

# Bud & Marilyn's

## SALADS & SHAREABLES

### CRISPY CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

### SMOKED CHEDDAR PIEROGIES (V) \$14

crispy shallots, brown butter, apple-celery salad, horseradish crème fraiche

### HEIRLOOM TOMATO & GRILLED PEACH SALAD (V) \$14

jersey heirlooms, yellow peach, vermont burrata, buttermilk poppyseed dressing, herbs

### WEDGE SALAD \$12

blue cheese, nueske's bacon, cherry tomato, shaved zucchini, toasted pepitas, crispy onions, avocado, herbed buttermilk dressing

### SUMMER VEGETABLE TEMPURA (V) \$12

japanese eggplant, patty pan squash, baby zucchini maitake mushroom, tomato aioli, pickled turmeric shallot, mint, chili flake

## HOT BUTTERED BUNS (2 PER ORDER)

### NASHVILLE HOT CHICKEN BUNS \$12

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

### GRILLED SHRIMP BUNS \$14

citrus marinade, miso aioli, persian cucumber, apple and celery slaw, pickled fresno, dill

### PORK BELLY BUNS \$13

shaved pork belly, korean chili, papaya slaw, peanuts

### KOREAN GLAZED TOFU BUNS (V) \$11

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

### BEYOND BURGER (V) \$14

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

## MARILYN'S CHICKEN

### SEARED "BRICK" CHICKEN \$24

seared & roasted 1/2 chicken, pickled heirloom tomato & roasted peppers, garlic- lemon drippings, paprika butter, herbs, toasted sourdough

### MARILYN'S FRIED CHICKEN \$22

crispy 1/2 chicken, warm biscuits, salted honey butter, dill pickles, house made hot sauce

### NASHVILLE HOT FRIED CHICKEN \$22

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

## SPECIALTIES

### SUNGOLD TOMATO GNOCCHETTI (V) \$19

house extruded gnocchetti pasta, blistered sungold tomatoes, shaved baby zucchini, pickled fresno, tarragon, crispy garlic

### GRILLED HANGER STEAK \$25

paprika-rosemary marinade, cracked idaho potato, seared maitake mushroom, watercress, beef fat balsamic vinaigrette, smoked garlic aioli

### SEARED VERLASSO SALMON \$23

brown butter fregola, wild mushrooms, kalamata olives, summer squash, sundried tomato & almond pesto, lemon vinaigrette, parsley radish salad

### FONTINA STUFFED MEATLOAF \$20

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

### SHORTRIB STROGANOFF \$22

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

*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*



# Beverages

## COCKTAILS

<b>RADIO DAYS</b> red wine, vodka, cinnamon syrup, lemon.....	10
<b>NY OLD FASHIONED</b> bourbon, sugar, bitters.....	12
<b>MARILYN'S OLD FASHIONED</b> brandy, sprite, orange, cherry.....	10
<b>THE LAKESIDE</b> stateside vodka, violet, lime, mint.....	11
<b>BLOOD ORANGE MARG</b> blood orange, lime, tequila.....	11
<b>FROSÉ</b> rosé wine, citrus, strawberry, vodka.....	11
<b>THE REGAL BEAGLE</b> gin, aperol, elderflower, lemon.....	11
<b>SAGE DERBY SMASH</b> bourbon, sage, grapefruit, honey.....	12
<b>MOSCOW MULE</b> stateside vodka, lime, ginger beer.....	10

## NON-ALCOHOLIC

<b>COUPLE SKATE</b> grapefruit, lime, cinnamon syrup.....	5
<b>WILE E COYOTE</b> strawberry, lemon, ginger ale .....	5

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## ◆ WINE ◆

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### *White / Glass + Bottle*

gruner veltliner, bauer, austria, 2018.....fresh and balanced with apple and citrus.....	10/52 (L)
torrontes, finca el retiro, argentina, 2019.....tropical fruits, lemon zest, zip of salinity.....	12/52
ugni blanc- sauv blanc, guillaman, france, 2019.....fresh grapefruit, citrus, clean and crisp.....	12/52
chardonnay, twenty acres, california, 2019.....orchard fruit with rich vanilla and oak.....	12/52

### *Red / Glass + Bottle*

pinot noir, capitelles des fermes, france, 2018...red berries & cherries, silky body, balanced acidity.....	11/50
cabernet-merlot, haut bicou, france, 2018...black fruit & baking spice; long finish of oak & tannin.....	10/48
zinfandel, predator, california, 2017.....intense and full bodied red with dark fruits and spice.....	10/48

### *Rosé / Glass + Bottle*

rose vino verde, escudo real, portugal, 2020.....tart berry and lemon citrus; brisk and fresh.....	10/48
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### *Sparkling*

sparkling wine casas del mer, cava, spain.....apples and pear fruit; creamy with lively bubbles.....	12/52
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## ◆ BEER & CIDER ◆

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yards brewing "bud's best" (6%) english style bitter ale; malty and rich.....	6
conshohocken life coach session ipa (4.8%) bright citrus and smooth rounded finish .....	6
yards philly pale ale (4.6%) american style pale ale, well balanced and clean.....	6
2sp bogey (5.5%) hoppy golden ale with a soft orange cream flavor.....	6
allagash white (5.2%) wheat and coriander, citrus and spice.....	6.5
captain lawrence classic lager (4.2%) easy drinking, smooth and light bodied .....	6
sweet water hazy ipa (6.2%) juicy, piney, and tropical double hopped ipa.....	6
jack's original cider (5.5%) dry, crisp, and refreshing; like biting into the perfect apple.....	6.5



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## Dessert



### **FUNFETTI CAKE \$10**

vanilla cake, white buttercream frosting, strawberry, milk crumble

### **BANANA CREAM PIE \$9**

oatmeal cookie crust, bruléed banana, whipped cream

### **NY CHEESECAKE \$8**

strawberries, vanilla whipped cream, graham cracker crust

### **BLOOD ORANGE SORBET \$8**

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## After Dinner Drinks

### **AMARO**

fernet branca..... 12

cynar..... 12

### **BRANDY**

hennessy vso ..... 14

### **CORDIALS \$10**

sambuca

amaretto

kahlua

baileys

frangelico

## Coffee *by La Colombe*

COFFEE..... 3.5

ESPRESSO..... 4

DOUBLE ESPRESSO ..... 5.5

CAPPUCCINO ..... 4.5

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