

Bud & Marilyn's

SHAREABLES ... a delight to your taste buds.

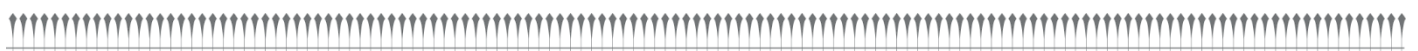
- CRISPY CHEESE CURDS** wisconsin cheddar, smoked guajillo salsa + charred scallion ranch (V).....\$12
- CHINESE PORK SAUSAGE LETTUCE WRAPS** shiitake, sesame-chili cucumbers, pickled vegetables + hot mustard aioli.....\$13
- ALBACORE TUNA TOSTADAS** sesame ponzu, smoked chili aioli, avocado, crispy corn tortillas + fried shallots.....\$15
- KIMCHI FRIED RICE** shiitakes, sesame broccoli, pickled papaya + carrot, spicy cucumbers, fried egg + crunchy garlic-chili oil
w/ glazed tofu \$14 (V) w/ seared pork belly \$16

SALADS & VEGETABLES ... eat your veggies people.

- WEDGE SALAD** blue cheese, nueske's bacon, cherry tomatoes, pepitas, crispy onions + herbed buttermilk dressing.....\$14
- GRILLED CARROTS** moroccan spice, medjool dates, ginger, citrus, pickled beets, toasted almonds + mint (V).....\$13
- ROASTED AUTUMN SQUASH SALAD** apples, napa cabbage, parsnips, hazelnuts, mint, pecorino + burnt honey vinaigrette (V).....\$12

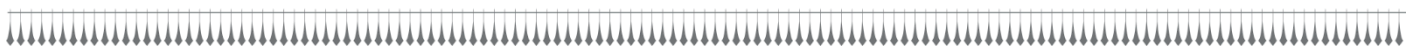
HOT BUTTERED BUNS [2 EACH] ... yeah, that's what we said.

- NASHVILLE HOT BUNS** hot fried chicken, dill pickles, burnt scallion ranch, pickle brine slaw + buttered potato rolls.....\$13
- BRATWURST BUNS** dijon mustard aioli, apple-celery slaw, pickled mustard seed + buttered potato rolls.....\$12
- TERIYAKI GLAZED TOFU BUNS** pickled papaya, chili aioli, toasted peanuts, cilantro + buttered potato rolls (V).....\$11



CHICKEN...delicious finger lickin' to be had.

- MARILYN'S FRIED CHICKEN** crispy ½ chicken, warm biscuits, dill pickles, salted honey butter + house made hot sauce.....\$24
- NASHVILLE HOT CHICKEN** crispy ½ chicken, potato bread, nashville hot dip, charred scallion ranch + dill pickles.....\$24



SPECIALTIES... a wise choice for contentment.

- BUCATINI BOLOGNESE** slow roasted pork gravy, whipped ricotta, olive oil bread crumbs + basil.....\$21
- FAMOUS STUFFED MEATLOAF** fontina & chard stuffed meatloaf, mushroom gravy, mashed potatoes, peas + carrots.....\$23
- SHORTRIB STROGANOFF** house extruded pasta, pan seared mushrooms, local greens + horseradish crème fraiche.....\$24
- RIGATONI MEZZE** broccoli pesto, toasted pine nuts, basil + ricotta(V).....\$22
- SEARED MISO SALMON** charred broccoli, fregola + carrot-ginger puree.....\$26
- GRILLED HANGER STEAK** maitake mushroom, seared fingerling potatoes, charred broccoli + almond-hazelnut romesco.....\$26

SIDES... we all need a little side hustle

- MASHED POTATOES** garlic, shallot, butter + chives (V).....\$6
- WARM BUTTERMILK BISCUITS** salted honey butter (V).....\$5
- SAUTEED LOCAL GREENS** olive oil, garlic + crushed red chili (VG).....\$7

(V) vegetarian.....[VG] vegan..... (*vg) can be made vegan

.....chef/proprietor **MARCIE TURNEY**.....executive chef **EVAN TURNEY**.....chef de cuisine **CESAR TOLENTINO**

...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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OLD FASHIONED

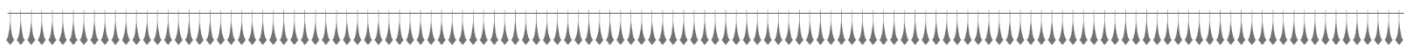
NY OLD FASHIONED old granddad bourbon, sugar, bitters.....	12
MARILYN'S OLD FASHIONED brandy, sprite, orange, cherry.....	11

COCKTAILS

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.....	14
MOSCOW MULE tito's vodka, lime, ginger beer.....	10
STRAWBERRY SPRITZ gin, aperol, strawberry syrup, sparkling wine.....	13

NON-ALCOHOLIC

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



◆ WINE ◆

White / Glass + Bottle

glass/bottle

torrontes, finca el retiro, argentina, 2019.....tropical fruits, lemon zest, zip of salinity.....	12/52
sauvignon blanc, slo jams wines, washington, 2021.....herbal citrus, fruity and honeyed	68
pinot grigio field blend, panopticon, australia, 2021.....fruity and funky with greenish notes.....	64
ugni blanc- sauv blanc, huillaman, france, 2019.....fresh grapefruit, citrus, clean and crisp	12/52
dry riesling, frank stevenson, australia, 2021.....lime and lemon; nutty and funky	66
chardonnay, twenty acres, california, 2019.....orchard fruit with rich vanilla and oak.....	12/52
chenin blanc, thistle and weed, south africa, 2021.....floral citrus; creamy and textural	80

Red / Glass + Bottle

pinot noir, capitelles des fermes, france, 2020...red berries & cherries, silky body, balanced acidity.....	12/50
malbec, alaliva, argentina, 2020... spice and rich; full bodied with earthy bold fruits.....	11/48
grenache, department 66, france, 2016...leather, licorice and baking spice; dark and jammy.....	85
cabernet-merlot, haut bicou, france, 2018...black fruit & baking spice; long finish of oak & tannin.....	11/48
petit sirah, ridge, 2017, sonoma..... plums, black fruit and dark flowers; warm and round.....	98
malbec, trefethen dragon's tooth, 2016, napa... wild black fruit, savory spices and supple tannins.....	90
cabernet sauvignon, st supery, 2018, napa... cassis, vanilla and oak tinged spice.....	120

Sparkling

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

Please ask your server to see tonight's draft selections

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

PUMPKIN CHEESECAKE \$10

graham cracker crust, sour cream topping, whipped cream, caramel sauce, toasted pecans

APPLE SLAB PIE \$11

brown sugar, cinnamon, salted caramel, buttermilk ice cream

BLOOD ORANGE BASIL SORBET \$8

VEGAN MINT CHIP ICE CREAM \$8

After Dinner Drinks

AMARO \$12

fernet branca

cynar

averna

CORDIALS \$11

sambuca

amaretto

kahlua

baileys

frangelico

Coffee *by La Colombe*

COFFEE.....	4
ESPRESSO.....	4.5
DOUBLE ESPRESSO	6
CAPPUCCINO	5

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