

Restaurant Week Dinner

\$40 per person, choose 1 of each!

First Course

BUTTERNUT SQUASH & COCONUT MILK SOUP (vg)

lemongrass, warm gingered shiitake mushrooms, scallion

NAPA CABBAGE & APPLE SALAD (v/vg)

roasted sweet potatoes, wild rice, toasted walnuts, aged cheddar, apple cider-walnut oil dressing

CRISPY CHEESE CURDS (v)

wisconsin cheddar, smoked guajillo chili salsa, burnt scallion ranch

ROASTED BEET SALAD (v/vg)

tahini dressing, roasted parsnips, orange, mint, thai basil, pistachio

NASHVILLE HOT BUNS (2 each)

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

Second Course

MARILYN'S FRIED CHICKEN

warm buttermilk biscuit, pickles, salted honey butter, house made hot sauce

CRESTE RIGATE PASTA

house extruded pasta, pork + fennel sausage, tuscan kale, soffrito, whipped ricotta

SEARED SALMON

warm grains, romanesco, autumn squash, brussel leaf salad

FONTINA & CHARD STUFFED MEATLOAF

roasted garlic mashed potatoes, mixed mushroom gravy, peas + carrots

GRILLED PORK CHOP

fontina polenta, cider mop sauce, apple-brussels leaf salad

SEARED ROMANESCO "STEAK" (v/vg)

winter pumpkin farro, roasted parsnips, lemon-caper sauce, pumpkin seeds

Third Course

CHOCOLATE POT DE CREME

whipped cream, peanut praline, crispy chocolate

WARM APPLE CRISP

whipped labne, pumpkin seed-oat streusel, toasted hazelnuts

BLOOD ORANGE SORBET

(v) vegetarian | (vg) may be made vegan

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

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

NAPA CABBAGE & APPLE SALAD (V) \$13

roasted sweet potatoes, wild rice, toasted walnuts, aged cheddar, apple cider-walnut oil dressing

WEDGE SALAD \$13

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

ROASTED BEET SALAD (V) \$12

tahini dressing, roasted parsnips, orange, mint, thai basil, pistachio

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

CRESTE RIGATE PASTA \$19

house extruded pasta, pork + fennel sausage, tuscan kale, sofrito, whipped ricotta

GRILLED HANGER STEAK \$25

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

SEARED VERLASSO SALMON \$24

warm grains, romanesco, autumn squash, brussel leaf salad

FONTINA STUFFED MEATLOAF \$21

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

SHORTRIB STROGANOFF \$23

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

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Beverages

COCKTAILS

RADIO DAYS red wine, vodka, cinnamon syrup, lemon.....	10
NY OLD FASHIONED bourbon, sugar, bitters.....	12
MARILYN'S OLD FASHIONED brandy, sprite, orange, cherry.....	10
THE LAKESIDE stateside vodka, violet, lime, mint.....	11
BLOOD ORANGE MARG blood orange, lime, tequila.....	11
FROSÉ rosé wine, citrus, strawberry, vodka.....	11
THE REGAL BEAGLE gin, aperol, elderflower, lemon.....	11
SAGE DERBY SMASH bourbon, sage, grapefruit, honey.....	13
MOSCOW MULE stateside vodka, lime, ginger beer.....	10

NON-ALCOHOLIC

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

◆ WINE ◆

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 ◆

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
brooklyn pulp art hazy ipa (6.5%) bright tropical fruit and a refreshingly soft finish.....	6.5
jack's original cider (5.5%) dry, crisp, and refreshing; like biting into the perfect apple.....	6.5

Bud & Marilyn's

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

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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