

Bud & Marilyn's

STARTERS

CRISPY CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

GRILLED LANCASTER FARMS CARROTS (V) \$12

spicy feta dip, pickled fresno, sunchokes, hazelnut dukkah, thai basil, mint, thai goddess

WEDGE SALAD \$13

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

SHAVED ASPARAGUS & KOHLRABI SALAD (V) \$13

arugula, english peas, radishes, hazelnuts, mint, pecorino, lemon-shallot vinaigrette

VEGGIE MAC 'N' CHEESE (V) \$12

cavatappi, grilled asparagus, 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

HOT BUTTERED BUNS (2 PER ORDER)

NASHVILLE HOT CHICKEN BUNS \$12

hot fried chicken, burnt scallion ranch, little pickles, pickle brine slaw

GRILLED BRATWURST BUNS \$12

dijon mustard aioli, apple + celery 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

GRILLED 12OZ DUROC PORKCHOP \$24

cheddar castle valley grits, cider mop sauce, charred snap peas, apple celery slaw

ESTRELLA & CHICKEN SAUSAGE \$20

house extruded pasta, fennel soffrito, garlic greens, whipped ricotta, olive oil breadcrumbs

PAN-SEARED STEELHEAD TROUT \$24

asparagus + fava bean succotash, fregula, beech mushrooms, roasted sunchokes, salsa verde, chervil

FONTINA STUFFED MEATLOAF \$21

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

SHORT RIB STROGANOFF \$24

house extruded pasta, pan seared mushrooms, sautéed kale, horseradish crème fraiche

GRILLED STRIP STEAK \$25

allium marinade, trumpet mushroom, seared fingerling potatoes, shaved fennel salad, almond-hazelnut romesco

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

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.....	12
FROSÉ rosé wine, vodka, citrus, strawberry.....	12
THE REGAL BEAGLE gin, aperol, elderflower, lemon.....	11
SAGE DERBY SMASH bourbon, sage, grapefruit, honey.....	13
MOSCOW MULE 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

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 ◆

yards "bud's best" (6%) english style bitter ale; malty and rich.....	6
double nickel weekend warrior (5.8%) pale ale double dry hopped, with notes of pineapple and apricot..	6.5
double nickel ipa (8%) notes of grapefruit, pine, and lemon, dangerously drinkable.....	7
yards summer crush (5%) american citrus wheat beer brewed with orange and lime zest.....	6
sweetwater H.A.Z.Y (6.2%) ipa with refreshing blast of mango, stone fruit, lime and pine	7
ommegang witte (5.2%) belgian-style white ale with notes of coriander and sweet orange peel.....	6.5

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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

BLOOD ORANGE SORBET \$8

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