



COCKTAILS ... *the five o'clock whistle whettors.*

LAKESIDE ... *smooth sailing ahead* 10

vodka, lime juice, mint, violet

SAGE DERBY SMASH ... *it'll get the motor running* 12

bourbon, grapefruit, honey, sage

THE GREEN GATSBY ... *bringing back the roaring twenties* 12

london dry gin, green chartreuse, lemon, rosemary

THE PHILLY CLUB ... *clover club's classic cocktail*... 10

gin, raspberry, lemon, egg white

LES BONS TEMPS... *voici un sazerac très bien*... 12

rye, herbal french liquor, vermouth, absinthe

JACK ROSE... *kiss of jersey lightning* 10

applejack brandy, house made cinnamon grenadine, lemon

BEE'S KNEES... *or the cat's pajamas if you will* 13

barr hill gin, honey syrup, lemon

HEMINGWAY DAIQUIRI... *hemingway's mid-afternoon treat on the veranda*... 12

light rum, grapefruit, lime, maraschino

BUD AND MARILYN'S SLUSH..... *we keep this one rotating* 10

ask your server about our slush du jour

MARILYN'S O-F ... *Marilyn knew what she was doing* 9.5

brandy, orange, cherry, bitters, sprite

NY STYLE O-F ... *a spoonful of sugar helps the 'medicine' go down* 12

bonded bourbon, sugar, bitters

MOSCOW MULE... *Bud's belly warmer* ... 10

vodka, lime, ginger beer



SHARABLES... *indeed a treat, for one and all.*

WARM BUTTERMILK PRETZEL ROLLS (V).....8
kentucky beer cheese, butter, chives, sea salt

SMOKED CHEDDAR PIEROGIES (V).....11
brown butter, shallots, apple-celery salad,
horseradish creme fraiche

PU PU PLATTER.....26
korean bbq skirt steak, citrus-pickled shrimp,
vietnamese meatballs, japanese fried chicken nuggets,
charred shishitos with togarashi, pork & shrimp toast



STARTERS... *to get the evening rolling.*

CREEKSTONE STEAK TARTARE.....12
smoked garlic aioli, capers, black truffle vinaigrette,
arugula, lancaster pecorino, bbq fingerling chips

FALAFEL CRUSTED CAULIFLOWER (V).....10
cucumber raita, serrano chile, cilantro, mint,
toasted sesame seed, lemon

HOUSE SMOKED TROUT & LTKES.....13
crispy potato cakes, charred jalapeno crema, cucumber,
fennel-orange-dill salad

CLAM & BACON TOASTS.....14
little neck clams, nueske's bacon, calabrian chile, tomato,
herbs, served over roasted garlic sourdough toasts

CHICKEN LIVER & FOIE MOUSSE.....13
blood orange marmalade, pickled shallot, radish, fennel,
hazlenuts, toasted sourdough

CRISPY CHEESE CURDS (V)..... 9
wisconsin cheddar, smoked guajillo chile salsa,
burnt scallion ranch

[V] vegetarian or may be made vegetarian
[V]* vegan or may be made vegan

Non-alcoholic

COUPLE SKATE 5
grapefruit juice, lime, cinnamon syrup

WILE E COYOTE 5
raspberry, lemon, ginger ale



VEGETABLES & SALADS... *a delight to your taste buds.*

CARROTS & SUNCHOKES grilled carrots, roasted sunchokes, poblano-feta puree, crispy quinoa-n-seeds, tahini dressing (V)*.....10
 GEM LETTUCE CAESAR red endive, shaved brussel sprouts, scallion hushpuppies, lemon-anchovy dressing (V)*10
 B&M WEDGE iceberg, goddess, buttermilk blue, avocado, haricots-verts, nueske's bacon, crispy onions (V)*12

HOT BUTTERED BUNS (2 EACH)... *yeah, that's what we said.*

NASHVILLE HOT BUNS hot fried chicken, little pickles, burnt scallion ranch, pickle brine slaw.....10
 PORK BELLY BUNS shaved pork belly, korean chili, papaya slaw, peanuts (V)10



CHICKEN... *delicious finger lickin' to be had.*

MARILYN'S FRIED CHICKEN warm biscuits, zucchini pickles, salted honey butter, house made hot sauce (1/2 bird).....19

GRILLED "BRICK" CHICKEN grilled baby zucchini, corn, fava beans, wisconsin wild rice, basil, roasted peppers, lemon-garlic drippings.....24



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

SHORTRIB STROGANOFF braised short rib, beech mushrooms, house extruded egg noodles, horseradish-crème fraiche.....24
 FONTINA & CHARD STUFFED MEATLOAF yukon mash, mixed mushroom gravy, peas & carrots.....22
 SEARED SEA SCALLOPS pancetta, asparagus, leeks, zucchini, peas, johnny cakes, mustard seeds, tomato-sherry dressing.....24
 GRILLED DUROC 12OZ PORK CHOP baby zucchini, tomato, charred corn, peas, castle valley grits, morita chile bbq sauce.....23
 ROASTED IDAHO TROUT beech mushroom barley, seared romanesco, lemon, herbs, salsa verde.....20
 SKIRT STEAK hazelnut-almond romesco, loaded hasselback potato, garlic broccolini.....24

SIDES

MASHED POTATOES herbed butter & chives (V)5
 WARM BUTTERMILK BISCUITS salted honey butter (V).....5

chef / proprietor **MARCIE TURNEY**..... executive chef **EVAN TURNEY**

.....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