

Bud & Marilyn's

SALADS & SHAREABLES

WEDGE SALAD \$12

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

AUTUMN SALAD (V) \$13

local apples, napa cabbage, delicata squash, wild rice, toasted pecans, aged parmesan, apple cider vinaigrette

BRUSSEL SPROUT TOAST (V) \$12

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

FALAFEL CRUSTED CAULIFLOWER (V) \$11

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

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 \$14

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

BAKED MAC & CHEESE \$12

biscuit- thyme crumb topping, fontina, cheddar, gruyere

HOT BUTTERED BUNS (2 PER ORDER)

NASHVILLE HOT CHICKEN BUNS \$13

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

IMPOSSIBLE 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, biscuit, 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

SEARED VERLASSO SALMON \$22

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

BEEF AND BROCCOLI \$22

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

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

SUNCHOKE TAGLIATELLE (V) \$19

maitake mushroom, tuscan kale, charred leek, thyme, horseradish crème fraiche

DESSERT

FUNFETTI \$10

vanilla cake, white buttercream frosting

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

Bud & Marilyn's

Pouches \$14

SOPHIA'S PEACH PUNCH

bourbon, peach, house made lemonade,
fresh mint

THE REAL HOUSEWIFE

vodka, white wine, st germain, lemon, sparkling
wine, blueberries

THE GRITTY MARGARITA

blood orange margarita- tequila blanco, lime,
blood orange puree

THAT B*TCH CAROL BASKIN'S SWEET TEA

vodka, tequila, gin, rum, lemonade, cola

Cocktails

FROSE \$10

rosé wine, vodka, strawberry-tarragon syrup

RADIO DAYS \$10

red wine, vodka, cinnamon syrup, lemon

NY OLD FASHIONED \$12

bourbon, sugar, bitters

MARILYN'S OLD FASHIONED \$10

brandy, sprite, orange, cherry



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, pierre, france, 2018.....strawberry and raspberries; fruit driven and fresh.....11/50
cabernet-merlot, haut bicou, france, 2018.....black fruit and baking spice; long finish of oak & tannin...10/48
cotes du rhone saveurs du temps, france, 2017.....herbs, floral black fruit and pepper; round & flesh....10/48

Rosé

pinot noir rose, cielo, italy, 2019.....floral red berries; clean and balanced.....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
von trapp pilsner (5.4%) citrus peel botanicals, dry peppery finish.....5.5
troegs dreamweaver wheat (4.8%) notes of banana and lemon. slightly tart, very refreshing.....6.5
neshaminy creek county line ipa (6.6%) west coast style ipa with citrus notes & a bitter finish.....6.5
2sp up & out hazy ipa (7%) juicy ipa with notes of stone fruits, berries & citrus.....6
victory brewing golden monkey 7oz (9.5%) belgian style tripel, light, earthy hops & a dry finish.....8
austin east dry cider (5%) dry craft cider, crisp apple and spice.....6.5

After Dinner Drinks

AMARO \$12

cynar
fernet branca

CORDIALS \$10

sambuca
amaretto
kahlua
baileys
frangelico

BRANDY \$14

hennessy vso