

Bud & Marilyn's

• restaurant week dinner •

\$35 per person

Available 4pm-10pm

September 13-25

First Course

choice of:

CRISPY CHEESE CURDS (v)

wisconsin cheddar, smoked guajillo chile salsa, burnt scallion ranch

RAW CARROT + BEET SALAD (vegan)

gingered carrot dressing, medjool dates, thai basil, mint, quinoa
marcona almonds, orange, ginger vinaigrette

TOMATO + WATERMELON GAZPACHO (v)

cucumber, herbs, caramelized shallot-goat cheese toast

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, pickles, salted honey butter, house made hot sauce

SEARED VERLASSO SALMON

shaved corn + fennel farro, heirloom tomato, almond-hazelnut romesco

RIGATONI ALLA NORMA (v)

roasted late summer peppers, tomatoes & eggplant, whipped ricotta, basil, breadcrumb

SHORTRIB STROGANOFF

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

GRILLED MISO CAULIFLOWER "STEAK" (v)

gingered shiitakes, toasted cashews, sesame-ginger dressing, pickled fresno chile

Third Course

choice of:

CHOCOLATE PEANUT BUTTER MOUSSE

whipped cream, mini malt balls

PEACH + BLUEBERRY CRISP

whipped labneh, walnut-oat crumble

(v) vegetarian