



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

THE GREEN GATSBY ... *bringing back the roaring twenties* 12

london dry gin, green chartreuse, lemon, rosemary

THE PHILLY CLUB ... *clover club's classic cocktail*... 12

gin, raspberry, lemon, egg white

LES BONS TEMPS ... *voici un sazerac très bien* ... 12

rye, herbal french liquor, vermouth, absinthe

GIN RICKEY ... *take a seat in the rocking chair* 10

gin, fresh cucumber-lime juice, soda water

BEE'S KNEES ... *or the cat's pajamas if you will* 13

barr hill gin, honey syrup, lemon

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

light rum, grapefruit, lime, maraschino

BUD AND MARILYN'S SLUSH *we keep this one rotating* 10

ask your server 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

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

vodka, lime, ginger beer

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

BRATWURST BUNS (2) 10

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

CHICKEN LIVER & FOIE MOUSSE 13

blood orange marmalade, pickled shallot, radish, fennel, hazlenuts, toasted sourdough

CHEESE PLATE 15

kunik (mixed cow & goat's milk) with fig balsamic, rogue smokey blue (cow's milk) with blood orange marmalade, truffle tremor (goat's milk) with truffle honey, clothbound cheddar (cow's milk) with apricot preserves, served with sea salt-sweet marcona almond crackers, 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, kohlrabi tabouli, radishes, feta, tahini dressing, cumin yogurt, greens, 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.*

SHAVED ASPARAGUS & KOHLRABI SALAD (V)*	12
peas, arugula, mustard greens, mint, pecorino, hazelnuts, lemon-honey vinaigrette	
B&M COBB SALAD (V)	14
sesame-tamari chicken, avocado, buttermilk blue, tomato, nueske's bacon, hard boiled egg, thai basil goddess, pepitas	



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

MARILYN'S FRIED CHICKEN IN A BUCKET	16
½ freebird 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)	12
HOUSE SMOKED TURKEY avocado, nueske's bacon, raclette, herb aioli, sourdough.....	12
ASPARAGUS GRILLED CHEESE fontina, gruyere, grilled asparagus, caramelized onions, mushrooms, brioche, truffle oil (V).....	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.*

PAN SEARED BRONZINO seared romanesco, beech mushroom, lancaster emmer grain, 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 (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