



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, lime

CANNERY ROW... *a habit, a nostalgia, a dream* 12

rye, cynar 70, blanc vermouth, black pepper, rosemary

HUNTING SEASON... *two birds, no stones* 14

Bluebird rye, blended scotch, chamomile, rosemary, anise

ROTATING SLUSH 10

ask your server about today's slush on rotation

Old Fashioned Cocktails

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

RALPHIE'S O-F... *we triple-dog-dare ya* 12

rye, cranberry, bitters, cinnamon



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

CRISPY CHEESE CURDS (V).....10

wisconsin cheddar, smoked guajillo chili salsa, burnt scallion ranch

NASHVILLE HOT BUNS.....11

hot fried chicken, dill pickles, ranch, pickle brine slaw

BRATWURST BUNS.....12

spicy chinese mustard aioli, green apple, celery, pickled mustard seed

YELLOW LENTIL HUMMUS (V)*.....11

crispy chickpea-pistachio dukka, charred red onion, chow chow, herbs, mill press olive oil, mighty bread sesame sourdough

CHICKEN & DUCK LIVER MOUSSE.....13

pickled pears, everything seeded duck fat brioche, crispy shallots

CHEESE PLATE.....15

kunik (mixed cow & goat's milk) with raspberry marmalade, point Reyes bay blue (cow's milk) with fennel mostarda, truffle tremor (goat's milk) with truffle honey, clothbound cheddar (cow's milk) with blueberry jam served with crostini, red grapes, green apple, sweet marcona almond crackers

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

MATZO BALL SOUP.....8

celery hearts & leaves, dill, heirloom carrot, parsley, rotisserie chicken



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

(V) vegetarian or may be made vegetarian

(V)* vegan or can be made vegan



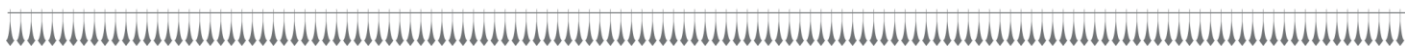
SALADS... *a delight to your taste buds.*

ROASTED BEETS & CITRUS (V)* medjool dates, marcona almonds, grapefruit, fennel, mint, basil, ginger-carrot dressing, aleppo.....	13
KALE & SHAVED BRUSSELS SALAD (V)* roasted parsnips, grapes, olive oil breadcrumbs, herbed buttermilk dressing, pecorino.....	12
B&M COBB SALAD roasted chicken, avocado, buttermilk blue, tomato, nueske's bacon, hard-boiled egg, thai basil goddess, pepitas.....	14
NAPPA CABBAGE & CELERY ROOT SALAD (V)* local apples, roasted sweet potatoes, wild rice, toasted pecans, aged cheddar, apple cider-agave dressing.....	13



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

MARILYN'S FRIED CHICKEN IN A BUCKET	16
½ freebird chicken, french fries, coleslaw, dill pickles, house made hot sauce	



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

SMOKED BEET REUBEN (V) swiss cheese, russian dressing, pickled carrot, sauerkraut, toasted marble rye.....	13
HOUSE SMOKED TURKEY avocado, nueske's bacon, raclette, herb aioli, sourdough.....	12
BRAISED BRISKET DIP mustard braised beef brisket, charred broccoli, buttermilk blue, horseradish crème fraiche, sarcone's seeded, side of jus to dip.....	13
FRIED CHICKEN SANDWICH spicy chicken breast, cheddar, pickled cabbage, jalapeño-buttermilk dressing, toasted brioche.....	13
BUD'S DOUBLE PATTY BURGER yellow cheddar, nueske's bacon, red onion, lettuce, fancy sauce, pickles.....	14

* 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.*

ROASTED BRONZINO seared romanesco, warm mushroom barley, herbs, lemon-oregano dressing.....	16
GRILLED HERBED CHICKEN BREAST seared cauliflower, turnips, wild rice, sautéed greens, garlic lemon sauce.....	15

SIDES

WARM BUTTERMILK BISCUITS salted honey butter (V).....	5
FRENCH FRIES (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

2.10.20