



## COCKTAILS ... *the five o'clock whistle whetters.*

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

THE LONG GOODBYE ... *tonight's perfect ending... or beginning...* 12

irish whiskey, dubonnet rouge, psychaud's

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

gin, fresh cucumber-lime juice, soda water

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* 13

bonded bourbon, sugar, bitters

### *Tiki Vibes.....*

O'AHU...*the famous tonic of Waikiki...* 12

punch booze, tropical juices, almond orgeat

KING KAMEHAMEHA...*a potion fit for a Polynesian king...* 11

bourbon, orange juice, lime, tia maria, orgeat

EL FLORIDITA...*hemingway's mid-afternoon treat on the veranda...* 12

light rum, grapefruit, lime, maraschino



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

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

CHOP SUEY (V)\*\* .....14  
orange chile-braised pork, sesame fried rice, snap peas,  
grilled pineapple, charred corn, carrot-jicama slaw,  
kimchi, fried egg

PU PU PLATTER .....26  
korean bbq shortrib, 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

VIETNAMESE CHICKEN LIVER PATE.....10  
toasted peanuts, pickled carrot, cilantro, basil, serrano,  
toasted brioche

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

(V) vegetarian or may be made vegetarian

\* vegan

\*\* may be made vegan

### *Non-alcoholic*

COUPLE SKATE 5

grapefruit juice, lime, cinnamon syrup

WILE E COYOTE 5

raspberry, lemon, ginger ale

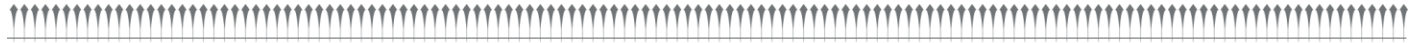


## VEGETABLES & SALADS... *a delight to your taste buds.*

B&M WEDGE iceberg, goddess, buttermilk blue, avocado, haricots-verts, nueske's bacon, crispy onions (V).....12  
 SHAVED BRUSSEL SPROUT SALAD fennel, radish, watercress, marcona almonds, green apples, tahini dressing, parmesan (V)....11

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

NASHVILLE HOT BUNS hot fried chicken, little pickles, 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 roasted autumn squash and parsnips, baby zucchini, 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.....23  
 FONTINA & CHARD STUFFED MEATLOAF yukon mash, mixed mushroom gravy, peas & carrots.....22  
 SEA SCALLOPS butternut squash, parsnips, maitake, leeks, cauliflower, pancetta, johnny cakes, tomato-sherry dressing.....24  
 GRILLED DUROC 12OZ PORK CHOP zucchini, tomato, turnips, butternut squash, castle valley grits, morita chile bbq sauce.....23  
 CORN RAVIOLI royal trumpet mushroom, blistered tomato, white wine (V).....20  
 ROASTED IDAHO TROUT seared romanesco, beech mushroom barley, lemon, herbs, salsa verde.....19  
 SIRLOIN CAP STEAK hazelnut-almond romesco, "loaded" hasselback potato, garlic broccolini.....24

## SIDES

MASHED POTATOES herbed butter & chives (V) .....5  
 PAN SEARED PIEROGIES shallot, brown butter, apple-celery salad, horseradish crème fraiche (V).....9  
 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*