

Bud & Marilyn's

SHAREABLES... *a delight to your taste buds.*

CRISPY CHEESE CURDS wisconsin cheddar, smoked guajillo salsa + charred scallion ranch (V).....	\$15
WHITE BEAN HUMMUS warm marinated white beans, tahini, garlic, roasted peppers, allepo + grilled angel pita (VG).....	\$15
BEEF TARTARE smoked garlic aioli, chow chow, arugula, parmesan, salt + vinegar chips.....	\$17
CRISPY EGGPLANT FRIES smoked salmorejo, pickled eggplant, truffle honey, parmesan, chives.....	\$15
SMOKED GARLIC PIEROGIES potato+ cheddar filled, brown butter, horseradish crème fraiche, apple-celery salad.....	\$17
MACARONI N' CHEESE ricette pasta, house cheese blend, crispy brussel sprout leaves, balsamic + brioche breadcrumb (V).....	\$17
KIMCHI FRIED RICE shiitakes, sesame broccoli, pickled carrot, spicy cucumbers, fried egg + crunchy garlic-chili oil w/ glazed tofu \$16 (V) w/ seared pork belly \$18 w/ tempura shrimp \$20	

SALADS ... *eat your veggies people.*

WEDGE SALAD blue cheese, nuneske's bacon, cherry tomatoes, radish, pepitas, crispy onions + thai basil goddess.....	\$15
LITTLE GEM CEASAR brown butter brioche croutons, anchovy-lemon dressing, + a good dose of parmesan.....	\$14
WALDORF SALAD honeycrisp apple, roasted grapes, celery hearts, toasted walnuts, goat cheese + buttermilk dressing (V).....	\$14

HOT BUTTERED BUNS (2 EACH)... *yeah, that's what we said.*

NASHVILLE HOT BUNS hot fried chicken, little pickles, burnt scallion ranch, pickle brine slaw on two buttered potato rolls.....	\$14
SHRIMP PO BOY BUNS crispy shrimp, smoky aioli, house made choppy chop, dill on two buttered potato rolls.....	\$14
TERIYAKI GLAZED TOFU BUNS pickled papaya, chili aioli, toasted peanuts, cilantro on two buttered potato rolls (V).....	\$12



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

MARILYN'S FRIED CHICKEN crispy ½ chicken, warm buttermilk biscuits, dill pickles, rosemary, salted honey butter + house made hot sauce.....	\$25
NASHVILLE HOT CHICKEN crispy ½ chicken, butter toasted potato bread, dill pickles, nashville hot dip + charred scallion ranch.....	\$25
SEARED BRICK CHICKEN seared ½ chicken, roasted acorn squash, toasted mighty bread sour dough, thyme + smaltzy lemon-garlic drippin sauce.....	\$26



SPECIALTIES... *a wise choice for contentment.*

LUMACHE BOLOGNESE house extruded pasta, italian sausage bolognese, garlic broccoli rabe + whipped ricotta.....	\$24
FAMOUS STUFFED MEATLOAF fontina + kale stuffed meatloaf, mushroom gravy, mashed potatoes, peas + carrots.....	\$24
SHORTRIB STROGANOFF house extruded egg noodle, braised shortrib, roasted mushrooms + horseradish crème fraiche.....	\$27
GRILLED DUROC PORK CHOP braised gigante beans, sauteed tuscan kale, roasted kombucha pumkin + hazelnut picada.....	\$25
SEARED VERLASSO SALMON autumn vegetable farro, brussel sprouts, roasted sunchokes + sundried tomato-olive tapenade.....	\$25
BUD'S DOUBLE PATTY BURGER la frieda burger blend, smoked bacon, LTO, cheddar, fancy sauce, buttered brioche bun + fries.....	\$19
GRILLED HANGER STEAK old school steak sauce, trumpet mushrooms, crispy potatoes, garlic aioli + smoked pimenton	\$28

SIDES... *we all need a little side hustle.*

MASHED POTATOES garlic, shallot, butter + chives (V).....	\$6
WARM BUTTERMILK BISCUITS salted honey butter (V).....	\$5

(V) vegetarian [VG] vegan

.....*chef/proprietor* MARCIE TURNEY.....*chef de cuisine* MICHAEL BARNISIN.....

...*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.....	\$13
MARILYN'S OLD FASHIONED brandy, sprite, orange, cherry.....	\$12

COCKTAILS

STRAWBERRY SPRITZ gin, aperol, strawberry syrup, sparkling wine.....	\$13
SAGE DERBY SMASH bourbon, sage, grapefruit, honey.....	\$14
BUD'S SEASONAL ESPRESSO MARTINI our secret recipe.....	\$15
THE LAKESIDE vodka, violet, lime, mint.....	\$13
ROTATING SEASONAL SLUSH ask your server about it!.....	\$12
THE REGAL BEAGLE gin, aperol, elderflower, lemon.....	\$13
THE PHILLY CLUB gin, raspberry syrup, egg white, lemon.....	\$13

NON-ALCOHOLIC

COUPLES SKATE grapefruit, lime, cinnamon syrup.....	\$6
WILE E COYOTE strawberry, lemon, ginger ale.....	\$6

◆ WINE ◆

White / 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, guillaman, france, 2019.....fresh grapefruit, citrus, clean and crisp	13/54
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.....	13/54
CHENIN BLANC, THISTLE AND WEED, south africa, 2021.....floral citrus; creamy and textural	80

Red / Glass + Bottle

PINOT NOIR, CAPITELLES DES FERMES, france, 2021...red berries & cherries, silky body, balanced acidity.....	13/52
MALBEC, ATALIVA, argentina, 2021... spice and rich; full bodied with earthy bold fruits.....	12/50
GRENACHE, DEPARTMENT 66, france, 2016...leather, licorice and baking spice; dark and jammy.....	85
CABERNET-MERLOT, HAUT BICOU, france, 2021...black fruit & baking spice; long finish of oak & tannin.....	12/50
PETIT SIRAH, RIDGE, 2019, sonoma..... plums, black fruit and dark flowers; warm and round.....	98
MALBEC, TREFETHEN DRAGON'S TOOTH, 2018, napa... wild black fruit, savory spices and supple tannins.....	90
CABERNET SAUVIGNON, ST SUPERY, 2019, 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 \$12

vanilla cake, white buttercream frosting, strawberry sauce + milk crumble

CHOCOLATE PEANUT BUTTER CAKE \$12

chocolate-peanut butter icing, crispy chocolate pearls, warm fudge + milk crumble

OUR BANANA CREAM PIE \$11

oatmeal cookie crust, bruléed banana, whipped cream

WARM APPLE SLAB PIE \$11

buttermilk ice cream, salted caramel + toasted walnuts

BIRTHDAY CAKE ICE CREAM \$8

two scoops of buttermilk ice cream w/ funfetti folded in

BLOOD ORANGE BASIL SORBET \$8 two scoops

VEGAN MINT CHIP ICE CREAM \$8 two scoops

After Dinner Drinks

AMARO \$12

fernet branca

meletti

averna

montenegro

bruto americana

CORDIALS \$11

sambuca

amaretto

kahlua

baileys

frangelico

pernod

Coffee *by La Colombe*

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