



COCKTAILS ... *the five o'clock whistle whetters.*

LAKESIDE ... *smooth sailing ahead* 10

vodka, lime juice, mint, violet

SAGE DERBY SMASH ... *it'll get the motor running* 12

bourbon, grapefruit, honey, sage

THE GREEN GATSBY ... *bringing back the roaring twenties* 12

london dry gin, green chartreuse, lemon, rosemary

THE PHILLY CLUB ... *clover club's classic cocktail*... 12

gin, raspberry, lemon, egg white

THE LONG GOODBYE ... *tonight's perfect ending... or beginning...* 12

irish whiskey, dubonnet rouge, peychaud's

GIN RICKEY ... *have a seat in the rocking chair* 10

gin, fresh cucumber-lime juice, soda water

FROSÉ..... *yes way, frozé* 10

french rosé, strawberry-tarragon syrup, vodka, citrus

MARILYN'S O-F ... *Marilyn knew what she was doing* 9.5

brandy, orange, cherry, bitters, sprite

NY STYLE O-F ... *a spoonful of sugar helps the 'medicine' go down* 13

bonded bourbon, sugar, bitters

Tiki Vibes.....

O'AHU...*the famous tonic of Waikiki*... 12

punch booze, tropical juices, almond orgeat

KING KAMEMAHEMA...*a potion fit for a Polynesian king*... 11

bourbon, orange juice, lime, tia maria, orgeat

EL FLORIDITA...*hemingway's mid-afternoon treat on the veranda*... 12

light rum, grapefruit, lime, maraschino

Non-alcoholic

VIRGIN MARY 5

spicy tomato, fresh herbs, grated horseradish, lemon, sea salt

COUPLE SKATE 5

grapefruit juice, lime, cinnamon syrup

WILE E COYOTE 5

raspberry, lemon, ginger ale



SHARABLES...*indeed a treat, for one and all.*

CRISPY CHEESE CURDS (V).....9
wisconsin cheddar, smoked guajillo chile salsa,
burnt scallion ranch

NASHVILLE HOT BUNS (2)10
hot fried chicken, little pickles, ranch, pickle brine slaw

PORK N' PICKLES16
la quercia "prosciutto" (Iowa), country pork pate (PA),
la quercia guanciale (Iowa), whiskey salame (Utah),
pimento cheese, fermented beer mustard, warm biscuit, pickles

CHOP SUEY (V).....17
orange chile-braised pork, tehini-dijon fried rice, snap peas,
grilled pineapple, charred corn, purple cabbage,
carrot-jicama slaw, kimchi, fried egg

VIETNAMESE CHICKEN LIVER PATE.....10
toasted peanuts, pickled carrot, cilantro, basil, serrano,
toasted brioche

BOWLS... *to get the afternoon rollin'.*

MATZO BALL SOUP.....8
celery hearts & leaves, dill, heirloom carrot, parsley,
roisserie chicken

STEAMED MUSSELS..... 14
house-made smoked chorizo sausage, charred corn,
roasted jalapeno, shellfish broth, herbs, grilled garlic bread

CAULIFLOWER FALAFEL (V).....12
edamame hummus, cucumber, kohlrabi tabouli, radishes,
feta, tahini dressing, cumin yogurt, greens, pickled beets



(V) vegetarian or may be made vegetarian

* vegan

** may be made vegan



SALADS... *a delight to your taste buds.*

WATERMELON & BEET SALAD**	10
french feta, kohlrabi, toasted almonds, arugula, mint, basil, citrus vinaigrette	
B&M COBB SALAD (V)	14
sesame-tamari chicken, avocado, buttermilk blue, tomato, nueske's bacon, hard boiled egg, thai basil goddess, pepitas	
TOMATO SALAD.....	12
charred corn, country ham, scallion hushpuppies, snap peas, buttermilk dressing (V)	



CHICKEN... *delicious finger lickin' to be had.*

MARILYN'S FRIED CHICKEN IN A BUCKET	15
bell & evan's ½ chicken, french fries, cole slaw, zucchini pickles, house made hot sauce	

SANDWICHES ... *you know you got a favorite.*

SMOKED BEET REUBEN swiss cheese, russian dressing, pickled carrot & jicama, toasted marble rye (V)	12
HOUSE SMOKED TURKEY avocado, nueske's bacon, raclette, herb aioli, sourdough.....	12
ASPARAGUS GRILLED CHEESE fontina, gruyere, grilled asparagus, caramelized onions, mushrooms, brioche, truffle oil	12
BUD'S DOUBLE PATTY BURGER yellow cheddar, nueske's bacon, red onion, lettuce, fancy sauce, pickles.....	13

* sandwiches served with your choice of french fries or salad of greens & shaved roots

* add a fried farm egg to any sandwich +2

PLATES ... *a wise choice for contentment.*

ROASTED IDAHO TROUT seared romanesco, beech mushroom barley, lemon, herbs, salsa verde.....	15
POUNDED & MARINATED CHICKEN BREAST wisconsin wild rice, charred broccolini, heirloom carrots, lemon	13
CRESTE PASTA asparagus, english peas, snow peas, pancetta, broccoli-hazelnut pesto, pecorino (V).....	12

SIDES

WARM BUTTERMILK BISCUITS salted honey butter (V).....	5
FRENCH FRIES (V)	5

chef/proprietor MARCIE TURNEY..... *executive chef* EVAN TURNEY

.....*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