

Bud & Marilyn's

SHAREABLES

SPRING PEA HUMMUS (V) \$12

feta cheese, breakfast radish, mint, sumac, seeded mighty bread

CRISPY CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

MARILYN'S CRAB FRIES (V) \$11

seasoned fries, house made cheese sauce

SMOKED CHEDDAR PIEROGIES (V) \$14

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

BAKED MAC & CHEESE (V) \$12

biscuit- thyme crumb topping, fontina, cheddar, gruyere

SALADS AND VEGETABLES

SHAVED ASPARAGUS & ARUGULA SALAD (V) \$13

snap peas, young pecorino, toasted hazelnuts, lemon vinaigrette, mint

WEDGE SALAD \$12

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

SPRING VEGETABLE TEMPURA (V) \$12

maitake mushroom, asparagus, snap peas, ramp aioli, pickled spring onion, mint, chili flake

HOT BUTTERED BUNS (2 PER ORDER)

NASHVILLE HOT CHICKEN BUNS \$12

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

GRILLED SHRIMP BUNS \$13

citrus marinade, miso aioli, persian cucumber, apple and celery slaw, pickled fresno, dill

PORK BELLY BUNS \$13

shaved pork belly, korean chili, papaya slaw, peanuts

KOREAN GLAZED TOFU BUNS (V) \$11

sambal aioli, pickled carrot + papaya slaw, peanuts

SANDWICHES

FRIED CHICKEN SANDWICH \$15

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

BUD'S DOUBLE PATTY BURGER \$15

applewood smoked bacon, LTO, pickles, fancy sauce, white cheddar, potato roll, french fries

BEYOND BURGER (V) \$14

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

MARILYN'S CHICKEN

SEARED "BRICK" CHICKEN \$24

seared & roasted 1/2 chicken, asparagus, roasted peppers, peas, herbs, toasted sourdough, garlic- lemon drippings

MARILYN'S FRIED CHICKEN \$22

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

NASHVILLE HOT FRIED CHICKEN \$22

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

SPECIALTIES

SPRING SPAGHETTI \$19

guanciale, shaved asparagus, snap peas, fava beans, pepe butter, lemon, pecorino

GRILLED HANGER STEAK \$25

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

LAMB MIXED GRILL \$28

grilled lamb chops & merguez sausage, herbed tahina, feta, tzatziki, rosemary white beans, roasted peppers, olives

SEARED VERLASSO SALMON \$22

brown butter fregola, wild mushrooms, fava beans, lemon vinaigrette, parsley radish salad

FONTINA STUFFED MEATLOAF \$20

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

SHORTRIB STROGANOFF \$22

house extruded egg pasta, pan seared mushrooms, horseradish crème fraiche



Beverages

COCKTAILS

RADIO DAYS red wine, vodka, cinnamon syrup, lemon.....	10
THE LAKESIDE vodka, violet, lime, mint.....	11
THE REGAL BEAGLE gin, aperol, elderflower, lemon.....	11
NY STYLE O-F bourbon, sugar, bitters.....	12
MARILYN'S O-F brandy, sprite, orange, cherry.....	10
BA GIN O-F bluecoat barrel- finished gin, honey, bitters.....	13

POUCHES

LA SENORITA – tequila, blood orange puree, lemon + lime.....	16
MARGS MADE ME DO IT- aged tequila, blackberry- thyme syrup, limonada.....	14
IT'S A FIESTA- vodka, gin, rum, lemonade, cola.....	16

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, hanzell, california, 2018.....apples, quince and white flowers, rich and full bodied.....	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
zinfandel, predator, california, 2017.....intense and full bodied red with dark fruits and spice.....	10/48

Sparkling

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

◆ BEER & CIDER ◆

yards brewing “bud’s best” bitter ale (6%) english style bitter ale; malty and rich.....	6
sweet water hazy ipa (6.2%) juicy, piney, and tropical double hopped ipa.....	6
zero gravity green state lager (4.9%) clean, crisp, easy drinking pilsner.....	6
2SP voluptuous fuzz (4.8%) american wheat ale with bright acidity, peach and apricot.....	6
yards brewing washington’s porter (7%) dark, smooth, and complex with a hit of dried fruit.....	6.5
elysian brewing space dust ipa (8.2%) sweet up front and strongly bitter on the finish.....	7
dock street bohemian pilsner (5.0%) clean and crisp with a dry finish.....	6
jack’s cider (5.5%) dry, crisp, refreshing	6.5



Dessert



FUNFETTI CAKE \$10

vanilla cake, white buttercream frosting, strawberry, milk crumble

BANANA PUDDING \$8

vanilla pudding, whipped cream, banana, house made vanilla wafers

NY CHEESECAKE \$8

strawberries, vanilla whipped cream, 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
