Bud & Marilyr's

# SHAREABLES

### GRANOLA PARFAIT (V) \$8

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

#### CRISPY CHEESE CURDS (V) \$12

wisconsin cheddar, smoked guajillo chili salsa, burnt scallion ranch

#### NASHVILLE HOT CHICKEN BUNS \$13

hot fried chicken, charred 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, watermelon radish, snap peas, herbed buttermilk dressing

### AUTUMN SQUASH SALAD (V) \$12

roasted butternut squash, napa cabbage, apple, parsnips, hazelnuts, pecorino, mint, burnt honey vinaigrette

## SANDWICHES WITH FRENCH FRIES

#### HOT FRIED CHICKEN SANDWICH \$16

hot fried chicken, cheddar, pickle brine slaw, pickles, charred scallion ranch, potato roll

## **BUD'S DOUBLE PATTY BURGER** \$16

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

## BEYOND BURGER (V) \$15

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** \$19

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

## BRIOCHE FRENCH TOAST (V) \$15

cardamom-vanilla soak, caramelized cinnamon bourbon apples, cinnamon mascarpone, toasted pecans, maple syrup, fresh mint

#### **ANDOUILLE SAUSAGE N' BISCUITS \$16**

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

### FRIED CHICKEN BUCKET \$23

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) \$16

leeks, sauteed peppers, charred broccoli, peas, feta, herbs, spiced tomato sauce, two poached eggs, hash browns

## CHICKEN N WAFFLES \$17

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**

<b>BLOODY MARY</b> spicy tomato, fresh herbs, horseradish, lemon, sea salt	11
GARIBALDI frothy orange juice, campari	11
STRAWBERRY SPRITZ gin, aperol, strawberry syrup, sparkling wine	13
BUD'S SIGNATURE ESPRESSO MARTINI bud's secret recipe	15

# OLD FASHIONED

NY OLD FASHIONED old granddad bourbon, sugar, bitters	. 12
MARILYN'S OLD FASHIONED brandy, sprite, orange, cherry	11

# COCKTAILS

THE LAKESIDE stateside vodka, violet, lime, mint	12
ORANGE CRUSH GRITTY SLUSH vodka, thyme syrup, aperol, blood orange, citrus	12
THE REGAL BEAGLE gin, aperol, elderflower, lemon	11
SAGE DERBY SMASH bourbon, sage, grapefruit, honey	14
THE PHILLY CLUB jackson hole gin, raspberry syrup, egg white, lemon	13
MOSCOW MULE tito's vodka, lime, ginger beer	14

## NON- ALCOHOLIC

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

## -----+ WINE +-

White/ Glass + Bottle

torrontes, finca el retiro, argentina, 2019tropical fruits, lemon zest, zip of salinity	
sauvignon blanc, slo jams wines, washington, 2021herbal citrus, fruity and honeyed	
pinot grigio field blend, panopticon, australia, 2021fruity and funky with greenish notes	64
ugni blanc- sauv blanc, huillaman, france, 2019fresh grapefruit, citrus, clean and crisp	12/52
dry riesling, frank stevenson, australia, 2021lime and lemon; nutty and funky	
chardonnay, twenty acres, california, 2019orchard fruit with rich vanilla and oak	
chenin blanc, thistle and weed, south africa, 2021floral citrus; creamy and textural	

# Red / Glass + Bottle

# Sparkling

