



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

LAKESIDE ... *smooth sailing ahead* 9

vodka, lime juice, mint, violet

BLINKER ... *a whiskey sour for today's discerning drinker* 10

rye whiskey, grapefruit juice, raspberry syrup

SLOE GIN FIZZ ... *the sweet-tart refresher* 10

gin, sloe gin, lemon, fizz

RADIO DAYS ... *a sangria style potion for the days or nights* 8.5

vodka, red wine, lemon juice, cinnamon

PLANTER'S PUNCH ... *a tonic as old as rum itself* 10

jamaican rum, orange & lime juice, nutmeg

CRANBERRY MULE SLUSH ... *the snappy classic with a holiday twist* 9

vodka, lime, ginger beer, mint

MARILYN'S O-F ... *Marilyn knew what she was doing* 9

brandy, orange, cherry, bitters, sprite

NY STYLE O-F ... *a spoonful of sugar helps the 'medicine' go down* 11

bonded bourbon, sugar, bitters

WINTER SOUR ... *our finest holiday hooch* 11

blended scotch, honey, lemon, allspice dram

THE LONG GOODBYE ... *tonight's perfect ending. Or beginning...* 12

irish whiskey, aperitif wine, herbal liqueur, peychaud bitters

## *Non-alcoholic*

COUPLE SKATE 5

grapefruit juice, lime, cinnamon syrup

WILE E COYOTE 5

raspberry, lemon, ginger ale



(V) vegetarian or may be made vegetarian

\* vegan

\*\* may be made vegan

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

CRISPY CHEESE CURDS (V).....8  
wisconsin cheddar, smoked guajillo chile salsa,  
burnt scallion ranch

PORK N' PICKLES .....16  
virginia surryano ham, country pork pate, iowa hot coppa,  
hickory smoked wig wam ham, fermented beer mustard,  
pimento cheese, warm biscuits, pickles

VIETNAMESE CHICKEN LIVER PATE.....10  
toasted peanuts, pickled carrot, cilantro, basil, serrano,  
toasted brioche

CHEESE & CRACKERS (V).....14  
**rogue smoky blue** + hazelnut honey (cow's milk)  
**landaff cheddar** + seasonal jam (raw cow's milk)  
**kunik** + apple cider jam (mixed goat & cow)  
**walnut goat cheese ball** + basil pesto (goat's milk)  
- molasses-pecan cracker, seeded cracker, toasted brioche

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

MATZO BALL SOUP.....8  
celery hearts & leaves, dill, heirloom carrot, parsley,  
poached chicken, crispy chicken skin

VEGETARIAN QUINOA CHILI (V).....8  
beans, chickpeas, chipotle, charred shishito cornbread,  
salted honey butter

CHOP SUEY (V).....12  
country ham fried rice, carrot, broccolini, roma bean,  
fried farm egg, pork belly, funky kohlrabi & cabbage

ROASTED KABOCHA PUMPKIN CURRY \* .....11  
ginger, lemongrass, green coconut curry, lime,  
tuscan kale, brown rice

CAULIFLOWER FALAFEL (V).....10  
edamame hummus, cucumber, kohlrabi tabouli, radishes,  
feta, tahini dressing, cumin yogurt, pickled beets

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

ROASTED BEET SALAD (V).....10  
grilled avocado, pistachio-poblano romesco, grapefruit,  
starburst radish, arugula

ROASTED PARSNIP & FARRO SALAD .....11  
kale, shaved brussel sprouts, gala apple, almonds,  
caesar dressing, lancaster pecorino

B&M COBB SALAD .....12.5  
sesame-tamari chicken, avocado, buttermilk blue, tomato,  
nueske's bacon, hard boiled egg, thai basil goddess, pepitas

## HOT BUTTERED BUNS (2 EACH)... *yeah, that's what we said.*

CHILLED LOBSTER BUNS old bay, jicama, curry mayo, fennel, green apple .....	14
KOREAN GLAZED TOFU BUNS sesame-ginger dressing, pickled cabbage, toasted peanuts, thai basil (V).....	8
NASHVILLE HOT BUNS hot fried chicken, little pickles, ranch, pickle brine slaw .....	10



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

MARILYN'S FRIED CHICKEN IN A BUCKET .....	14
bell & evan's ½ chicken, hand cut kennebec fries, cole slaw, house made hot sauce	
POUNDED & MARINATED CHICKEN BREAST .....	12.5
wisconsin wild rice, charred broccolini, lemon	

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

SMOKED BEET REUBEN swiss cheese, russian dressing, pickled carrot & jicama slaw, toasted marble rye (V).....	11
PASTRAMI PATTY MELT dry aged patty, house pastrami, gruyere, raclette, mustard cabbage-brussel slaw.....	12
HOUSE SMOKED TURKEY avocado, nueske's bacon, raclette, herbed buttermilk dressing, seeded roll.....	12
FRENCH ONION SOUP GRILLED CHEESE open faced brioche, gruyere, comte, sherried onions, frisee (V) .....	11
BUD'S DOUBLE PATTY BURGER yellow cheddar, nueske's bacon, caramelized onion, lettuce, fancy sauce, pickles.....	12

\* sandwiches served with your choice of hand cut kennebec fries or salad of greens & shaved roots

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

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

SHORTRIB STROGANOFF wild mushrooms, olorosso, hand cut egg noodles, broccolini, horseradish crème fraiche.....	16
MEATLOAF & MASHED POTATOES fontina & chard stuffed meatloaf, mixed mushroom gravy, peas & carrots.....	17
FRIED FISH & HUSHPUPIES pickle brine tartar sauce, lemon, herbed buttermilk slaw .....	15
HOUSE EXTRUDED PASTA black trumpet mushrooms, garlic greens, spaghetti squash, hazelnuts, sage (V).....	13
ROASTED IDAHO TROUT seared romanesco, beech mushroom barley, lemon, herbs, salsa verde.....	15

## SIDES

WARM BUTTERMILK BISCUITS salted honey butter (V).....	5
HOUSE CUT KENNEBEC FRIES pickle brine tartar (V) .....	5
SHISHITO CORNBREAD (V).....	5

*executive chef* MARCIE TURNEY.....*chef de cuisine* DANIEL GIORGIO

.....*consuming raw or undercooked foods may increase your risk of foodborne illness & ruin a good time.*.....