

Bud & Marilyn'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, nuneske'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 CHILAQUILES \$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, nuneske'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



Beverages

BRUNCH COCKTAILS

BLOODY MARY spicy tomato, fresh herbs, horseradish, lemon, sea salt.....	10
GARIBALDI frothy orange juice, campari.....	10
GRAPEFRUIT MIMOSA elderflower, campari, sparkling wine.....	13

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

torrontes, finca el retiro, argentina, 2019.....tropical fruits, lemon zest, zip of salinity.....	12/52
ugni blanc- sauv blanc, guillaman, france, 2019.....fresh grapefruit, citrus, clean and crisp	12/52
chardonnay, twenty acres, california, 2019.....orchard fruit with rich vanilla and oak.....	12/52

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

sparkling wine casas del mer, cava, spain.....apples and pear; creamy with lively bubbles.....	12/52
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◆ BEER & CIDER ◆

ommegang witte (5.2%) hazy traditional Belgian style with orange peel and coriander.....	7
allagash white (5.2%) traditional belgian witbier with a refreshing balance of citrus and spice.....	6.5
great lakes lemon hefeweizen (5.1%) belgian-style lemon white ale with effervescent body.....	6.5
brooklyn summer ale (5.0%) crisp, lightly floral and zesty for easy drinking.....	6.5
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

