

# Bud & Marilyn's

## RESTAURANT WEEK - \$45 PER PERSON

### FROM THE CHEF

#### **TZATZIKI + WHITE BEANS (v)**

lemon, roasted garlic, aleppo, lots of herbs, warm pita  
\*may be made vegan upon request

### FIRST COURSE (SELECT ONE)

#### **WINTER VEGETABLE SOUP (v)**

roasted squash, celery root + turnips, leeks, miso, chili oil

#### **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

#### **SHAVED WINTER SALAD (v)**

celery root, fennel, brussel sprouts, red onion, parmesan, toasted walnuts, lemon vinaigrette  
\*may be made vegan upon request

### SECOND COURSE (SELECT ONE)

#### **SEARED VERLASSO SALMON**

beluga lentils, roasted japanese turnips, miso dijon, dill

#### **SHORTRIB STROGANOFF**

braised + shredded shortrib, maitake, horseradish crème fraiche, extruded mafaldine pasta, short rib jus

#### **MARILYN'S FRIED CHICKEN**

crispy ½ chicken, warm buttermilk biscuit, salted honey butter, dill pickles + house hot sauce

#### **RIGATONI (V)**

broccoli rabe-almond pesto, maitake mushroom, butternut squash, whipped ricotta

#### **"FRENCH ONION SOUP" MEATLOAF**

fontina + chard stuffed meatloaf, caramelized onion gravy, garlic mash, glazed carrots

#### **SEARED CELERY ROOT (V)**

beluga lentils, roasted japanese turnips, miso dijon, dill  
\*may be made vegan upon request

### DESSERT (SELECT ONE)

#### **DARK CHOCOLATE ESPRESSO POT DE CRÈME**

whipped cream, crispy milk chocolate

#### **BOURBON PECAN BREAD PUDDING**

vanilla bean ice cream, warm salted caramel

#### **MANGO SORBET (VEGAN)**

green mango dusted with tajin

## **FEATURED COCKTAIL**

### **BUCK ROGERS \$14**

hornitos silver, ginger syrup, lime, fizzy water, mint

(v) vegetarian (\*) may be made vegan upon request