

Bud & Marilyn's

SHAREABLES

CRISPY CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

MARILYN'S CRAB FRIES (V) \$11

seasoned fries, house made cheese sauce

BUD'S FRIED RICE

CAULIFLOWER \$14 PORK BELLY \$16 FRIED SHRIMP \$17

ginger tahini, peas, toasted peanuts, pickled carrot, vegetarian kimchi, lime, fried egg

SMOKED CHEDDAR PIEROGIES (V) \$14

crispy shallots, brown butter, apple-celery salad, horseradish crème fraiche

BAKED MAC & CHEESE (V) \$12

biscuit- thyme crumb topping, fontina, cheddar, gruyere

SALADS AND VEGETABLES

WEDGE SALAD \$12

blue cheese, nuneske's bacon, cherry tomato, shaved brussels sprouts, toasted pepitas, crispy onions, herbed buttermilk dressing

WINTER KALE SALAD (V) \$13

tuscan kale, ruby grapefruit, rutabaga, red onion, warm goat cheese, candied pecans, champagne vinaigrette

BRUSSELS SPROUT TOAST (V) \$12

gala apple, celery root puree, crispy brussels leaf, toasted hazelnut, brown butter-balsamic vinaigrette

FALAFEL CRUSTED CAULIFLOWER (V) \$11

cucumber raita, cilantro, mint, olive oil, toasted sesame seed, lemon

SEARED BRUSSELS SPROUTS (V) \$13

almond-hazelnut romesco, pickled fresno, pomegranate-sherry vinaigrette, crispy garlic

HOT BUTTERED BUNS (2 PER ORDER)

NASHVILLE HOT CHICKEN BUNS \$12

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

SHRIMP PO BOY HOT BUNS \$13

crispy shrimp, pickled cabbage, roasted pepper, remoulade, chili vinaigrette

KOREAN GLAZED TOFU HOT BUNS (V) \$11

sambal aioli, pickled carrot + papaya slaw, peanuts

SANDWICHES

FRIED CHICKEN SANDWICH \$15

spicy chicken breast, cheddar, pickle brine slaw, charred scallion ranch, potato roll, french fries

BUD'S DOUBLE PATTY BURGER \$15

applewood smoked bacon, LTO, pickles, fancy sauce, white cheddar, potato roll, french fries

BEYOND BURGER (V) \$14

LTO, pickles, fancy sauce, white cheddar, potato roll, french fries

SMOKED BEET REUBEN (V) \$14

swiss cheese, russian dressing, pickled carrot, sauerkraut, toasted marble rye

MARILYN'S CHICKEN

SEARED "BRICK" CHICKEN \$24

seared & roasted 1/2 chicken, butternut squash, turnips, herbs, toasted sourdough, garlic- lemon drippings

MARILYN'S FRIED CHICKEN \$22

crispy 1/2 chicken, warm biscuits, salted honey butter, dill pickles, house made hot sauce

NASHVILLE HOT FRIED CHICKEN \$22

crispy 1/2 chicken, potato bread, nashville hot dip, charred scallion ranch, pickles

SPECIALTIES

BUTTERNUT SQUASH LUMACHE PASTA (V) \$18

maitake mushroom, tuscan kale, fresno chili, shaved parmesan, toasted hazelnuts

BEEF AND BROCCOLI \$22

miso marinated skirt steak, sesame broccoli, ginger shitake mushrooms, toasted peanuts, pickled fresno chili

SEARED VERLASSO SALMON \$22

butternut squash and fennel barley, almond- hazelnut romesco, parsley radish salad

SEARED SEA SCALLOPS \$27

pancetta, autumn succotash, maitake mushroom, cornmeal johnny cakes

FONTINA STUFFED MEATLOAF \$20

fontina & chard stuffed meatloaf, mushroom gravy, mashed potatoes, peas & carrots

SHORTRIB STROGANOFF \$22

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



Beverages

COCKTAILS

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 vodka, violet, lime, mint.....	11

POUCHES \$14

THE RBG vodka, strawberry, citrus, basil	
THE REAL HOUSEWIFE white wine, elderflower, vodka, citrus, sparkling wine	
THAT B*TCH CAROL BASKIN'S SWEET TEA vodka, tequila, gin, rum, lemonade, cola	
BLOOD ORANGE MARGARITA tequila, blood orange puree, lemon + lime	
YOU SO FINE gin, grapefruit, lemon, rosemary	

HOT BEVERAGES

13th STREET WASSAIL mulled red wine, local honey, cardamom, cinnamon, star anise, citrus.....	12
WARM SPICED CIDER apple cider, orange, pomegranate molasses, sweet spices	6
<i>add a shot</i> spiced rum, dark rum, brandy, bourbon, vodka.....	8

◆ WINE ◆

White/ Glass + Bottle

pinot grigio, vigneti del sole, italy, 2018.....fresh apples and citrus; lean and pleasant.....	10/48
sauvignon blanc, shepherd, napa, 2019.....tropical fruits, juicy, snappy acidity.....	12/52
chardonnay, guilmann, napa, 2019.....floral lemon and apple fruit; juicy and lively.....	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
zinfandel, predator, california, 2017.....intense and full bodied red with dark fruits and spice.....	10/48

Sparkling

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

victory braumeister pils (5.1%) german- style pilsner, dry, quenching character.....	6
allagash white (5.2%) wheat and coriander, citrus and spice.....	7
dogfish head slightly mighty ipa (4%) light bodied with tropical aroma and balanced sweetness.....	6.5
ithaca every day haze (6.6%) juicy, fruity, and smooth east coast- style ipa.....	7
lancaster double chocolate milk stout (6.8%) roasted malts, smooth mouthfeel, velvety chocolate.....	7.5
austin east dry cider (5%) dry craft cider, crisp apple and spice.....	6.5



Dessert



FUNFETTI CAKE \$10

vanilla cake, white buttercream frosting, strawberry, milk crumble

BANANA PUDDING \$8

vanilla pudding, whipped cream, banana, house made vanilla wafers

NY CHEESECAKE \$8

luxardo cherries, vanilla whipped cream, graham cracker crust

BLOOD ORANGE SORBET \$8

After Dinner Drinks

AMARO

fernet branca..... 12

cynar..... 12

BRANDY

hennessy vso 14

CORDIALS \$10

sambuca

amaretto

kahlua

baileys

frangelico

Coffee *by La Colombe*

COFFEE..... 3.5

ESPRESSO..... 4

DOUBLE ESPRESSO 5.5

CAPPUCCINO 4.5
