

Bud & Marilyn's

SHAREABLES... a delight to your taste buds.

- CRISPY CHEESE CURDS** wisconsin cheddar, smoked guajillo salsa + charred scallion ranch (V).....\$13
- SHRIMP & COUNTRY HAM HUSHPUPIES** chili remoulade, pickled fennel, dill.....\$15
- PEEL'N'EAT SHRIMP** ½ lb shrimp, citrus-chipotle cocktail sauce, lemon, pickled celery, scallion.....\$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
- WATERMELON SALAD** whipped feta, chili-sesame cucumbers, summer greens, shaved red onion, citrus balsamic vinaigrette (V).....\$14
- GRILLED JERSEY CORN** miso aioli, pickled shallot, chili crunch, micro cilantro, sesame.....\$14

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.....\$14
- OYSTER PO' BOY BUNS** pickled red cabbage, chipotle aioli, long hot pepper + buttered potato rolls.....\$14
- 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.....\$25
- NASHVILLE HOT CHICKEN** crispy ½ chicken, potato bread, Nashville hot dip, charred scallion ranch + dill pickles.....\$25
- SEARED BRICK CHICKEN** grilled ½ chicken, charred summer beans, opal basil, pickled tomato + sour dough panzanella, lemon drippin's sauce.....\$26



SPECIALTIES... a wise choice for contentment.

- RIGATONI MEZZE** broccoli pesto, toasted pine nuts, whipped ricotta.....\$23
- FAMOUS STUFFED MEATLOAF** fontina & chard stuffed meatloaf, mushroom gravy, mashed potatoes, peas + carrots.....\$23
- LOBSTER JAMBALAYA** house andouille sausage, butter basted ½ lobster, seared shrimp, fennel soffrito, grilled corn.....\$35
- SLOW ROASTED BABY BACK RIBS** mustard-miso glaze, smoked cheddar & jalapeno cornbread, honey butter, pork belly beans, ginger cucumbers.....\$29
- SHORTRIB STROGANOFF** estrella pasta, braised shortrib, mushrooms, horseradish crème fraiche.....\$25
- SEARED VERLASSO SALMON** grilled late summer vegetables, pearled barley, pickled tomatoes, lemon-oregano dressing.....\$26
- GRILLED HANGER STEAK** seared fingerling potato salad, charred baby zucchini, green onion salsa verde.....\$27

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...

Bud & Marilyn's

OLD FASHIONED

NY OLD FASHIONED old granddad bourbon, sugar, bitters.....	13
MARILYN'S OLD FASHIONED brandy, sprite, orange, cherry.....	12

COCKTAILS

THE LAKESIDE stateside vodka, violet, lime, mint.....	13
FROSÉ rosé wine, vodka, citrus, tarragon strawberry syrup.....	12
THE REGAL BEAGLE gin, aperol, elderflower, lemon.....	13
SAGE DERBY SMASH bourbon, sage, grapefruit, honey.....	14
THE Philly club jackson hole gin, raspberry syrup, egg white, lemon.....	13
MOSCOW MULE tito's vodka, lime, ginger beer.....	14
BUD'S SIGNATURE ESPRESSO MARTINI bud's secret recipe.....	15

NON-ALCOHOLIC

COUPLE 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, 2020...red berries & cherries, silky body, balanced acidity.....	13/52
malbec , ataliva, argentina, 2020... 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, 2018...black fruit & baking spice; long finish of oak & tannin.....	12/50
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

BANANA CREAM PIE \$10

oatmeal cookie crust, bruléed banana, whipped cream cream

APPLE SLAB PIE \$11

brown sugar, cinnamon, salted caramel, vanilla ice cream

BIRTHDAY CAKE ICE CREAM \$9

buttercream, jimmies, whipped cream, luxardo cherry

BLOOD ORANGE BASIL SORBET \$8

VEGAN MINT CHIP ICE CREAM \$8

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

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

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