

Bud & Marilyn's

SHARABLES ... a delight to your taste buds.

- CRISPY CHEESE CURDS** wisconsin cheddar, smoked guajillo salsa + charred scallion ranch (V).....\$11
- CHINESE PORK SAUSAGE LETTUCE WRAPS** shiitake, sesame-chile cucumbers, pickled vegetables + hot mustard aioli.....\$13
- ALBACORE TUNA TOSTADAS** sesame ponzu, smoked chile aioli, avocado, crispy corn tortillas + fried shallots.....\$15
- KIMCHI FRIED RICE** shiitakes, sesame broccoli, pickled papaya + carrot, spicy cucumbers, fried egg + crunchy garlic-chile oil
w/ glazed tofu \$14 (*vg) w/ seared pork belly \$16

SALADS & VEGETABLES ... eat your veggies people.

- WEDGE SALAD** blue cheese, nueske's bacon, tomato, pepitas, crispy onions, avocado, herbed buttermilk dressing.....\$14
- TOMATO & SNAP PEA SALAD** gem lettuce, aged cheddar, corn, scallion hush puppies + buttermilk dressing (V).....\$12
- GREEK PANZANELLA** cucumber, tomatoes, peppers, torn croutons, real good feta, dried oregano, pickled tomato vin (V).....\$12
- ROASTED CARROTS** morrocan spice, medjool dates, ginger, citrus, pickled beets, toasted almonds + mint (V).....\$13
- GRILLED BABY ARTICHOKEs** marinated white beans, roasted peppers, caper salsa verde, olive oil bread crumbs, parmesan (V)....\$15
- MEXICAN STREET CORN** grilled corn on the cobb, chipotle aioli, cotija, ancho + lime (V).....\$8

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, chile 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.....\$23
- NASHVILLE HOT CHICKEN** crispy ½ chicken, potato bread, nashville hot dip, charred scallion ranch + dill pickles.....\$23

SPECIALTIES... a wise choice for contentment.

- BBQ PORK RIBS** smoked morita-honey glaze, green tomato chimichurri, pork belly baked beans, shaved broccoli slaw.....\$26
- RIGATONI MEZZE** english peas, broccoli pesto, toasted pine nuts, basil + ricotta (V).....\$20
- FAMOUS STUFFED MEATLOAF** fontina & chard stuffed meatloaf, mushroom gravy, mashed potatoes, peas + carrots.....\$22
- SHORTRIB STROGANOFF** house extruded pasta, pan seared mushrooms, local greens + horseradish crème fraiche.....\$24
- SEARED SALMON** asparagus-corn-fava bean succotash, fregola, mushrooms + salsa verde.....\$24
- GRILLED HANGER STEAK** trumpet mushroom, seared fingerling potatoes, charred broccoli + almond-hazelnut romesco.....\$25

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 chile (VG).....\$7

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

.....chef/proprietor *MARCIE TURNEY*.....executive chef *EVAN TURNEY*.....chef de cuisine *MIKE 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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COCKTAILS

| | |
|--|----|
| 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 |
|--|--|-------|

BEER & CIDER

| | |
|---|-----|
| ommegang witte (5.2%) hazy traditional Belgian style with orange peel and coriander..... | 7 |
| allagash white (5.2%) witbier with a refreshing balance of citrus and spice..... | 6.5 |
| yards "bud's best" (6.0%) english style bitter ale; malty and rich..... | 6 |
| brooklyn summer ale (5.0%) crisp, lightly floral and zesty for easy drinking..... | 6.5 |
| yards heritage surf ipa (5.4%) summery ipa with notes of lime, tropical fruit, and mint..... | 7 |
| double nickel IPA (8.0%) dangerously drinkable ipa with notes of grapefruit, pine, and lemon..... | 7.5 |

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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

STRAWBERRY RHUBARB SLAB PIE \$10

buttermilk basil ice cream

BLACKBERRY MINT SORBET \$8

VEGAN MINT CHIP ICE CREAM \$7

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 |

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