

# Bud & Marilyn's

• restaurant week lunch menu •

1234 Locust Street Philadelphia PA 19107 215.546.2220

## First Course

### CRISPY CHEESE CURDS (v)

wisconsin cheddar, smoked guajillo chile salsa, burnt scallion ranch

### BUTTERNUT SQUASH & CHARRED GINGER SOUP (v) \*

coconut milk, lemongrass, tamari-ginger shiitake

### NASHVILLE HOT BUNS (2 each)

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

### ROASTED BEET SALAD (vegan)

asian pear, sunflower seed puree, gem lettuce, radicchio, ginger dressing, seeded crunch

## Second Course

### B&M FRIED CHICKEN SANDWICH

cheddar, lettuce, red onion, pickled cabbage, roasted jalapeño-buttermilk dressing, toasted potato roll

### ROASTED IDAHO TROUT

seared cauliflower, beech & maitake mushroom barley, lemon, herbs, oregano-lemon dressing

### CURRIED CHICKEN SALAD COBB (\*)

pickled carrot & jicama, avocado, charred yellow beans, mix of lettuces, cherry tomato, hardboiled egg, toasted peanuts, ginger-carrot dressing, smoked bacon

### GRILLED OREGANO CHICKEN BREAST (\*\*)

wisconsin wild rice, butternut squash, apple-brussel leaf salad, lemon-chicken jus

### ROASTED FIG GRILLED CHEESE (v)

brioche, gruyere, comte, sherried onions, green apple

### BUD'S DOUBLE PATTY BURGER

yellow cheddar, nueske's bacon, red onion, lettuce, fancy sauce, pickles

all sandwiches served with your choice of fries or side salad

## Third Course

**MALTED CHOCOLATE POT DE CREME** dark chocolate, mixed malt balls, whipped cream

**WHISKEY-BUTTERSCOTCH BREAD PUDDING** vanilla bean ice cream, warm fudge sauce, toasted walnuts

**PEACH & BERRY CRISP** brown sugar-oat streusel, vanilla bean ice cream, salted caramel

**ALMOND JOY ICE CREAM** coconut, toasted almonds, dark chocolate (vegan)

**BLOOD ORANGE THAI BASIL SORBET**

(v) vegetarian (\*) may be made vegetarian upon request (\*\*) may be made vegan with a cauliflower "steak"

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\$35 per person

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## First Course choice of:

### CRISPY CHEESE CURDS (v)

wisconsin cheddar, smoked guajillo chile salsa, burnt scallion ranch

### ROASTED BEET SALAD (vegan)

asian pear, sunflower seed puree, gem lettuce, radicchio, ginger dressing, seeded crunch

### CURED HAM & PIMENTO CHEESE TOAST

Mighty Bread seeded sourdough, cornichons, pickled mustard seeds, dill

### NASHVILLE HOT BUNS (2 each)

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

## Second Course choice of:

### MARILYN'S FRIED CHICKEN

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

### SEARED VERLASSO SALMON

miso cauliflower puree, roasted heirloom carrots, radish salad, lemon-herb dressing

### RIGATONI ALLA NORMA (V) \*\*

roasted late summer peppers, tomatoes & eggplant, whipped sheep's milk ricotta, basil, breadcrumb

### FONTINA & CHARD STUFFED MEATLOAF

mashed potatoes, mixed mushroom gravy, peas & carrots

### SEARED CAULIFLOWER "STEAK" (V) \*\*

pepperonata, butternut squash & wisconsin wild rice, caper-lemon sauce

### SMOKED PAPRIKA MARINATED HANGAR STEAK

grilled pole beans, rosemary fingerling potatoes, roasted peppers, almond-hazelnut romesco,

## Third Course choice of:

**MALTED CHOCOLATE POT DE CREME** dark chocolate, mixed malt balls, whipped cream

**WHISKEY-BUTTERSCOTCH BREAD PUDDING** vanilla bean ice cream, warm fudge sauce, toasted walnuts

**PEACH & BERRY CRISP** brown sugar-oat streusel, vanilla bean ice cream, salted caramel

**ALMOND JOY ICE CREAM** coconut, toasted almonds, dark chocolate (vegan)

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