

Bud & Marilyn's

Restaurant Week Dinner

\$35 per person

First Course

CHOICE OF:

CRISPY CHEESE CURDS (v)

wisconsin cheddar, smoked guajillo chile salsa, burnt scallion ranch

RAW CARROT + BEET SALAD (vegan)

ginger carrot dressing, medjool dates, quinoa, thai basil, mint, marcona almonds, orange, ginger vinaigrette

TOMATO + WATERMELON GAZPACHO (v)

cucumber, herbs, caramelized shallot-goat cheese toast

NASHVILLE HOT BUNS (2 each)

hot fried chicken, little pickles, burnt scallion ranch, pickle brine slaw, seared potato bun

Second Course

CHOICE OF:

MARILYN'S FRIED CHICKEN

warm buttermilk biscuit, pickles, salted honey butter, house made hot sauce

SEARED VERLASSO SALMON

shaved corn + fennel farro, heirloom tomato, almond-hazelnut romesco

RIGATONI ALLA NORMA (v)

roasted late summer peppers, tomatoes & eggplant, whipped ricotta, basil, breadcrumb

SHORTRIB STROGANOFF

house extruded egg pasta, pan seared mushrooms, horseradish crème fraiche

FONTINA STUFFED MEATLOAF

fontina & chard stuffed meatloaf with mushroom gravy, mashed potatoes, peas & carrots

GRILLED MISO CAULIFLOWER "STEAK" (v)

gingered shiitakes, toasted cashews, sesame-ginger dressing, pickled fresno chile

Third Course

CHOICE OF:

CHOCOLATE PEANUT BUTTER MOUSSE

whipped cream, mini malt balls

PEACH + BLUEBERRY CRISP

whipped labneh, walnut-oat crumble

(v) vegetarian

Bud & Marilyn's

salads

WEDGE SALAD \$12

blue cheese, nueske's bacon, cherry tomato, snap peas, toasted pepitas, crispy onions, herbed buttermilk dressing on the side

RAW CARROT AND BEET SALAD (V) \$11

ginger carrot dressing, medjool dates, quinoa, thai basil, mint, marcona almonds, orange ginger vinaigrette

shareables

CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

MARILYN'S CRAB FRIES (V) \$11

seasoned waffle fries, homemade cheese sauce

BUTTERMILK HUSHPUPPIES (V) \$10

grilled corn, scallion, hot honey, pimento cheese

BUD'S FRIED RICE

cauliflower \$14 pork belly \$16 fried shrimp \$17

ginger tahini, peas, toasted peanuts, pickled carrot, vegetarian kimchi, lime, fried egg

KIELBASA & PIEROGIES \$20

smoked cheddar pierogies, sauerkraut, crispy shallots, brown butter, apple-celery, horseradish crème fraiche

TOMATO & WATERMELON GAZPACHO \$12

cucumber, herbs, caramelized shallot-goat cheese toast

hot buttered buns (2 per order)

NASHVILLE HOT CHICKEN BUNS \$12

hot fried chicken, burnt scallion ranch, little pickles, ranch, pickle brine slaw

SHRIMP PO BOY HOT BUNS \$12

crispy shrimp, pickled cabbage, roasted pepper, remoulade, chili vinaigrette

KOREAN GLAZED TOFU HOT BUNS (V) \$10

sambal aioli, pickled carrot + papaya slaw, peanuts

sandwiches

FRIED CHICKEN SANDWICH \$15

spicy chicken breast, cheddar, pickle brine slaw, charred scallion ranch, potato roll, french fries

BUD'S DOUBLE PATTY BURGER \$15

applewood smoked bacon, LTO, pickles, fancy sauce, white cheddar, potato roll, french fries

IMPOSSIBLE BURGER (V) \$14

LTO, pickles, fancy sauce, white cheddar, potato roll, french fries

Marilyn's chicken specialties

SEARED "BRICK" CHICKEN \$24

seared & roasted 1/2 chicken, grilled zucchini, pickled tomato, herbs, toasted sourdough, garlic lemon drippings

MARILYN'S FRIED CHICKEN \$21

crispy 1/2 chicken, biscuit, honey butter, dill pickles, house made hot sauce

NASHVILLE HOT FRIED CHICKEN \$21

crispy 1/2 chicken, potato bread, nashville hot dip, charred scallion ranch, pickles

entrees

BEEF AND BROCCOLI \$22

miso marinated skirt steak, sesame broccoli, ginger shitake mushrooms, toasted cashews, pickled fresno chili

SEARED VERLASSO SALMON \$22

shaved corn and fennel farro, heirloom tomato, almond- hazelnut romesco

SEARED SEA SCALLOPS \$27

pancetta, summer succotash, cornmeal Johnny cakes

FONTINA STUFFED MEATLOAF \$20

fontina & chard stuffed meatloaf with mushroom gravy, mashed potatoes, peas & carrots

SHORTRIB STROGANOFF \$22

house extruded egg pasta, pan seared mushrooms, horseradish crème fraiche

RIGATONI ALLA NORMA (V) \$19

roasted late summer peppers, tomatoes and eggplant, whipped ricotta, basil, breadcrumb

dessert

FUNFETTI \$10

vanilla cake, white buttercream frosting

CHOCOLATE PEANUT BUTTER MOUSSE CUP \$8

chocolate cookie crumble, peanut butter mousse, chocolate pudding, whipped cream

Drinks

Pouches \$14

SOPHIA'S PEACH PUNCH

bourbon, peach, house made lemonade, fresh mint

THE REAL HOUSEWIFE

vodka, white wine, st germain, lemon, sparkling wine, blueberries

RBG

gin, strawberry, tarragon, summer citrus

RUPAUL'S BLUE DRANK

dark rum, light rum, coconut, citrus, pineapple, blue

THE COUNTESS

blood orange margarita- tequila blanco, lime, blood orange puree

Cocktails

frosè \$10

rosé wine, strawberry-tarragon syrup, vodka

the lakeside \$11

vodka, violet, lime, mint

ny old fashioned \$12

makers mark, sugar, bitters

marilyn's old fashioned \$10

brandy, sprite, orange, cherry

Wine

sauvignon blanc , shepherd, napa, 2019	\$12/ \$52
chardonnay , guilmann, napa, 2019	\$12/ \$52
dry riesling , urban, germany, 2019	\$10/ \$48
cabernet-merlot , haut bicou, france, 2018	\$10/ \$48
malbec , huarte, argentina, 2018	\$12/ \$52
pinot noir , pierre, france, 2018	\$11/ \$50
sparkling wine , casas del mer, cava, spain	\$12/ \$52

Draft Beer

bell's two hearted ale \$7 (7%)

american style ipa, citrus and pine notes

allagash white \$6.5 (5.2%)

wheat and coriander, citrus and spice

von trapp pilsner \$5.5 (5.4%)

citrus peel botanicals, dry peppery finish

neshaminy creek county line ipa \$6.5 (6.6%)

west coast style ipa with citrus notes and a bitter finish

slyfox saison vos \$7 (6.9%)

belgian style farmhouse ale. dry, spicy character

bell's robust porter \$5.5 (5.6%)

roasted barley, sweet malts, dark chocolate, slight hop bitterness

yards brewing co. "bud's best" pale ale \$6 (6%)

english style pale ale; malty and rich