

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

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 12OZ 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

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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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 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.....	10
BLOOD ORANGE MARGARITA tequila, blood orange puree, lime.....	9

NON-ALCOHOLIC

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

WINE

White / Glass + Bottle

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
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BEER & CIDER

brooklyn brewing bodega run (6.7%) smooth and silky with notes of berry, coconut and grapes.....	7
2sp back & forth (5%) juicy pale ale with a dry, bitter finish.....	6.5
new belgium fat tire (5.2%) fresh herbal hop profile, fine malt presence and a touch of fruity yeast.....	6.5
sly fox pikeland pils (4.9%) northern German-style, brewed with German and Czech hops.....	6
cape may always ready (4.8%) American pale ale with aromas of tropical fruit and a medium body.....	7
hopfish ipa (6.2%) classic english ipa featuring a smooth, malty finish of caramel hops	7
jack's original cider (5.5%) dry, crisp, and refreshing; like biting into the perfect apple.....	6.5

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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

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