

NYE 2025

FROM THE CHEF FOR THE TABLE TO SHARE

Pimento Cheese Dip (v)

chow chow, herbs, warm fennel seed pretzel rolls

Chilled Shrimp

castelvetrano olive, orange, fennel, smoky cocktail sauce

FIRST COURSE FOR THE TABLE TO SHARE

Beef Tartare “Frites”

green peppercorn aioli, capers, parmesan, crispy potato cake

Gem + Winter Chicory Salad

whipped feta boursin, crispy sweet potato, honey crisp apple, fennel, toasted almond, burnt honey vinaigrette

SECOND COURSE CHOOSE TWO

Swordfish Piccata

seared cauliflower, lemon-caper butter sauce, smoked pimenton

French Onion Braised Beef Cheeks

onion braised beef, seared Mighty Bread Co. sourdough, caramelized onion, gruyere, fresh horseradish

Marilyn’s Fried Chicken

crispy freebird ½ chicken, warm biscuits, salted honey butter, dill pickles, house made hot sauce

Seared Celery Root “Scallops” (v) *

potato puree, lemon-caper butter sauce, spinach, smoked pimenton

Steak Diane \$14 supplement

grilled 12oz strip steak, kennett square mushrooms, hasselback yukons, garlic greens

DESSERT SAMPLER

Pumpkin Cheese Cake w/whipped labne + candied pepitas

Pecan Slab Pie w/brown butter ice cream + miso caramel

\$65 PER PERSON

(v) vegetarian

*may be made vegetarian or vegan upon request

Bud & Marilyn's