



## 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 11  
bourbon, grapefruit, honey, sage
- SLOE GIN FIZZ** ... the sweet tart refresher 11  
sloe gin, lemon, fizzy water
- THE BLINKER**...a whiskey sour for the discerning drinker... 12  
rye, raspberry syrup, lemon
- RADIO DAYS** ... a sangria style potion for the days or nights 10  
vodka, red wine, lemon juice, cinnamon
- PLANTER'S PUNCH** ... a tonic as old as rum itself 11  
jamaican rum, orange & lime juice, nutmeg
- BUD & MARILYN'S SLUSH** ..... this one is rotating 10  
ask 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
- THE GRAND FLAMINGO** ...have two and stand on one leg 11  
tequila blanco, almond orgeat, raspberry, lemon
- WINTER SOUR**...our finest winter warmer... 11  
famous grouse, allspice dram, honey, citrus
- THE LONG GOODBYE**...tonight's perfect ending... or beginning... 12  
irish whiskey, aromatized wine, psychaud's

### 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
- VICTORY ROOT BEER** 4  
good ol' fashioned wholesome soda

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

- CRISPY CHEESE CURDS (V)**.....9  
wisconsin cheddar, smoked guajillo chile salsa, burnt scallion ranch
- NASHVILLE HOT BUNS (2)** .....10  
hot fried chicken, little pickles, ranch, pickle brine slaw
- PORK N' PICKLES** .....16  
mangalista country ham, country pork pate, iowa hot coppa, whiskey salame, pimento cheese, fermented beer mustard, warm biscuits, pickles
- VIETNAMESE CHICKEN LIVER PATE**.....10  
toasted peanuts, pickled carrot, cilantro, basil, serrano, toasted brioche
- CHEESE & CRACKERS (V)**.....14  
**rogue smoky blue** + hazelnut honey (cow's milk)  
**landaff cheddar** + seasonal jam (raw cow's milk)  
**kunik** + berry jam (mixed goat & cow)  
**walnut goat cheese ball** + basil pesto (goat's milk)  
- molasses-pecan cracker, seeded cracker, toasted brioche

## BOWLS... to get the afternoon rollin'.

- MATZO BALL SOUP**.....8  
celery hearts & leaves, dill, heirloom carrot, parsley, rotisserie chicken, crispy chicken skin
- VEGETARIAN QUINOA CHILI \*\*** .....8  
beans, chickpeas, chipotle, charred shishito cornbread, salted honey butter
- CHOP SUEY (V)**.....13  
country ham fried rice, carrot, broccolini, roma bean, fried farm egg, pork belly, funky kohlrabi & cabbage
- CAULIFLOWER FALAFEL (V)**.....10  
edamame hummus, cucumber, kohlrabi tabouli, radishes, feta, tahini dressing, cumin yogurt, greens, pickled beets



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

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

KALE & BRUSSEL "WALDORF" .....	12
honey crisp apple, celery, blistered grape, toasted walnut, buttermilk dressing **	
B&M COBB SALAD .....	14
sesame-tamari chicken, avocado, buttermilk blue, tomato, nueske's bacon, hard boiled egg, thai basil goddess, pepitas	
GEM LETTUCE & CHICORY CAESAR .....	12
treviso, endive, frisee, buttermilk-anchovy dressing, scallion hush puppy, parm **	



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

MARILYN'S FRIED CHICKEN IN A BUCKET .....	15
bell & evan's ½ chicken, french fries, cole slaw, zucchini pickles, house made hot sauce	

## SANDWICHES ... *you know you got a favorite.*

SMOKED BEET REUBEN swiss cheese, russian dressing, pickled carrot & jicama, toasted marble rye (V) .....	11
PASTRAMI PATTY MELT brioche, dry aged beef patty, pastrami, gruyere, raclette, mustard cabbage-brussel slaw.....	12
HOUSE SMOKED TURKEY avocado, nueske's bacon, raclette, herbed buttermilk dressing, sourdough.....	12
SQUASH GRILLED CHEESE brie, roasted squash, chipotle shallots, wild mushrooms, sautéed greens, sourdough .....	12
BUD'S DOUBLE PATTY BURGER yellow cheddar, nueske's bacon, red onion, lettuce, fancy sauce, pickles.....	13

- \* sandwiches served with your choice of french fries or salad of greens & shaved roots
- \* add a fried farm egg to any sandwich +2

## PLATES ... *a wise choice for contentment.*

MEATLOAF & MASHED POTATOES fontina & chard stuffed meatloaf, mixed mushroom gravy, peas & carrots.....	17
ROASTED IDAHO TROUT seared romanesco, beech mushroom barley, lemon, herbs, salsa verde.....	15
POUNDED & MARINATED CHICKEN BREAST wisconsin wild rice, charred broccolini, heirloom carrots, lemon .....	13

## SIDES

WARM BUTTERMILK BISCUITS salted honey butter (V).....	5
FRENCH FRIES pickle brine tartar (V) .....	5
SHISHITO CORNBREAD (V).....	4

*chef/proprietor* MARCIE TURNEY..... *executive chef* EVAN TURNEY ..... *chef de cuisine* TODD SATTERFIELD

..... *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*