



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

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*... 12

gin, raspberry, lemon, egg white

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

rye, herbal french liquor, vermouth, absinthe

GIN RICKEY ... *take a seat in the rocking chair* 10

gin, fresh cucumber-lime juice, soda water

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 crème fraîche

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

BEET CURED SMOKED SALMON 13
crispy hash brown, jalapeno crème fraîche,
orange-fennel salad, dill

CLAMS & CHORIZO 14
little neck clams, roasted corn, blistered tomato,
garlic sourdough, mint, lemon

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.*

ROASTED BABY CARROTS AND CHINESE SAUSAGE	snap peas, herbed buttermilk, toasted peanuts, ginger vinaigrette [V]*	12
SHAVED ASPARAGUS & KOHLRABI SALAD	peas, arugula, mustard greens, mint, pecorino, hazelnuts, lemon-honey vinaigrette [V]*	12
B&M WEDGE	iceberg, goddess, buttermilk blue, avocado, snap peas, nueske's bacon, crispy onions [V]*	12

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

TOFU BUNS [V]	korean chili, sambal aioli, carrot-papaya slaw, peanuts, cilantro, thai basil.....	9
PORK BELLY BUNS	shaved pork belly, korean chili, carrot-papaya slaw, peanuts.....	10
NASHVILLE HOT BUNS	hot fried chicken, little pickles, burnt scallion ranch, pickle brine slaw.....	10
BRATWURST BUNS	spicy chinese mustard aioli, green apple, celery, pickled mustard seed.....	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.*

LASAGNA [V]	sheeps milk ricotta, caciocavallo, blistered tomatoes, roasted garlic marinara, sauteed greens, garlic focaccia....	20
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	21
SEARED SEA SCALLOPS	pancetta, asparagus, leeks, zucchini, peas, johnny cakes, mustard seeds, tomato-sherry dressing.....	25
GRILLED DUROC 12OZ PORK CHOP	cheddar grit cake, pulled bbq pork, chipotle-honey glaze.....	24
CRISPY POTATO CRUSTED COD	warm mushroom farro grains, asparagus, fava beans, gingered carrot puree	23
HANGER STEAK	country ham & taleggio scalloped potatoes, almond-hazelnut romesco, grilled broccolini.....	24

SIDES

MASHED POTATOES	herbed butter & chives [V]	5
WARM BUTTERMILK BISCUITS	salted honey butter [V].....	5

chef/proprietor MARCIE TURNERY..... executive chef EVAN TURNERY

..... 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