

\\\\\\\\\\\\ LUNCH \\\\\\\\\\\

SHALLOT DIP

salt and vinegar chips, herbs // 10

PORK SKINS

tasso spice, key lime bama // 6

FARM GREENS

roasted tomato vinaigrette, buttermilk curds, sunflower seeds // 9
add chicken // 5

THE CHOP

tomato, cucumber, avocado, danish blue, house bacon, chopped egg,
green goddess vinaigrette // 11
add chicken // 5

GRILLED JERK CHICKEN SANDWICH

pineapple, cucumber, jerk aioli, sourdough // 13

CUBAN

mojo roasted pork, house ham, garlic pickles, mustard // 13

CRISPY CHICKEN DOG

smoked blue cheese aioli, watermelon hot sauce, carrot, celery, potato roll // 12

PASTRAMI ON RYE

cabbage slaw, swiss, mustard aioli, pickles // 13

SPRING CAMPANELLE

bacon, peas, lovage, green garlic crema // 15

TIN LIZZY BURGER

aged cheddar, lemon aioli, onion, mustard greens // 16
put an egg on it // 3

FLORIDA SHRIMP RAVIOLI

tomato broth, spring peas, fennel // 16

\\\\\\\\\\\\ REFRESHMENTS \\\\\\\\\\\

non-alcoholic

THE KING

house mixed lemonade, fresh brewed iced tea // 3.5

PRAIRIE FIRE

cucumber, jalapeno, basil, soda // 3.5

DA LIME AND DA CACAO NIB

strawberry-cacao nib shrub, house mixed limeade, soda // 3.5

THE PATTON

ginger, peach, soda, lemon // 3.5

\\\\ ask your server about "spiking" any of our house refreshments ///

\\\\\\\\\\\\ SWEETS \\\\\\\\\\\

STRAWBERRY SHORTCAKE

Lemon poppy seed cake, butter milk ice cream, candied almonds // 7

KEY LIME SEMIFREDO

almond crunch, graham cracker crumble. // 7

ICE CREAMS

ask server for chefs offering // 6

JAVA THE NUT

toasted pecan syrup, Mariposa coffee, cream // 3.5

THE BEST PART

apple-cinnamon syrup, fresh milk // 3.5

MARY EDDY'S
KITCHEN x LOUNGE

900 W MAIN ST. // MARYEDDYSOKC.COM // EXECUTIVE CHEF JASON CAMPBELL