



Bud's Place

APALACHIN, NY

Hours

4-10pm Tuesday - Sunday

Never on a Monday

No Reservations Accepted

Cash or Check Only • ATM Available

No Separate Checks For Groups Of 8 Or More.

We Will Be Happy To Provide You With A Calculator, Pen And Paper!

(607) 625-9918 • (607) 625-5817

www.wonderfulbudsplace.com

Free Carry Out on Entire Menu

All Phoned In Orders Must Be Taken Out To Eat -- No Exceptions

Gift Certificates Available

Welcome to Bud's Place

Since 1980

Our day starts early, because we take a lot of time and pride to create our fresh food menu for you. Frozen entrees are never served and unlike other restaurants, we bake instead of deep fry foods.

Hand crushed garlic, olive oil, hand cut pork butt along with tomato puree and the finest seasonings are slow cooked for 6 hours to make our renowned gravy (spaghetti sauce). It's the only sauce worthy to top our homemade pasta. Made with fresh eggs, semolina and durum flours, our handmade pasta is light and delicious.

Only our Ricotta and Romano cheese gnocchi can rival our homemade pasta.

You'll enjoy our hand cut and trimmed prime meats. The fresh chicken and bone-in pork chops are marinated in our house marinade. The Prime Rib is beyond belief. Hand cut and trimmed, it's slow roasted in special ovens for 18 hours, making it fork tender.

Wednesdays and Saturdays we get deliveries of the ocean's freshest seafood. It's hand inspected and prepared with care to give you the finest seafood experience in the Southern Tier.

We could go on about each entree and the care we put into it's preparation but in a nutshell, at Bud's Place, we prepare fresh food, with the love and pride we put into meals for our own family.

We want you to feel like family.



Thank you for coming. Enjoy your meal.

Italian Specialties

Served with Hot Bread, Butter and Salad (House Italian or Ranch Dressing. Creamy or Crumbly Bleu Cheese Dressing-add 1.50)

White Clam Sauce	15
A seasoned white clam sauce with fresh garlic, herbs, wine and hand diced clams on a bed of homemade pasta	
Fettuccine Alfredo	16
Seasoned fettuccine noodles with mushrooms in a cheesy mornay sauce, topped with hand shredded cheeses and melted to perfection (mushrooms may be omitted)	
with Fresh Broccoli	18
with Chicken	21
Cheese Raviol	15
Cooked to order, topped with homemade sauce and our hand-shredded cheese blend and baked.	
With 2 Meatballs or Sausage	17
Rigatoni Parmigiano	15
Rigatoni pasta topped with our homemade sauce and our hand-shredded cheese blend.	
With 2 Meatballs or Sausage	17
Chicken Parmigiano	19
Served with a Side of Imported Pasta	
Fresh boneless chicken breast seasoned in our own classic bread crumbs and topped with homemade sauce and our hand-shredded cheese blend	
Ricotta Gnocchi	16
Homemade ricotta dumpling, topped with our homemade spaghetti sauce	
With 2 Meatballs or Sausage	18
Meatball Parmigiano	15
6 Meatballs topped with our homemade sauce and hand-shredded cheese blend.	

5 Cheese Lasagna Parmigiano	
We left the meat out so you can put it in as you choose:	
Cheese Lasagna	17
With 2 Meatballs or Sausage	19
Veal Cutlet Parmigiano	
Served with a Side of Imported Pasta	
Cooked to order and topped with our homemade sauce and hand-shredded cheese blend and baked to golden perfection.	
Excellent topped with mushrooms	
Queen Size	17
With Mushrooms	18
King Size	22
With Mushrooms	24
Baked Manicotti	14
Baked to order in our own homemade sauce and smothered in hand-shredded cheese until golden brown and piping hot.	
With 2 Meatballs or Sausage	16
Stuffed Rigatoni	15
Rigatoni pasta stuffed with seasoned ricotta cheese. Topped with our homemade sauce.	
With 2 Meatballs or Sausage	17
Meatball Dream	13
Served With House Salad And Chips.	
Our own version of a Meatball Lover's Dream. We hand cut our bread and stuff it with meatballs and homemade sauce, top it w/ our own hand-shredded cheese and bake 'til crispy and golden brown.	

Pasta

Served With Hot Bread, Butter And Salad

Homemade Spaghetti

Handmade the traditional way with eggs and flour.
An age old tradition of quality and family pride.

Imported Spaghetti

Imported from Italy -
similar to what a fine Italian Specialty Store would stock.

	Full Order	Half Order
Sauce Only	-14	13
Meatballs	16	15
Sausage	16	15
Mushrooms	15	15
Green Peppers	16	15
1 Meatball & 1 Sausage	16	15
2 Meatballs & Mushrooms	18	17
2 Sausages & Mushrooms	18	17
Garlic, Butter, Olive Oil	16	N/A

	Full Order	Half Order
Sauce Only	12	11
Meatballs	14	13
Sausage	14	13
Mushrooms	14	13
Green Peppers	14	13
1 Meatball & 1 Sausage	14	13
2 Meatballs & Mushrooms	15	15
2 Sausages & Mushrooms	15	15
Rigatoni	15	13
Garlic, Butter, Oil	15	N/A
Gluten Free Penne Pasta	14	N/A

Homemade Hot Pies

We use a dough recipe that's been a family secret for years, hand toss it and top with our proprietary blend of hand shredded cheese to make you an unforgettable pizza

Traditional Hot Pie **13**
The Family Recipe that has made Bud's Place a Southern Tier Institution

White Garlic Pie **14**
A special blend of oil, garlic and seasoning topped with our hand shredded three cheese blend. Make it your own sensational pie by adding your favorite toppings.

White Mushroom Milanese **19**

White Chicken Bacon Ranch **21**

Toppings Add 2.25 ea

Pepperoni • Fresh Mushrooms • Sausage • Bacon • Peppers • Meatballs • Jalapenos • Onions • Black Olives Fresh Broccoli • Hot Peppers • Extra Cheese • Fresh Tomatoes • Anchovies
Sliced Meatballs 4.50 • Sliced Sausage 4.50

Appetizers

🍷	<i>Calamari Diablo</i>	13
🍷	<i>Honey Bacon Scallops</i>	13
	<i>Lobster Ravioli Alfredo</i> <i>topped with chopped bacon</i>	12
	<i>Garlic Basket</i>	5

Signature Salad

Fresh lettuce, tomato, onion, black olives, shredded cheese, pepperoni, homemade croutons, topped with a marinated char-broiled chicken breast. House Italian Dressing or Ranch served on the side. 18

Creamy or Crumbly Bleu Cheese Dressing add 1.50

From the Charbroiler

*We use USDA Choice Black Angus Beef
All Entrees are served with hot bread, butter, salad and your choice of rice, pasta, broccoli, baked potato.
Salads are served with our House Italian or Ranch Dressing
Creamy or Crumbly Bleu Cheese add 1.50*

Turf

*FRIDAY & SATURDAY Prime Rib while supply meets demand
Slow Roasted USDA Choice Black Angus Prime Rib*

🍷	<i>Pork Chops</i>	21		🍷	<i>Steak Scampi Milanese</i>	32
	<i>(2) 1 inch thick chops marinated in our house marinade and char-broiled</i>				<i>16oz. Fresh hand cut NY Strip Steak topped with 3 large shrimp our garlic butter, fresh sliced mushrooms and wine sauce</i>	
🍷	<i>Pork Chop Milanese</i>	24		🍷	<i>Marinated Chicken</i>	20
	<i>(2) 1 inch thick chops topped with fresh mushrooms and our own herb butter, garlic and white wine sauce</i>				<i>Boneless chicken breast, marinated in our delectable recipe. Char-broiled and presented on a bed of rice</i>	
🍷	<i>NY Strip</i>	26		🍷	<i>Chicken Milanese</i>	23
	<i>16oz. Fresh hand cut USDA Choice Beef, Char-broiled to your specifications</i>				<i>Fresh boneless char-broiled chicken breast topped with sautéed fresh mushrooms in a blend of herb butter, garlic and white wine sauce. Served on a bed of chicken flavored rice</i>	
🍷	<i>Steak Milanese</i>	29			<i>Open Face NY Strip</i>	16
	<i>16oz. Fresh hand cut NY Strip Steak topped with fresh mushrooms and our own herb butter, garlic and white wine sauce</i>				<i>A hand cut 6 oz NY Strip Steak atop toasted garlic bread topped with fresh mushrooms sautéed in our herb butter, garlic and wine sauce.</i>	

Surf

	<i>Orange Roughy</i>	23		🍷	<i>Shrimp Scampi</i>	20
	<i>A sea skipper's delight. Stuffed with real crab meat stuffing and broiled with our herb butter milanese sauce and fresh mushrooms</i>				<i>Large shrimp atop our homemade pasta, sautéed in our classic herb-butter milanese sauce. Complimented with fresh mushrooms and broiled to perfection.</i>	
	🍷 <i>Omit stuffing</i>				🍷 <i>Omit bread crumbs and serve over rice</i>	
🍷	<i>Sea Scallops</i>	26		🍷	<i>Fresh Catch</i>	Market Price
	<i>½ lb. of large fresh sea scallops broiled in our special seasonings and 100% butter, mixed with fresh cut mushrooms</i>				<i>Changes Weekly</i>	
					<i>Check our specials board</i>	



Notes GLUTEN FREE
Ask Your Server About Other Entrees
That Can Be Made Gluten Free

HAVE A FOOD ALLERGY? PLEASE, NOTIFY US!

*Please add
tax on all food and beverages
Prices are subject to change.*

On the Side

2 Meatballs	4
2 Sausage	4
Side of Sauce	2
Loaf of Hot Bread & Butter	4
Baked Potato <i>with butter & sour cream</i>	4
Fresh Broccoli Florets	4
House Salad <small>small 5 large</small>	9
Sautéed Mushrooms	
<i>in Butter</i>	4
<i>in Milanese</i>	5
Homemade Spaghetti	7
Imported Pasta <i>with garlic and olive oil</i>	7
Fettuccine Alfredo	7
Rigatoni Parmigiano	6
Ricotta Gnocchi	7
White Clam Sauce	6

Nightly Specials

Served with all the extras as our regular menu

Monday-Never on Monday - Sorry we're closed	
Tuesday Queen Veal Parmigiano	16
Wednesday Rigatoni Parmigiano	14
Thursday Fettuccine Alfredo	15
Friday White Clam Sauce	14
Saturday Baked Manicotti	13
Sunday A feature from our char-broiler	

Homemade Desserts

Creamy Homemade Cheesecake	6
<i>with strawberries</i>	7
Hot Brownie Sundae	6
Peanut Butter Pie	6
Ice Cream Sundae	6
<i>with strawberries or chocolate syrup</i>	
Homemade Key Lime Pie <i>(seasonal)</i>	6
Cannoli	6
Tiramisu <i>(when available)</i>	6

Beverages

1 Free Refill

Soda Pop	By the Glass	3.50
	By the Pitcher	12.00

Pepsi • Diet Pepsi • Starry • Mountain Dew
Dr. Pepper • Root Beer • Ginger Ale

Shirley Temple	4.00
Ice Tea	3.50
Raspberry Ice Tea	3.50
Lemonade	3.50
Hot Coffee	2.75
Hot Chocolate	2.75
Bottled Water	2.50

For The Kids

12 Years and under, please

Imported Spaghetti *Only 8*

Served with 1 meatball or sausage, a salad, hot bread and butter.

House Wines

Chardonnay, Pinot Grigio, Cabernet Sauvignon,
Merlot, White Zinfandel, Moscato

Red Wines

RUFFINO CHIANTI, ITALY
Medium bodied w/spicy hints of wild cherry & hazelnut

HAZLITT RED CAT, NY
Sweet and fruity red blend with Catawba and Baco Noir

M'ENAGE A TROIS, RED BLEND
A blend of Zinfandel, Merlot and Cabernet Sauvignon

LA CREMA PINOT NOIR, CA
Rich oaky and vibrant cherry pie notes, velvety finish

BACKHOUSE PINOT NOIR, CA
Soft and Elegant with bright cherry and blackberry flavors

J LOHR CABERNET SAUVIGNON, CA
Medium full-bodied with notes of tobacco and cherry soft tannins

LINE39 CABERNET SAUVIGNON, CA
Exhibits rich currant and blackberry flavors with smooth tannins

LOUIS MARTINI CABERNET SAUVIGNON, CA
Rich flavors of black plum, cassis and toasty oak.

White Wines

SHADES OF BLUE RIESLING, GRE
Classic semi-dry with apple and floral notes

KENDALL JACKSON CHARDONNAY, CA
Rich and complex with notes of melon and honey suckle

LINE 39 CHARDONNAY, CA
Soft pear and apple flavors with a buttery finish

ECCO DOMANI PINOT GRIGIO, IT
Bright melon and citrus aromas, finishing crisp and clean

CUPCAKE SAUVIGNON BLANC, NZ
Bursting with flavors of key limes, white nectarines, grapefruit and gooseberry

PLACIDO MOSCATO D'ASTI,
Floral and spritzy with bright apricot, tangerine and honey

Ice Cold Beer

THE TAP ROOM

Guinness • Fat Tire • Coors Light • Yuengling • Southern
Tier IPA • Stella Artois • Seasonal Samuel Adams
Labatt Blue • Blue Moon • Fiddlehead IPA

DOMESTIC BOTTLE

BUD LIGHT
BUDWEISER
COORS LIGHT
MILLER LIGHT
MICHELOB ULTRA
FLOWER POWER IPA
ALL DAY IPA
ANGRY ORCHARD
SAMUEL ADAMS

IMPORT BOTTLE

HEINEKEN
HEINEKEN LIGHT
CORONA
CORONA LIGHT
LABATT'S BLUE
LABATT'S LIGHT
PERONI

WHITE CLAW

Gift Certificates Available

Thank You for Your Patronage

Non Alcoholic

HEINIEN NA
LABATT'S NA