**SALADS & SHAREABLES**

- **WARM PECAN CINNAMON ROLL (V) $10**
  cardamom cream cheese, bourbon caramel, raisins

- **MARILYN’S CRAB FRIES (V) $11**
  seasoned waffle fries, house made cheese sauce

- **CRISPY CHEESE CURDS (V) $11**
  wisconsin cheddar, smoked guajillo chili salsa, burnt scallion ranch

- **FALAFEL CRUSTED CAULIFLOWER (V) $11**
  cucumber raita, cilantro, mint, olive oil, lemon, toasted sesame seed

- **BUD’S FRIED RICE**
  CAULIFLOWER $14 PORK BELLY $16 FRIED SHRIMP $17
  ginger tahini, peas, toasted peanuts, pickled carrot, vegetarian kimchi, lime, fried egg

- **WEDGE SALAD $12**
  blue cheese, nueske’s bacon, cherry tomato, shaved brussel sprouts, toasted pepitas, crispy onions, herbed buttermilk dressing

**HOT BUTTERED BUNS (2 PER ORDER)**

- **NASHVILLE HOT CHICKEN BUNS $13**
  hot fried chicken, burnt scallion ranch, little pickles, pickle brine slaw

- **KOREAN GLAZED TOFU HOT BUNS (V) $11**
  sambal aioli, pickled carrot & papaya slaw, peanuts

- **SHRIMP PO’ BOY HOT BUNS $13**
  crispy shrimp, pickled cabbage, roasted peppers, remoulade, chili vinaigrette

**SANDWICHES WITH FRENCH FRIES**

- **FRIED CHICKEN SANDWICH $15**
  spicy chicken breast, cheddar, pickle brine slaw, charred scallion potato roll

- **BUD’S DOUBLE PATTY BURGER $15**
  applewood smoked bacon, LTO, pickles, fancy sauce, white cheddar, potato roll

- **BEYOND BURGER (V) $14**
  LTO, pickles, fancy sauce, white cheddar, potato roll

**EGGS & THINGS**

- **SHAKSHUKA (V) $14**
  seasonal vegetables, squash, peppers, garbanzo beans, poached egg, feta, herbs

- **TRUCK STOP SPECIAL $16**
  two eggs your way, cheddar sausage, maple glazed bacon, brioche toast, home fries

- **SHRIMP PO’ BOY BENEDICT $18**
  crispy gulf shrimp, toasted biscuit, poached eggs, pickle brine hollandaise

- **BRAISED SHORTRIB CREAM CHIP BEEF $17**
  fontina cheese sauce, toasted sourdough, fried egg

- **BUD’S BREAKFAST SANDWICH $15**
  andouille sausage, scrambled egg, sautéed kale, crispy shallots, pimento hollandaise, brioche bun, served with home fries

- **BRISKET HASH $16**
  braised beef brisket, roasted autumn vegetables, black kale, roasted peppers, mushrooms, crispy potato, fried egg

- **SHAVED HAM BISCUITS + GRAVY $15**
  black forest ham, buttermilk biscuits, fried egg, sausage gravy (can substitute mushroom gravy)

- **CHICKEN N WAFFLES $16**
  crispy chicken breast, buttermilk waffle, nuese’s bacon, maple syrup, fried egg

**SWEET STUFF**

- **GRANOLA PARFAIT (V) $8**
  greek yogurt, seasonal fruit, almond granola, local honey, mint

- **BRIOCHÉ FRENCH TOAST (V) $14**
  lemon whipped ricotta, caramelized apples, almond granola

- **PB & BANANA FRENCH TOAST (V) $14**
  graham cracker crusted brioche, caramelized bananas, peanut butter cream cheese, salted peanuts

**DESSERTS**

- **FUNFETTI $10**
  vanilla cake, white buttercream frosting

- **BANANA PUDDING $8**
  vanilla pudding, whipped cream, banana, house made vanilla wafers

- **BLOOD ORANGE SORBET $8**
Beverages

BRUNCH COCKTAILS

BLOODY MARY spicy tomato, fresh herbs, horseradish, lemon, sea salt.................................................. 10

GARIBALDI frothy orange juice, campari.................................................................................................. 10

GRAPEFRUIT MIMOSA st germain, campari, sparkling wine................................................................. 12

POUCHES

LET’S GET SCHITT- FACED vodka, rose wine, citrus, strawberry, apples.............................................. 14

IRISH WHISKEY MAKES ME FRISKY tullamore dew, lime, ginger beer............................................ 16

LOOK OUT LIVER! gin, lemon, grapefruit, rosemary............................................................................. 14

KISS ME, I’M IRISH tequila, blood orange puree, lemon + lime............................................................. 15

LET’S GET SHAMROCKED vodka, citrus, basil, blue.............................................................................. 14

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

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

add a shot spiced rum, dark rum, brandy, bourbon, vodka................................................................. 8

WINE

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

Sparkling

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

BEER & CIDER

yards brewing co. “bud’s best” pale ale (6%) english style pale ale; malty and rich............................... 6

sierra nevada hazy little thing ipa (6.7%) new england style ipa with intense hop character........... 6.5

2sp pony boi lager (4%) clean, crisp, crushable and locally made light golden lager......................... 6

omnegang witte (5.2%) belgian style white ale, coriander & sweet orange peel............................... 7

dogfish head 60 minute ipa (6%) hoppy with moderate bitterness and crisp finish.......................... 6.5

2sp baby bob stout (6.0%) bold dry american stout featuring dark roasted malt............................... 7

abita purple haze (4.2%) lager brewed with raspberries. hazy and slightly tart.................................. 6

downeast cider (5.1%) unfiltered and semi-sweet............................................................................... 6.5