

Bud & Marilyn's

SHAREABLES *...indeed a treat for one and all*

WARM PECAN CINNAMON ROLL\$14

cardamom cream cheese, bourbon caramel, rum raisins, toasted pecans

CRISPY CHEESE CURDS\$15

wisconsin cheddar, charred scallion ranch

TZATZIKI + WHITE BEANS\$15

lemon, roasted garlic, aleppo, lots of herbs, grilled angel pita

NASHVILLE HOT CHICKEN BUNS\$14

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

CRISPY POTATO\$16

salmon schmear, malt vinaigrette, smoked paprika, pickled mustard seed, dill + chives

SWEET STUFF *... a praise-raiser for weekend enjoyment*

CRUNCHY ALMOND FRENCH TOAST (V) \$17

caramelized bananas, coconut, dark chocolate, greek yogurt, toasted almonds

LEMON RICOTTA PANCAKES (V) \$18

buttermilk pancakes, sweetened ricotta, maine blueberries, hazelnuts + thai basil

"TIRAMISU" FRENCH TOAST (V) \$19

espresso dip, marsala whipped mascarpone, dark chocolate coffee cake crumble

STARTERS *...rise and shine*

SPRING GREENS SALAD (V) \$14

baby lettuces, snap pea, asparagus, radish, lemon-poppy dressing, young pecorino, herbs

STACKED KOHLRABI CAESAR \$14

hearts of romaine, brown butter croutons, anchovy-lemon dressing and a good dose of parmesan

BOBBY'S WEDGE SALAD (V*)\$16

blue cheese, nuneske's bacon, avocado, toasted pepitas, crispy onions, thai basil dressing

add proteins for salad:

crispy fried chicken breast (\$8)

herb marinated grilled chicken (\$8)

grilled shrimp (\$12)



MARILYN'S FRIED CHICKEN.....\$24

crispy half chicken, french fries, ranch, dill pickles, pickled carrot slaw

HOT FRIED CHICKEN SANDWICH.....\$17

spicy fried chicken, cheddar, pickle brine slaw, pickles, charred scallion ranch, brioche roll

CHICKEN 'N WAFFLES.....\$20

crispy chicken breast, buttermilk waffle, nuneske's bacon, maple syrup + fried egg

EGGS & THINGS... *variations on a favorite theme*

TRUCK STOP SPECIAL\$19

two eggs your way, bacon-cheddar sausage, shaved black forest ham, applewood smoked bacon, brioche toast, home fries

SHORTRIB CHILAQUILES\$22

crispy corn tortillas, salsa roja, house cheese mix, black beans, fried egg, avocado-tomatillo, crema + lime

SHAKSHUKA (V)\$19

asparagus, garlic greens, spicy tomato sauce, feta, two baked eggs + grilled angel bakery pita (sub hashbrowns \$2)

GRILLED SHRIMP BENEDICT\$21

poached eggs, pickle brine-hot mustard hollandaise, sauteed greens, choppy chop + crispy home fries

SPRING FRITTATA\$22

english peas + fava beans, goat cheese, herbs, watercress salad, toasted pepitas

SAUSAGE 'N BISCUITS\$19

buttermilk biscuit, our andouille sausage, mushroom gravy, cheddar cheese, garlic greens + sunny side egg

BUD'S DOUBLE PATTY BURGER\$19

applewood smoked bacon, LTO, pickles, fancy sauce, yellow cheddar, buttered brioche roll

TERIYAKI TOFU BOWL (V)\$16

crunchy ginger rice, pickled carrot, fried egg, gochujang cucumbers, lime, cilantro, chili crunch (sub pork belly \$4)

...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.....	13
GARIBALDI frothy orange juice, campari.....	11
STRAWBERRY SPRITZ gin, aperol, strawberry syrup, sparkling wine.....	13
BUD'S SEASONAL ESPRESSO MARTINI our secret recipe.....	15

OLD FASHIONED

NY OLD FASHIONED bourbon, sugar, bitters.....	13
MARILYN'S OLD FASHIONED brandy, sprite, orange, cherry.....	12

COCKTAILS

BUCK ROGERS bourbon, ginger, lime, bitters, fizzy water.....	14
BUD'S ESPRESSO MARTINI our secret recipe.....	15
THE LAKESIDE vodka, violet, lime, mint.....	13
ROTATING SEASONAL SLUSH ask your server about it!.....	12
THE REGAL BEAGLE gin, aperol, elderflower, lemon.....	13
BLINKER rye whiskey, grapefruit, raspberry.....	14

NON-ALCOHOLIC

COUPLES SKATE grapefruit, lime, cinnamon syrup.....	6
WILE E COYOTE raspberry, lemon, ginger ale	6

WINE

White / Glass + Bottle

PINOT GRIGIO TERRA VIVA, italy, 2023.....lemon, melons and white flowers; supple and pretty.....	12/55
GRUNER VELTLINER ILLAHE, oregon, 2023.....white pepper, herbs and greenish reflections.....	64
SAUVIGNON BLANC POSTALES, argentina, 2023.....tropical melons and pears, plump and bright body.....	13/60
DRY RIESLING FRANK STEVENSON, australia, 2021.....lime and lemon; nutty and funky	66
CHARDONNAY TREFETHEN, napa, 2023.....creamy, orchard fruit and mineral.....	13/60
CHENIN BLANC FLORENT COSME, france, 2023.....pears and green apples; creamy and textural	80

Red / Glass + Bottle

PINOT NOIR MORANDE, chile, 2022.....ripe red berries, soft and fruity	13/60
MALBEC CALLIA, argentina, 2023.....spice and rich; full bodied with earthy bold fruits.....	12/55
CABERNET TI GA, italy, 2023.....black fruit & baking spice; long finish of oak & tannin.....	12/55
TEMPRANILLO VEGA SICILIA, rioja, 2019.....plush and warming, earth-driven fruits with spice.....	90
CABERNET SAUVIGNON ST SUPERY, napa, 2019.....cedar, dark fruits and spice; opulent and long body.....	95
CHÂTEAUNEUF-DU-PAPE DOM. LA BARROCHE, france, 2019..pepper+black fruit; full and firm w/ crunchy tannins..	110
MERLOT FROG'S LEAP, napa, 2020.....elegant and warming; purple flowers and plums with supple tannins.....	98

Sparkling

CHARDONNAY DOMAINE SIMONET, france, NV.....bright white stone fruit and floral notes.....	12/55
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BEER

...Please ask your server to see tonight's draft selections...