasted sesame, crispy shallots, taro chips

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

GRILLED BRATWURST BUNS \$12

dijon mustard aioli, apple + sauerkraut slaw, pickled mustard seed

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

KOREAN SHORTRIBS \$25

crunchy ginger brown rice, napa-scallion kimchi, pickled carrot, gochujang cucumbers

ESTRELLA AND PORK SAUSAGE \$20

house extruded pasta, pork sausage, 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

BLUE CHEESE STUFFED BURGER \$17

dry aged ground beef, crispy onions, secret sauce, lettuce, tomato, onion, brioche bun, french fries

SESAME MISO GLAZED SALMON \$24

wild + brown rice, gochujang cucumbers, spaghetti squash, gingered shiitakes, toasted peanuts, pickled carrots

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

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
malbec, alaliva, argentina, 2020... spice and rich; full bodied with earthy bold fruits.....	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
lucky hare falcon punch (6.2%) citrusy & bright american ipa, light body with a touch of sweetness	6.5
double nickel pilsner (5.6%) clean and crisp, a modern take on the traditional german pilsner.....	6
goose island 312 urban wheat (4.2%) crispy, fruity ale flavor with a smooth, creamy body.....	6
lord hobo doom sauce 10oz. (7.8%) black double ipa, roasted malt with a slightly sweet, clean finish.....	6.5
new belgium voodoo ranger juicy haze ipa (7.5%) bright tropical aromas and citrus flavor.....	7
2sp delcofest lager (6.0%) richly malted octoberfest with nutty, clean, bready caramel notes.....	6
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

PUMPKIN CHEESECAKE \$9

salted caramel, cinnamon whipped cream, toasted coconut, graham cracker crust, toasted pecans

GRANNY SMITH APPLE CRISP \$9

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

BLOOD ORANGE SORBET \$8

After Dinner Drinks

AMARO

fernet branca.....	12
cynar.....	12

BRANDY

hennessy vso	14
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CORDIALS \$10

sambuca
amaretto
kahlua
baileys
frangelico

Coffee *by La Colombe*

COFFEE.....	3.5
ESPRESSO.....	4
DOUBLE ESPRESSO	5.5
CAPPUCCINO	4.5
