



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

REGAL BEAGLE... *come and knock on our door* 11

gin, aperol, elderflower, lemon

HEMINGWAY DAIQUIRI... *hemingway's mid-afternoon treat on the veranda* 12

light rum, grapefruit, lime, luxardo maraschino

FROSE SLUSH... *it's back baby!!!* 10

french rosé wine, vodka, citrus, strawberry-tarragon syrup

MAI TAI SPRITZ... *tiki vibes, sparkling style* 13

aged rum, dry curacao, almond orgeot, lime, sparkling wine

MOSCOW MULE... *bud's belly warmer* 10

Tito's vodka, lime, ginger beer

THE HOLY GRAIL... *she turned me into a newt* 10

tequila, pimms, ginger, muddled cucumber, lime

LOCUST ST. SHUFFLE... *snakeskin suits packed with detroit muscle* 10

laird's apple brandy, cointreau, cinnamon, lemon

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

BLUECOAT BARREL AGED O-F... *a nip of gin the old fashioned way* 13

barrel aged bluecoat gin, honey, bitters

8.14.19

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, little pickles, ranch, pickle brine slaw

BRATWURST BUNS12

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

EGGPLANT TOAST (V).....13

pickled eggplant and heirloom tomatoes, thai basil, buffalo mozzarella, pistachio pesto, roasted peppers

CHICKEN & DUCK LIVER MOUSSE.....13

pickled cherries, everything seeded duck fat brioche, crispy shallots

CHEESE PLATE.....15

kunik (cow & goat's milk) with strawberry balsamic, 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 sea salt-sweet marcona almond crackers, red grapes, crostini & green apple

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

MATZO BALL SOUP.....8

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

CAULIFLOWER FALAFEL (V).....12

edamame hummus, cucumber, radishes, feta, tahini dressing, cumin yogurt, pickled beets



(V) vegetarian or may be made vegetarian

(V)* vegan or can be made vegan

Non-alcoholic

VIRGIN MARY 5

spicy tomato, fresh herbs, grated horseradish, lemon, sea salt

COUPLE SKATE 5

grapefruit juice, lime, cinnamon syrup

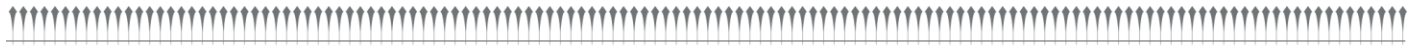
WILE E COYOTE 5

raspberry, lemon, ginger ale



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

HEIRLOOM TOMATO SALAD (V) charred corn, gem lettuce, basil, hickory smoked tennessee ham, buttermilk-chive dressing.....	13
GRILLED & RAW SUMMER BEANS (V)* lemon yogurt, plums, pickled fresno chilis, smoked almond togarashi.....	12
B&M COBB SALAD sesame-tamari chicken, avocado, buttermilk blue, tomato, nueske's bacon, hard-boiled egg, thai basil goddess, pepitas.....	14



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

MARILYN'S FRIED CHICKEN IN A BUCKET	16
½ freebird chicken, french fries, coleslaw, zucchini 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.....	12
HOUSE SMOKED TURKEY avocado, nueske's bacon, raclette, herb aioli, sourdough.....	12
GRILLED ZUCCHINI AND MUSHROOM GRILLED CHEESE (V) brioche, gruyere, comte, fontina, sherried onions.....	12
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.*

SEARED ARCTIC CHAR roasted cauliflower, wild mushroom barley, lemon, herbs, lemon-oregano vinaigrette.....	15
GRILLED OREGANO CHICKEN BREAST wisconsin wild rice, haricots verts, sautéed local greens, lemon jus.....	14

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