Bud & Marilyr's

SHAREABLES

GRANOLA PARFAIT (V) \$8

greek yogurt, seasonal fruit, tahini-almond granola, local honey, mint

CRISPY CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili salsa, burnt scallion ranch

NASHVILLE HOT CHICKEN BUNS \$13

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

WARM PECAN CINNAMON ROLL (V) \$10

cardamom cream cheese, bourbon caramel, raisins

SALADS

WEDGE SALAD \$13

bleu cheese, nueske's bacon, cherry tomato, toasted pepitas, crispy onions, avocado, watermelon radish, snap peas, herbed buttermilk dressing

GREEK PANZANELLA (V) \$12

cucumber, tomatoes, peppers, torn croutons, real good feta, dried oregano, pickled tomato

SANDWICHES WITH FRENCH FRIES

FRIED CHICKEN SANDWICH \$15

cheddar, pickle brine slaw, charred scallion ranch, potato roll

BUD'S DOUBLE PATTY BURGER \$15

applewood smoked bacon, LTO, pickles, fancy sauce, yellow cheddar, potato roll

BEYOND BURGER (V) \$14

LTO, pickles, fancy sauce, yellow cheddar, potato roll

EGGS & THINGS

TRUCK STOP SPECIAL \$17

two eggs your way, cheddar sausage, shaved ham, applewood smoked bacon, brioche toast, home fries

GRILLED SHRIMP BENEDICT \$18

poached eggs, pickle brine hollandaise, sauteed greens, choppy chop, crispy home fries

BRIOCHE FRENCH TOAST (V) \$15

cardamom-vanilla soak, mixed berries, lemon whipped ricotta, toasted marcona almonds, maple syrup, fresh mint

ANDOUILLE SAUSAGE N' BISCUITS \$16

sausage & mushroom gravy, buttermilk biscuits, cheddar, eggs, garlic greens, home fries

FRIED CHICKEN BUCKET \$22

crispy half chicken, french fries, ranch, dill pickles, pickled carrot slaw

BRAISED SHORTRIB CHILAQUIILES \$21

cumin black beans, crispy corn tortillas, smoked guajillo salsa, aguacate, queso, fried egg, radish, crema

SHAKSHUKA (V) \$15

leeks, pickled peppers, charred broccoli, asparagus, feta, herbs, spiced tomato sauce, two baked eggs, hash browns

CHICKEN N WAFFLES \$16

crispy chicken breast, buttermilk waffle, nueske's bacon, maple syrup, fried egg

TERIYAKI TOFU BOWL (V) \$15

crunchy ginger rice, pickled carrot, fried egg, gochujang cucumbers, lime, cilantro, chili crunch

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



BRUNCH COCKTAILS

BLOODY MARY spicy tomato, fresh herbs, horseradish, lemon, sea salt
GARIBALDI frothy orange juice, campari
GRAPEFRUIT MIMOSA elderflower, campari, sparkling wine

HOUSE FAVORITES

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
FROSÉ rosé wine, vodka, citrus, strawberry	12
THE REGAL BEAGLE gin, aperol, elderflower, lemon	11
SAGE DERBY SMASH bourbon, sage, grapefruit, honey	13
BLOOD ORANGE MARGARITA tequila, blood orange puree, lime	9
MOSCOW MULE tito's 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

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 malbec, alaliva, argentina, 2020... spice and rich; full bodied with earthy bold fruits.......10/48

Sparkling

+ BEER & CIDER +

ommegang witte (5.2%) hazy traditional Belgian style with orange peel and coriander	7
two roads lil heaven (4.8%) session ipa with passion fruit, grapefruit, and apricot notes	7
yards "bud's best" (6.0%) english style bitter ale; malty and rich	6
brooklyn lager (5.2%) amber lager with notes of caramel, grapefruit, and mild bitterness	3.5
yards heritage surf ipa (5.4%) summery ipa with notes of lime, tropical fruit, and mint	7
double nickel IPA (8.0%) dangerously drinkable ipa with notes of grapefruit, pine, and lemon	7.5