### SHAREABLES

**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 (V) $14**
Crispy shallots, brown butter, apple-celery salad, horseradish crème fraîche

**Baked Mac & Cheese** (V) $12
Biscuit-thyme crumb topping, fontina, cheddar, gruyere

### SALADS AND VEGETABLES

**Wedge Salad $12**
Blue cheese, rueske’s bacon, cherry tomato, shaved brussels sprouts, toasted pepitas, crispy onions, herbed buttermilk dressing

**Brussels Sprout Toast (V) $12**
Gala apple, celery root puree, crispy brussels leaf, toasted hazelnut, brown butter-balsamic vinaigrette

**Falafel Crusted Cauliflower (V) $11**
Cucumber raita, cilantro, mint, olive oil, toasted sesame seed, lemon

**Seared Brussels Sprouts (V) $13**
Almond-hazelnut romesco, pickled fressno, pomegranate-sherry vinaigrette, crispy garlic

### HOT BUTTERED BUNS (2 PER ORDER)

**Nashville Hot Chicken Buns $12**
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

**Beyond 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-lemongrass drizzles

**Marilyn’s Fried Chicken $22**
Crispy 1/2 chicken, warm biscuits, salted 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

**Butternut Squash Lumache Pasta (V) $18**
Maitake mushroom, Tuscan kale, fresno chili, shaved parmesan, toasted hazelnuts

**Grilled Hanger Steak $25**
Paprika-rosemary marinade, cracked Idaho potato, seared maitake mushroom, watercress, beef fat balsamic vinaigrette, smoked garlic aioli

**Seared Verlasso Salmon $22**
Butternut squash and fennel barley, almond-hazelnut romesco, parsley radish salad

**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 fraîche
Beverages

COCKTAILS

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

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

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

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, Guldin, 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

Zinfandel, Predator, California, 2017.............. intense and full bodied red with dark fruits and spice...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, crushable and locally made light golden lager.........................6

Ommegang Witte (5.2%) Belgian style white, 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
**Dessert**

**FUNFETTI CAKE $10**
vanilla cake, white buttercream frosting, strawberry, milk crumble

**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**

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**After Dinner Drinks**

**AMARO**
fernet branca ................................................................. 12
cynar ........................................................................ 12

**BRANDY**
hennessy vso .................................................................. 14

**CORDIALS $10**
sambuca
amaretto
kahlua
baileys
frangelico

**Coffee by La Colombe**

**COFFEE** ........................................................................... 3.5
**ESPRESSO** ....................................................................... 4
**DOUBLE ESPRESSO** ..................................................... 5.5
**CAPPUCCINO** .................................................................. 4.5