

# Mary Eddy's

## FOR THE TABLE

<b>STEAK TARTARE *</b> prime filet, peppercorn aioli, sourdough	14
<b>SHRIMP COCKTAIL * (gf)</b> chilled shrimp with spicy cocktail sauce, lemon	12
<b>CHARCUTERIE</b> chef selection of cheese & cured meat, b&b cauliflower pickles, olives, mixed nuts, toast points, stone ground mustard & house jam	20
<b>DEVILED EGGS (gf)</b> bacon jam, dill	14
<b>ARANCINI (v)</b> arborio rice, parm, black pepper, garlic aioli	11
<b>DIP TRIO *</b> smoked salmon, poblano hummus, pimento cheese	15
<b>BREAD SERVICE (v)</b> twisted tree sourdough, baguette, maître de butter	7

## MAIN COURSES

<b>OLD STYLE COQ AU VIN (gf)</b> braised chicken, creamy polenta sautéed mushrooms, beurre rouge	36
<b>SCOTTISH TROUT *</b> kames river trout curried cauliflower puree, smoked carrot dashi roasted almonds, brown butter	35
<b>RANCH BURGER *</b> over-night tomato, romaine lettuce white cheddar, secret sauce, fries	20

## FROM THE GRILL

<b>LAMB CHOPS * (gf)</b> australian lamb broccolini, onion jam, curry oil	42
<b>STRIP STEAK * (gf)</b> 12oz iowa prime choice of: chimichurri /mushroom beurre monté /bordelaise	44
<b>FILET MIGNON * (gf)</b> 8oz iowa prime, béarnaise, arugula	52

## SOUP & SALADS

<b>SOUP D'JOUR</b> ask server for details	10
<b>WEDGE SALAD (gf)</b> house ranch, cherry tomato nueske's bacon, maytag blue cheese	13
<b>BEET SALAD (♥, v, gf)</b> roasted gold and red beats, goat cheese, orange marmalade, pistachios, micro arugula	14
<b>FRIED GREEN TOMATILLO (v)</b> arugula, jalapeno vinaigrette, watermelon radish	13

## HANDMADE PASTA

<b>BOLOGNESE RIGATONI</b> jalapeno bread crumb boursin	32
<b>LOBSTER BUCATINI</b> white wine butter sauce, spanish chorizo cherry tomato, micro arugula, baguette	34
<b>MUSHROOM RISOTTO (♥, v, gf)</b> porcini stock, radish, crimini mushrooms pickled cabbage, pine nuts, Manchego	25

## SIDES

<b>CRISPY BRUSSELS (v)</b> white miso, yuzu pickles	8
<b>SMASHED POTATOES (v)</b> mornay, hotel spice, chives	8
<b>MUSHROOMS MEDLEY (v, gf)</b> burnt onion, pepitas, soy cabbage	11
<b>MACARONI AU GRATIN (v)</b> fontina, sharp white cheddar jalapeno bread crumb	11

♥ - healthy option    v - vegetarian    gf - gluten free

\*consumption of raw or undercooked meats, fish, eggs or dairy may increase risk of foodborne illness