

Bud & Marilyn's

SHAREABLES... *a delight to your taste buds.*

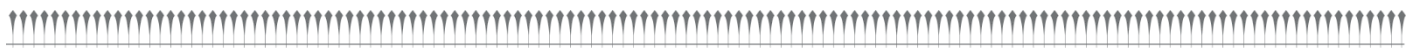
CRISPY CHEESE CURDS wisconsin cheddar, smoked guajillo salsa + charred scallion ranch (V).....	\$13
SHRIMP & COUNTRY HAM HUSHPUPPIES charred corn, chili remoulade, pickled fennel, dill.....	\$15
SEARED SCALLOPS jersey corn + summer squash succotash, crisy pancetta, garlic confit, crème fraiche, cured egg yolk.....	\$18
MACARONI & CHEESE ricette pasta, house cheese blend, garlic breadcrumb (V).....	\$16
BEEF TARTARE smoked garlic aioli, cornichon, watercress, fresh horseradish, salt + vinegar chips.....	\$18
KIMCHI FRIED RICE shiitakes, sesame broccoli, pickled papaya + carrot, spicy cucumbers, fried egg + crunchy garlic-chili oil w/ glazed tofu \$16 (V) w/ seared pork belly \$20 w/ tempura shrimp \$23	

SALADS & VEGETABLES... *eat your veggies people.*

WEDGE SALAD blue cheese, nueske's bacon, cherry tomatoes, pepitas, crispy onions + herbed buttermilk dressing.....	\$14
WATERMELON + FETA SALAD whipped feta, watercress, shaved red onion, chili cucumbers, toasted sesame (V).....	\$14
TOMATO + BURRATA heirloom tomato, mixed basil, pickled tomato vinaigrette, green goddess, rye bread crumb (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
LAMB MERGUEZ BUNS citrus labneh, shaved cucumber, roasted peppers, dill, mint + butter potato rolls.....	\$16
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, roasted peppers, opal basil, baby zucchini, mighty bread co sour dough, green garlic-lemon drippin' sauce.....	\$26



SPECIALTIES... *a wise choice for contentment.*

SUNGOLD LUMACHE PASTA house extruded egg noodle, sungold tomato, summer beans, pickled fresno, crispy garlic (V).....	\$23
FAMOUS STUFFED MEATLOAF fontina & chard stuffed meatloaf, mushroom gravy, mashed potatoes, peas + carrots.....	\$24
1/2 RACK BABY BACK RIBS cherry glaze, smoked cheddar cornbread, pork belly beans, pickled cabbage + ginger cucumbers.....	\$29
SHORTRIB STROGANOFF mafaldine pasta, braised shortrib, sherried mushrooms, horseradish crème fraiche.....	\$25
SEARED VERLASSO SALMON coconut jasmine rice, red curry, charred summer beans, pickled broccoli, crispy carrot.....	\$26
GRILLED HANGER STEAK jersey corn puree, pickled roasted peppers, summer savory, beef fat butter, smoked sea salt.....	\$28
SUMMER SQUASH MEZZALUNA baby zucchini, saffron, squash blossom, ricotta salata, lemon, mint (V).....	\$24
CRAB + CORN PAPPARDELLE hand cut noodles, lump crab, roasted garlic, crab butter, cornbread crumb, tarragon.....	\$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...*

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OLD FASHIONED

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

COCKTAILS

STRAWBERRY SPRITZ gin, aperol, strawberry syrup, sparkling wine.....	\$13
SAGE DERBY SMASH bourbon, sage, grapefruit, honey.....	\$14
BUD'S SEASONAL ESPRESSO MARTINI our secret recipe.....	\$15
THE LAKESIDE vodka, violet, lime, mint.....	\$13
TEQUILA-BASIL-ELDERFLOWER SLUSH tequila, elderflower, basil syrup, lemonade.....	\$12
THE REGAL BEAGLE gin, aperol, elderflower, lemon.....	\$13
THE PHILLY CLUB gin, raspberry syrup, egg white, lemon.....	\$13

NON-ALCOHOLIC

COUPLES 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, 2021...red berries & cherries, silky body, balanced acidity.....	13/52
malbec, ataliva, argentina, 2021... 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, 2021...black fruit & baking spice; long finish of oak & tannin.....	12/50
petit sirah, ridge, 2019, sonoma..... plums, black fruit and dark flowers; warm and round.....	98
malbec, trefethen dragon's tooth, 2018, napa... wild black fruit, savory spices and supple tannins.....	90
cabernet sauvignon, st supery, 2019, 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

TONIGHT'S SLAB PIE \$11

strawberry, rhubarb, 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