

#### **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

#### **SALT ROASTED BEET & CARROT SALAD \$12**

ginger-carrot dressing, marcona almonds, dates, thai basil, orange segments, mint

#### **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

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

#### **NASHVILLE HOT CHICKEN BUNS \$12**

hot fried chicken, burnt scallion ranch, little pickles, pickle brine slaw

#### **GRILLED BRATWURST BUNS** \$12

dijon mustard aioli, apple + celery slaw, pickled mustard seed

#### 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

#### **GRILLED 120Z DUROC PORKCHOP \$24**

cheddar castle valley grits, cider mop sauce, seared brussel sprouts, apple celery slaw

#### **ESTRELLA & CHICKEN SAUSAGE** \$20

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

#### **POTATO CRUSTED COD FILET \$24**

winter vegetable succotash, farro, oregano-lemon dressing, sea salt

#### **FONTINA STUFFED MEATLOAF \$21**

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

#### **SHORT RIB STROGANOFF \$24**

house extruded pasta, pan seared mushrooms, sautéed kale, horseradish crème fraiche

#### **GRILLED HANGER STEAK \$25**

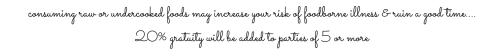
allium marinade, maitake mushroom, seared fingerling potatoes, shaved winter salad, almond-hazelnut romesco



# Bud & Marilyr's

### COCKTAILS

RADIO DAYS red wine, vodka, cinnamon syrup, lemonlemon	10
NY OLD FASHIONED bourbon, sugar, bitters	12
MARILYN'S OLD FASHIONED brandy, sprite, orange, cherry	10
THE LAKESIDE stateside vodka, violet, lime, mint	12
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 vodka, lime, ginger beer	
BLOOD Orange Margarica tequila, blood orange puree, lime	9
NON- ALCOHOLIC	
COUPLE SKATE grapefruit, lime, cinnamon syrup	5
WILE E COYOTE strawberry, lemon, ginger ale	
+ WINE +	
White / Glass + Battle  torrontes, finca el retiro, argentina, 2019tropical fruits, lemon zest, zip of se ugni blanc- sauv blanc, guillaman, france, 2019fresh grapefruit, citrus, clean an chardonnay, twenty acres, california, 2019orchard fruit with rich vanilla and o Red / Glass + Battle	d crisp12/52
pinot noir, capitelles des fermes, france, 2018red berries & cherries, silky body, k cabernet-merlot, haut bicou, france, 2018black fruit & baking spice; long finish c malbec, alaliva, argentina, 2020 spice and rich; full bodied with earthy bold fruits.  Sparkling	of oak & tannin10/48
sparkling wine casas del mer, cava, spainapples and pear fruit; creamy with liv	vely bubbles12/52
brooklyn brewing bodega run (6.7%) smooth and silky with notes of berry, co 2sp back & forth (5%) juicy pale ale with a dry, bitter finish new belgium fat tire (5.2%) fresh herbal hop profile, fine malt presence and sly fox pikeland pils (4.9%) northern German-style, brewed with German and cape may always ready (4.8%) American pale ale with aromas of tropical fru hopfish ipa (6.2%) classic english ipa featuring a smooth, malty finish of caral jack's original cider (5.5%) dry, crisp, and refreshing; like biting into the perfect	a touch of fruity yeast6.5 Czech hops6 it and a medium body7 mel hops7







#### **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

#### **BLOOD ORANGE SORBET \$8**

## After Dinner Drinks

AMARO	
fernet branca	12
cynar	12
BRANDY	
hennessy vso	1
CORDIALS \$10	

sambuca amaretto

kahlua

baileys

frangelico

## Coffee by La Colombe

COFFEE	3.5
ESPRESSO	4
DOUBLE ESPRESSO	5.5
CAPPUCCINO	4.5