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 HUSHPUPPIES chili remoulade, pickled fennel, dill.................................................................$15
SEARED SCALLOPS autumn vegetable succotash, crispy pancetta, maitake mushroom, fried leek, brown butter vinaigrette.....$18
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
MACARONI & CHEESE ricette pasta, house cheese blend, crispy brussel leaves, lemon, garlic breadcrumb (V).........................$16

SALADS & VEGETABLES... eat your veggies people.
WEDGE SALAD blue cheese, nueske's bacon, cherry tomatoes, pepitas, crispy onions + herbed buttermilk dressing........$14
AUTUMN SALAD napa cabbage, roasted sweet potato + parsnip, honey crisp apple, parmesan, cider vinaigrette, mint, pecans (V)....$14
GRILLED HONEYNUT SQUASH almond butter, grannie smith apple, rose harissa, everything spice, herbs (V).......................$14
YELLOW LENTIL & SQUASH HUMMUS crispy chickpea, pickled vegetables, toasted sesame, grilled angel pita (V)............$15

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
SHRIMP TEMPURA BUNS pickled red cabbage, curry aioli, long hot pepper + buttered potato rolls.....................................$14
TERIYAKI GLAZED TOFU BUNS pickled papaya, chili aioli, toasted peanuts, cilantro + buttered potato rolls (V)..................$11

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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 autumn squash, opal basil, roasted peppers, mighty bread co sour dough, lemon drippin’s sauce...........................................................$26

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SPECIALTIES... a wise choice for contentment.
Chicken Estrella Pasta extruded egg noodle, house chicken sausage, fennel sofrito, sauteed greens, whipped ricotta...........$23
Famous Stuffed Meatloaf fontina & chord stuffed meatloaf, mushroom gravy, mashed potatoes, peas + carrots..................$23
12oz Grilled Duroc Porkchop castle valley cheddar grits, seared brussel sprouts, pickled shallot, miso mustard glaze...........$25
Shortrib Stroganoff malfedini pasta, braised shortrib, sherried mushrooms, horseradish crème fraiche.......................$25
Seared Verlasso Salmon wild mushroom fregola, autumn squash, lemon-oregano dressing...........................................$26
Grilled Hanger Steak seared fingerling potato, charred delicata squash, brussel leaf salad, black garlic aioli........................$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...
OLD FASHIONED
NY OLD FASHIONED old grandad 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 gin, raspberry syrup, egg white, lemon ................................................... $13
MOSCOW MULE tito’s vodka, lime, ginger beer ................................................................. $14
BUDD’S SIGNATURE ESPRESSO MARTINI bud’s secret recipe ........................................ $15

NON-ALCOHOLIC
COUPLE SKATE grapefruit, lime, cinnamon syrup .............................................................. $6
WILE & COYOTE strawberry, lemon, ginger ale ................................................................. $6

WINE
White / Glass + Bottle
torrentes, 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 gris 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, trefebhen 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...
**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, bruléeed 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
avera
montenegro
bruto americana

**CORDIALS $11**
sambuca
amaretto
kahlua
baileys
frangelico
pernod

**Coffee by La Colombe**

**COFFEE**

**ESPRESSO**

**DOUBLE ESPRESSO**

**CAPPUCCINO**