

# 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 (\*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
- LATE SUMMER HEIRLOOM TOMATO SALAD** gem lettuce, shaved corn, wax beans, aged cheddar, buttermilk dressing (V).....\$12
- ROASTED CARROTS** morrocan spice, medjool dates, ginger, citrus, pickled beets, toasted almonds + mint (V).....\$13
- 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, 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.

- BBQ PORK RIBS** smoked morita-honey glaze, green tomato chimichurri, pork belly baked beans, shaved broccoli slaw.....\$26
- ESTRELLA PASTA + BRAISED PORK** broccoli, shaved corn, pecorino, pine nut bread crumb .....\$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
- SPAGHETTI + "CLAMS CASINO"** marinated clams, pancetta, calabrian chiles, olive oil bread crumbs, parsley, lemon .....\$23
- SEARED MISO SALMON** charred broccoli + pole beans, mixed grains, carrot-ginger puree.....\$26
- GRILLED HANGER STEAK** trumpet 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 **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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## 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
- GARDEN PARTY** gin, cucumber, basil, lime, aloe..... 14
- 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, 2018...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

## BEER

*Please ask your server to see tonight's draft selections*

### Cider

- blake's estate hard cider (6.5%) wild fermented dry cider.....7
- blake's peach party hard cider (6.5%) sweet peach, bold blackberry, and mellow apple.....7

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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

## **BLOOD ORANGE SORBET \$8**

## **VEGAN MINT CHIP ICE CREAM \$7**

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# 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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