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

WINTER SOUR ... tis the season  11
blended scotch, allspice dram, honey, lemon

REGAL BEAGLE... come and knock on our door  11
gin, aperol, elderflower, lemon

SHERIFF BRODY...we’re gonna need a bigger boat  12
jamaican rum, falernum, pomegranate, lemon

MOSCOW MULE... bud’s belly warmer  11
Tito’s vodka, lime, ginger beer

THE HOLY GRAIL... she turned me into a newt  12
tequila, pimms, ginger, muddled cucumber, lemon

CANNERY ROW...a habit, a nostalgia, a dream  12
rye, cynar 70, blanc vermouth, black pepper, rosemary

ROTATING SLUSH  10
ask your server about today’s slush on rotation

HUNTING SEASON....two birds, no stones  14
Bluebird rye, blended scotch, chamomile, rosemary, anise

Old Fashioned Cocktails

Marilyn’s 0-5... marilyn knew what she was doing  9.5
brandy, orange, cherry, bitters, sprite

NY Style 0-5... a spoonful of sugar helps the ‘medicine’ go down  12
bonded bourbon, sugar, bitters

Ralphie’s 0-5...we triple-dog-dare ya  12
rye, cranberry, bitters, cinnamon

12:27:19

BRUNCH COCKTAILS... it’s five o’clock somewhere

GRAPEFRUIT MIMOSA...... a cure for the morning blues  12
elderflower liqueur, campari, sparkling

BLOODY MARY...... a refreshing and uplifting libation  10
spicy tomato, fresh herbs, horseradish, lemon, sea salt

MANGOLADA...... a tasty way to start the day  13
tequila, spicy mango, lime, chili salt, golden road mango ale

Non-alcoholic

VIRGIN MARY  5
spicy tomato, fresh herbs, grated horseradish, lemon, sea salt

COUPLE SKATE  5
grapefruit juice, lime, cinnamon syrup

WILE E COYOTE  5
raspberry, lemon, ginger ale

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

WARM PECAN-CINNAMON ROLL, GET EM’ EARLY! (V).........................9
cardamom cream cheese, bourbon caramel, raisins

BEEF CURED SALMON BOARD..........................................................14
canterbury smoked salmon, horseradish crème fraiche, cherry tomato, red onion, capers, dill, everything bagel

CHICKEN & DUCK LIVER MOUSSE......................................................13
pickled pears, everything seeded duck fat brioche, crispy shallots

CRISPY CHEESE CURDS (V).................................................................10
wisconsin cheddar, smoked guajillo chili salsa, burnt scallion ranch

STARTERS ... rise and shine

YOGURT BOWL (V).............................................................................7
dried fruit & nut granola, blueberries, honey, mixed berry jam

BBM COBB SALAD ............................................................................14
roasted chicken, avocado, buttermilk blue, tomato, nueske’s bacon, hardboiled egg, thai basil goddess, pepitas

KALE & SHAVED BRUSSELS SALAD (V)*.................................12
roasted parsnips, grapes, olive oil breadcrumbs, herbed buttermilk dressing, pecorino

NAPA CABBAGE & CELERY ROOT SALAD (V)*..........................13
local apples, roasted sweet potatoes, wild rice, toasted pecans, aged cheddar

ROASTED BEETS & CITRUS (V)*....................................................13
 mediool dates, marcona almonds, grapefruit, fennel, mint, basil, ginger-carrot dressing, Aleppo
SWEET STUFF... a praise-raiser for weekend enjoyment.

CRUNCHY ALMOND FRENCH TOAST (V) caramelized bananas, coconut, dark chocolate, greek yogurt, toasted almonds..................13

LEMON RICOTTA PANCAKES (V) buttermilk pancakes, macerated blueberries, mint ................................................................. 12

CARAMELIZED APPLE FRENCH TOAST (V) cinnamon mascarpone, whiskey-cider syrup, hazelnuts.............................................13

FRIED CHICKEN... delicious finger lickin’ to be had.

Marilyn’s Fried Chicken Bucket .................................................................16
½ freebird chicken, fries, cole slaw, dill pickles, house made hot sauce

Nashville Hot Chicken Biscuit Sandwich .................................................13
yellow cheddar, burnt scallion ranch, pickle brine slaw, tiny pickles, fries

EGGS & THINGS... variations on a favorite theme.

CHILAQUILES VERDES (V) pork carnitas, corn tortillas, tomatillo salsa, cheddar, crema, black beans, guacamole, fried egg ......15

SMOKED BEET REUBEN (V) swiss cheese, russian dressing, pickled carrot, sauerkraut toasted marble rye, fries..............................13

OHIO TRUCK STOP SPECIAL two eggs your way, cheddar bacon sausage, bacon, ham steak, toasted brioche, home fries...........16

SHAKSHUKAH (V) peppers, feta, greens, tomato sauce, butternut squash, soft baked eggs, hash browns.................................14

SHRIMP PO BOY BENEDICT (V) grilled gulf shrimp, toasted potato bun, poached eggs, pickle brine hollandaise.......................18

VEGGIE TOFU HASH (V)* cauliflower, garlic greens, wild mushrooms, peppers, fried eggs, basil pesto, home fries......................12

GRILLED STEAK RANCHEROS black beans, crispy corn tostadas, cheddar, guacamole, sour cream, fried eggs............................18

BUD’S DOUBLE PATTY BURGER yellow cheddar, nueske’s bacon, red onion, lettuce, fancy sauce, pickles............................14

BISCUITS & GRAVY (V) cheddar, sautéed greens, lancaster ham, fried eggs, home fries, sausage–bacon gravy ................................14

** BISCUITS & GRAVY can be made vegetarian by substituting mushroom gravy

SIDES... go ahead and seal the deal.

UNCLE PAUL’S SCRAPPLE $5
HARDWOOD SMOKED TURKEY BACON $5

MAPLE GLAZED THICK CUT BACON $5

BUTTERMILK BISCUITS $5

3.5 OZ CHEDDAR–BACON SAUSAGE PATTY $5

SESAME–GOCHUCHANG GLAZED THICK CUT BACON $8

HOME FRIES $4

crispy hash browns $5

chef/proprietor MARCIE TURNEY............

executive chef EVAN TURNEY............

executive sous chef..............LUCAS HURSEY

(V) vegetarian or may be made vegetarian
(V)* vegan or may be made vegan