



## COCKTAILS ... *the five o'clock whistle whettors.*

LAKESIDE ... *smooth sailing ahead* 10

vodka, lime juice, mint, violet

SAGE DERBY SMASH ... *it'll get the motor running* 12

bourbon, grapefruit, honey, sage

THE GREEN GATSBY... *bringing back the roaring twenties* 13

gin, green chartreuse, lemon, rosemary

LES BONS TEMPS...*voici un sazerac très bien* ... 12

rye, herbal french liquor, vermouth, absinthe

HEMINGWAY DAIQUIRI...*hemingway's mid-afternoon treat on the veranda...* 12

light rum, grapefruit, lime, luxardo maraschino

FROSÉ..... *yes way, frosé!* 10

french rosé, strawberry-tarragon syrup, vodka, citrus

MOSCOW MULE...*Bud's belly warmer* ... 10

vodka, lime, ginger beer

## Old Fashioned Cocktails

MARILYN'S O-F ... *Marilyn knew what she was doing* 9.5

brandy, orange, cherry, bitters, sprite

NY STYLE O-F ... *a spoonful of sugar helps the 'medicine' go down* 12

bonded bourbon, sugar, bitters

BLUECOAT BARREL AGED O-F... *a nip of gin the old fashioned way* 13

barrel aged bluecoat gin, honey, bitters

## SHARABLES...*indeed a treat, for one and all.*

CRISPY CHEESE CURDS (V).....9  
wisconsin cheddar, smoked guajillo chile salsa,  
burnt scallion ranch

NASHVILLE HOT BUNS (2) .....10  
hot fried chicken, little pickles, ranch, pickle brine slaw

BRATWURST BUNS (2) .....10  
spicy chinese mustard aioli, green apple, celery,  
pickled mustard seed

EGGPLANT & ROASTED PEPPER TOAST (V).....12  
vermont burrata, roasted pepper, pickled eggplant,  
pickled cherry tomatoes, walnut pesto, thai basil,  
mighty bread company seeded sourdough

CHICKEN LIVER & FOIE MOUSSE.....13  
pickled shallot, radish, fennel, hazelnuts, toasted sourdough

CHEESE PLATE.....15  
kunik (mixed cow & goat's milk) with strawberry balsamic,  
point Reyes bay blue (cow's milk) with fennel mostardo,  
truffle tremor (goat's milk) with truffle honey,  
clothbound cheddar (cow's milk) with blood orange  
marmalade, served with sea salt-sweet marcona almond  
crackers,  
red grapes, crostini & green apple

## BOWLS... *to get the afternoon rollin'.*

MATZO BALL SOUP.....8  
celery hearts & leaves, dill, heirloom carrot, parsley,  
rotisserie chicken



(V) vegetarian or may be made vegetarian

(V)\* vegan or can be made vegan

## Non-alcoholic

VIRGIN MARY 5

spicy tomato, fresh herbs, grated horseradish, lemon, sea salt

COUPLE SKATE 5

grapefruit juice, lime, cinnamon syrup

WILE E COYOTE 5

raspberry, lemon, ginger ale

## SALADS... *a delight to your taste buds.*

|   |    |
|---|----|
| HEIRLOOM TOMATO SALAD (V)* .....  | 13 |
| charred corn, vermont burrata, snap peas, herbed-buttermilk dressing, basil   |    |
| GRILLED BEAN & CHARRED CARROTS SALAD (V)* .....   | 11 |
| grilled pole & wax beans, baby purple mizuna, cucumber-mint raita, radish, thai basil, mint, ginger-hazelnut tahini, shaved red onion, toasted hazelnuts, heirloom tomatoes |    |
| CURRIED CHICKEN SALAD COBB (V).....   | 14 |
| pickled carrot, avocado, charred yellow beans, mix of lettuces, cherry tomato, hardboiled egg, toasted peanuts, citrus-ginger dressing, smoked bacon                        |    |



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

|   |    |
|---|----|
| MARILYN'S FRIED CHICKEN IN A BUCKET .....   | 16 |
| ½ freebird chicken, french fries, cole slaw, zucchini pickles, house made hot sauce |    |

## SANDWICHES ... *you know you got a favorite.*

|  |    |
|--|----|
| SMOKED BEET REUBEN swiss cheese, russian dressing, pickled carrot & jicama, toasted marble rye (V) .....                 | 12 |
| HOUSE SMOKED TURKEY avocado, nueske's bacon, raclette, herb aioli, sourdough.....  | 12 |
| ROASTED FIG GRILLED CHEESE gruyere, comté, granny smith apple, sherried onion, brioche (V).....                          | 12 |
| FRIED CHICKEN SANDWICH spicy chicken breast, cheddar, pickled cabbage, jalapeño-buttermilk dressing, toasted brioche.... | 13 |
| BUD'S DOUBLE PATTY BURGER yellow cheddar, nueske's bacon, red onion, lettuce, fancy sauce, pickles.....                  | 14 |

\* sandwiches served with your choice of french fries or salad of greens & shaved roots

\* add a fried farm egg to any sandwich +2

## PLATES ... *a wise choice for contentment.*

|  |    |
|--|----|
| ROASTED BRONZINO seared cauliflower, beech & maitake mushroom barley, lemon, herbs, oregano-lemon dressing.....        | 15 |
| GRILLED OREGANO CHICKEN BREAST wisconsin wild rice, butternut squash, apple-brussel leaf salad, lemon-chicken jus..... | 13 |

## SIDES

|   |   |
|---|---|
| WARM BUTTERMILK BISCUITS salted honey butter (V)..... | 5 |
| FRENCH FRIES (V)* .....                               | 5 |

*chef/proprietor* MARCIE TURNEY..... *executive chef* EVAN TURNEY

.....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*