

Bud & Marilyn's

SHAREABLES... *a delight to your taste buds.*

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|---|------|
| CRISPY CHEESE CURDS wisconsin cheddar, smoked guajillo salsa + charred scallion ranch (V)..... | \$13 |
| SHRIMP & COUNTRY HAM HUSHPUPPIES chili remoulade, pickled fennel, dill..... | \$15 |
| SEARED SCALLOPS english pea + asparagus succotash, crisy pancetta, garlic confit, crème fraiche, cured egg yolk..... | \$18 |
| MACARONI & CHEESE ricette pasta, house cheese blend, grilled asparagus, lemon, garlic breadcrumb (V)..... | \$16 |
| BEEF TARTARE smoked garlic aioli, cornichon, pea tendrils, mezze mizuna, fresh horseradish, salt + vinegar chips..... | \$18 |
| KIMCHI FRIED RICE shiitakes, sesame broccoli, pickled papaya + carrot, spicy cucumbers, fried egg + crunchy garlic-chili oil w/ glazed tofu \$16 (V) w/ seared pork belly \$20 w/ tempura shrimp \$23 | |

SALADS & VEGETABLES... *eat your veggies people.*

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| WEDGE SALAD blue cheese, nueske's bacon, cherry tomatoes, pepitas, crispy onions + herbed buttermilk dressing..... | \$14 |
| SPRING SALAD grilled carrot, whipped goat cheese, arugula, purple ninja radish, thai basil goddess dressing, sunflower seed (V)..... | \$14 |
| GRILLED ASPARAGUS house chinese sausage, sambal, pickled spring onion, toasted sesame seed, crispy garlic, cilantro..... | \$15 |

HOT BUTTERED BUNS [2 EACH]... *yeah, that's what we said.*

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| NASHVILLE HOT BUNS hot fried chicken, dill pickles, burnt scallion ranch, pickle brine slaw + buttered potato rolls..... | \$14 |
| SHRIMP TEMPURA BUNS pickled red cabbage, curry aioli, long hot pepper + buttered potato rolls..... | \$14 |
| TERIYAKI GLAZED TOFU BUNS pickled papaya, chili aioli, toasted peanuts, cilantro + buttered potato rolls (V)..... | \$11 |



CHICKEN... *delicious finger lickin' to be had.*

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| MARILYN'S FRIED CHICKEN crispy ½ chicken, warm biscuits, dill pickles, salted honey butter + house made hot sauce..... | \$25 |
| NASHVILLE HOT CHICKEN crispy ½ chicken, potato bread, Nashville hot dip, charred scallion ranch + dill pickles..... | \$25 |
| SEARED BRICK CHICKEN grilled ½ chicken, roasted peppers, opal basil, ramps, fava beans, mighty bread co sour dough, green garlic-lemon drippin' sauce..... | \$26 |

SPECIALTIES... *a wise choice for contentment.*

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| CHICKEN ESTRELLA PASTA extruded egg noodle, house chicken sausage, fennel soffrito, sauteed greens, whipped ricotta..... | \$23 |
| FAMOUS STUFFED MEATLOAF fontina & chard stuffed meatloaf, mushroom gravy, mashed potatoes, peas + carrots..... | \$23 |
| 12OZ GRILLED DUROC PORKCHOP castle valley cheddar polenta, garlic broccoli rabe, pickled pepper relish, cherry glaze..... | \$26 |
| SHORTRIB STROGANOFF mafaldine pasta, braised shortrib, sherried mushrooms, horseradish crème fraiche..... | \$25 |
| SEARED VERLASSO SALMON coconut jasmine rice, red curry, charred snap peas, pickled broccoli, crispy carrot..... | \$26 |
| GRILLED HANGER STEAK seared new potato salad, sauce gribiche, sping onion salsa verde, grilled asparagus..... | \$27 |
| SPRING PEA TORTELLONI lemon, marinaded mushroom, smoked butter, fiore sardo, toasted pine nuts, mint..... | \$24 |

SIDES... *we all need a little side hustle.*

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| MASHED POTATOES garlic, shallot, butter + chives (V)..... | \$6 |
| WARM BUTTERMILK BISCUITS salted honey butter (V)..... | \$5 |

(V) vegetarian [VG] vegan

.....*chef/proprietor* MARCIE TURNEY.....*chef de cuisine* MICHAEL BARNISIN.....

...*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...*

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OLD FASHIONED

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| NY OLD FASHIONED old granddad bourbon, sugar, bitters..... | \$13 |
| MARILYN'S OLD FASHIONED brandy, sprite, orange, cherry..... | \$12 |

COCKTAILS

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| STRAWBERRY SPRITZ gin, aperol, strawberry syrup, sparkling wine..... | \$13 |
| SAGE DERBY SMASH bourbon, sage, grapefruit, honey..... | \$14 |
| BUD'S SEASONAL ESPRESSO MARTINI our secret recipe..... | \$15 |
| THE LAKESIDE vodka, violet, lime, mint..... | \$13 |
| FROZEN ORANGE CRUSH GRITTY vodka, aperol, blood orange, thyme syrup, lemon..... | \$12 |
| THE REGAL BEAGLE gin, aperol, elderflower, lemon..... | \$13 |
| THE PHILLY CLUB gin, raspberry syrup, egg white, lemon..... | \$13 |

NON-ALCOHOLIC

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| COUPLES SKATE grapefruit, lime, cinnamon syrup..... | \$6 |
| WILE E COYOTE strawberry, lemon, ginger ale..... | \$6 |

◆ WINE ◆

White / Glass + Bottle

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| torrontes, finca el retiro, argentina, 2019.....tropical fruits, lemon zest, zip of salinity..... | 12/52 |
| sauvignon blanc, slo jams wines, washington, 2021.....herbal citrus, fruity and honeyed..... | 68 |
| pinot grigio field blend, panopticon, australia, 2021.....fruity and funky with greenish notes..... | 64 |
| ugni blanc- sauv blanc, guillaman, france, 2019.....fresh grapefruit, citrus, clean and crisp..... | 13/54 |
| dry riesling, frank stevenson, australia, 2021.....lime and lemon; nutty and funky..... | 66 |
| chardonnay, twenty acres, california, 2019.....orchard fruit with rich vanilla and oak..... | 13/54 |
| chenin blanc, thistle and weed, south africa, 2021.....floral citrus; creamy and textural..... | 80 |

Red / Glass + Bottle

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|---|-------|
| pinot noir, capitelles des fermes, france, 2021...red berries & cherries, silky body, balanced acidity..... | 13/52 |
| malbec, ataliva, argentina, 2021... spice and rich; full bodied with earthy bold fruits..... | 12/50 |
| grenache, department 66, france, 2016...leather, licorice and baking spice; dark and jammy..... | 85 |
| cabernet-merlot, haut bicou, france, 2021...black fruit & baking spice; long finish of oak & tannin..... | 12/50 |
| petit sirah, ridge, 2019, sonoma..... plums, black fruit and dark flowers; warm and round..... | 98 |
| malbec, trefethen dragon's tooth, 2018, napa... wild black fruit, savory spices and supple tannins..... | 90 |
| cabernet sauvignon, st supery, 2019, napa... cassis, vanilla and oak tinged spice..... | 120 |

Sparkling

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

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

Dessert



FUNFETTI CAKE \$10

vanilla cake, white buttercream frosting, strawberry, milk crumble

CHOCOLATE PEANUT BUTTER CAKE \$10

chocolate-peanut butter icing, crispy chocolate pearls, Bud's fudge, milk crumble

BANANA CREAM PIE \$10

oatmeal cookie crust, bruléed banana, whipped cream

APPLE SLAB PIE \$11

brown sugar, cinnamon, salted caramel, vanilla ice cream

BIRTHDAY CAKE ICE CREAM \$9

buttercream, jimmies, whipped cream, luxardo cherry

BLOOD ORANGE BASIL SORBET \$8

VEGAN MINT CHIP ICE CREAM \$8

After Dinner Drinks

AMARO \$12

fernet branca

meletti

averna

montenegro

bruto americana

CORDIALS \$11

sambuca

amaretto

kahlua

baileys

frangelico

pernod

Coffee by La Colombe

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| COFFEE..... | 4 |
| ESPRESSO..... | 4.5 |
| DOUBLE ESPRESSO | 6 |
| CAPPUCCINO | 5 |