

Bud & Marilyn's

Restaurant Week \$40

FIRST COURSE OPTIONS

CRISPY CHEESE CURDS (V)

wisconsin cheddar, smoked guajillo chili salsa, charred scallion ranch

NASHVILLE HOT CHICKEN BUNS

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

CHOPPED SALAD (V) (*)

iceberg, radicchio, shaved winter vegetables, roasted peppers, cherry tomato, toasted pumpkin seeds, parmesan, herbed buttermilk dressing

SECOND COURSE OPTIONS

SEARED ATLANTIC SALMON

roasted winter vegetables, orzo, sundried tomato + almond pesto, pickled raisin-caper piccata sauce

ESTRELLA PASTA & CHICKEN SAUSAGE

garlic greens, sofrito, braising jus, whipped ricotta, olive oil breadcrumbs

MARILYN'S FRIED CHICKEN

crispy ½ free bird chicken, warm biscuit, salted honey butter, dill pickles

FONTINA STUFFED MEATLOAF

fontina + chard stuffed meatloaf, mushroom gravy, mashed potatoes, peas + carrots

GRILLED CAULIFLOWER "STEAK" (V) (*)

roasted winter vegetables, orzo, sundried tomato + almond pesto, pickled raisin-caper piccata sauce

DESSERT OPTIONS

DARK CHOCOLATE ESPRESSO POT DE CRÈME

whipped cream, crispy milk chocolate

BOURBON PECAN BREAD PUDDING

vanilla bean ice cream, warm salted caramel

BLOOD ORANGE SORBET

(not available for take-out)

(v) vegetarian (*) may be made vegan

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



Bud & Marilyn's

STARTERS

CRISPY CHEESE CURDS (V) \$11

wisconsin cheddar, smoked guajillo chili
salsa, charred scallion ranch

WEDGE SALAD \$13

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

GRILLED ROMAINE & SHAVED BRUSSEL SPROUT CAESAR \$13

crispy lavash, anchovies, parmesan

VEGGIE MAC 'N' CHEESE \$12

cavatappi, crispy brussels sprouts, house
cheese mix, olive oil bread crumbs

SHORT RIB MAC 'N' CHEESE \$14

cavatappi, braised short rib, house cheese
mix, olive oil bread crumbs

BEEF TARTARE \$14

black truffle, capers, fingerling potato chips,
arugula, caramelized onion dip, horseradish

SMOKED SALMON TOAST \$13

horseradish crème fraiche, pickled shallots,
shaved persian cucumber, dill,
Mighty Bread seeded sourdough

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 BUNS \$13

crispy fried shrimp, smoked chile aioli,
choppy chop, dill

TERIYAKI GLAZED TOFU BUNS (V) \$11

pickled papaya slaw, sambal aioli,
toasted peanuts, cilantro

MARILYN'S CHICKEN

MARILYN'S FRIED CHICKEN \$23

crispy 1/2 chicken, warm biscuits,
salted honey butter, dill pickles,
house made hot sauce

NASHVILLE HOT FRIED CHICKEN \$23

crispy 1/2 chicken, potato bread, nashville hot dip,
charred scallion ranch, pickles

SPECIALTIES

BRAISED SHORT RIB POT ROAST \$26

red wine braised, seared brussels sprouts,
fingerling potatoes, baby carrots, fresh horseradish

ESTRELLA & CHICKEN SAUSAGE \$20

house extruded pasta, fennel sofrito, garlic greens,
whipped ricotta, olive oil breadcrumbs

KOBUCHA SQUASH + TOFU CURRY BOWL (V) \$19

charred broccoli, scallions, serrano pepper,
crispy brown rice, pickled carrots, toasted sesame

SEARED ATLANTIC SALMON \$24

roasted winter vegetables, orzo,
sundried tomato + almond pesto,
pickled raisin-caper piccata sauce

FONTINA STUFFED MEATLOAF \$21

fontina & chard stuffed meatloaf, mushroom gravy,
mashed potatoes, peas & carrots

LAMB STROGANOFF \$25

house extruded pasta, pan seared mushrooms,
horseradish crème fraiche



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

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 tito’s vodka, violet, lime, mint.....	11
THE GRITTY SLUSH vodka, citrus, aperol.....	11
THE REGAL BEAGLE gin, aperol, elderflower, lemon.....	11
SAGE DERBY SMASH bourbon, sage, grapefruit, honey.....	13
MOSCOW MULE tito’s vodka, lime, ginger beer.....	10

NON- ALCOHOLIC

COUPLE SKATE grapefruit, lime, cinnamon syrup.....	5
WILE E COYOTE strawberry, lemon, ginger ale	5

◆ WINE ◆

White / Glass + Bottle

gruner veltliner, bauer, austria, 2018.....	fresh and balanced with apple and citrus.....	10/52 (L)
torrontes, finca el retiro, argentina, 2019.....	tropical fruits, lemon zest, zip of salinity.....	12/52
ugni blanc- sauv blanc, guillaman, france, 2019.....	fresh grapefruit, citrus, clean and crisp	12/52
chardonnay, twenty acres, california, 2019.....	orchard fruit with rich vanilla and oak.....	12/52

Red / Glass + Bottle

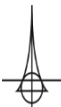
pinot noir, capitelles des fermes, france, 2018...	red berries & cherries, silky body, balanced acidity.....	11/50
cabernet-merlot, haut bicou, france, 2018...	black fruit & baking spice; long finish of oak & tannin.....	10/48
malbec, alaliva, argentina, 2020...	spice and rich; full bodied with earthy bold fruits.....	10/48

Sparkling

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

◆ BEER & CIDER ◆

yards brewing “bud’s best” (6%) english style bitter ale; malty and rich.....	6
yards philthy ipa (6.5%) unfiltered, hazy ipa with tropical and citrus hops.....	7
two roads no limits (5%) bavarian-style hefeweizen with wonderfully fruity aroma and dry finish.....	7
double nickel vienna lager (5.3%) rich amber, malty backbone, german style hops.....	6.5
lord hobo doom sauce 10oz. (7.8%) black double ipa, roasted malt with a slightly sweet, clean finish.....	6.5
captain lawrence jam juice 10oz. (8%) hazy ipa with galaxy hops, notes of peaches and stone fruit.....	7
anchor christmas ale (7%) silky-smooth with notes of marshmallow, chocolate, and graham cracker.....	7
jack’s original cider (5.5%) dry, crisp, and refreshing; like biting into the perfect apple.....	6.5



Bud & Marilyn's

Dessert



- FUNFETTI CAKE** \$10
vanilla cake, white buttercream frosting, strawberry, milk crumble
- BOURBON PECAN BREAD PUDDING** \$10
vanilla ice cream, warm salted caramel
- GRANNY SMITH APPLE CRISP** \$9
oat streusel, salted caramel, vanilla bean ice cream, toasted pecans
- DARK CHOCOLATE ESPRESSO POT DE CREME** \$9
crème fraiche whipped cream, crispy milk chocolate
- BLOOD ORANGE SORBET** \$8



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

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

