

\\\\\\\\\\\\ FOR THE TABLE \\\\\\\\\\\

WARM STICKY BUN

pecans, salted caramel // 5

FRIED BANANA BISCUITS

brown butter pudding, blackberry jelly, peanut butter cookie crumble // 6

SHALLOT DIP

salt and vinegar chips, herbs // 9

CHILI PIE

house made "fritos", red chili, cheez-wiz, pickled jalapenos // 8
put an egg on it // 3

\\\\\\\\\\\\ BRUNCH \\\\\\\\\\\

CHOP SALAD

tomato, avocado, cucumber, chopped egg, danish bleu, bacon, green goddess vinaigrette // 11

CUCUMBER SALAD

buratta cheese, sourdough croutons, dill, meyer lemon, sunflower shoots // 12

AVOCADO TOAST

heirloom tomatoes, mizuna, pickled shallots, buttermilk vinaigrette, pepitas // 12
add bacon // 3 add fried egg // 3

EGGS BENEDICT

chicken-jalapeno sausage, mustard greens, lemon hollandaise, coddled egg // 12

INDIAN TACO

chorizo, tomato-shrimp gravy, spring onion-green tomato relish, sunny egg // 15

BREAD PUDDING FRENCH TOAST

white chocolate, blueberries, honey, granola, lemon mascarpone // 12

FRITTATA

roasted mushrooms, overnight tomatoes, broccoli, house boursin cheese // 12

SPRING HASH

red quinoa, peas, roasted mushrooms, sunchoke, coddle egg // 13

CRISPY CHICKEN

green onion biscuit, hot pepper relish, honey butter, dukes, sunny egg // 13

PASTRAMI

hash-brown waffle, mustard crème fraiche, pickle relish, sunny egg // 13

BRUNCH BURGER

cheese curds, house ham, mornay, mustard greens, pickled onion, sunny egg // 16

\\\\\\\\\\\\ ON THE SIDE \\\\\\\\\\\

GRITS // 4

butter, chives

OATMEAL // 5

strawberry-thyme jam, candied peanuts, brown sugar

YOGURT // 5

caramelized honey, sunflower seeds, banana, berries

MIXED FRUIT // 5

HOUSE SMOKED SLAB BACON // 4

CHICKEN-JALAPENO SAUSAGE // 4

FRIES // 5

peanut romesco, herbs

REFRESHMENTS // 3-5

(NON-ALCOHOLIC)

THE KING

house mixed lemonade, fresh brewed iced tea

THE BEST PART

apple-cinnamon syrup, fresh milk

PRAIRIE FIRE

cucumber, jalapeno, basil, soda

DA LIME AND DA CACAO NIB

strawberry-cacao nib shrub, house mixed limeade, soda

JAVA THE NUT

toasted pecan syrup, aspen coffee, cream

THE PATTON

ginger, peach, soda, lemon

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

COCKTAILS

BOOZY BLOSSOM // 7

prosecco, hibiscus, orange blossom, oj

B & E // 8

irish whiskey, averna, banana, espresso

THE SUN ALSO RISES // 7

rum, house sorbet, mint, lime

HOUSE BLOODY MARY // 8

vodka, garlic and herb infused olive brine, bloody mary mix, house pickles

BUCK'S FIZZ // 6

the original mimosa – dry champagne & oj

BEVERAGES

we proudly serve aspen coffee and urban teahouse teas

COFFEE // 3

ESPRESSO // 4

CAPPUCCINO/LATTE // 5

HOT TEA // 5

earl grey, english breakfast, mint, sweet almond

FRENCH PRESS // 5

JUICE // 4

orange, grapefruit, apple, cranberry, tomato

MARY EDDY'S

KITCHEN x LOUNGE

900 W MAIN ST. // MARYEDDYSOKC.COM // EXECUTIVE CHEF JASON CAMPBELL @ChefJasonCampbell & CULINARY TEAM @MaryEddysOKC

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

special thanks to local partners and farmers