

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
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◆ BEER & CIDER ◆

Draft

yards "bud's best" (6.0%) english style bitter ale; malty and rich.....	6
ommegang witte (5.2%) hazy traditional Belgian style with orange peel and coriander.....	7
deschuttés fresh squeezed IPA (6.4%) juicy blend of citrusy hops and a balanced malty body.....	7
brooklyn lager (5.2%) amber lager with notes of caramel, grapefruit, and mild bitterness.....	6.5
sweetwater H.A.Z.Y (6.2%) ipa with refreshing blast of mango, stone fruit, lime and pine	7

Cans & Bottles

cape may tan limes (5%) mexican style lager brewed locally sourced sea salt and persian lime juice.....	5.5
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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

LEMON CHEESECAKE \$10

almond graham cracker crust, sour cream topping, whipped cream, strawberries

BLUEBERRY LEMON 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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