

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

ROASTED SHALLOT DIP

salt and vinegar chips // 10

JERKED SPARE RIBS

scallion-cucumber relish, pineapple gastrique // 13

TOOLBOX

butcher crafted meats, artisan cheese, house pickles, mustard,
larded toast // 20

add hearth baked ricotta // 6

CRISPY SPANISH OCTOPUS

green garlic sausage, shishito pepper, fresno sambal, thai basil,
cilantro, mint // 16

MARINATED BLUE CRAB FINGERS

blackening spice aioli, salsa verde, grapefruit // 15

\\\\\\\\\\\\ CRUSTS \\\\\\\\\\\

SPRING SUPREME

city ham, ramps, local asparagus, baked egg* // 18

SHROOMS

roasted oyster mushrooms, creminis, ricotta, thyme // 19

THE FIVE CHEESE

motz, provolone, ricotta, batista, watonga cheese curds // 18

add house salumi // 4

put an egg* on any crust // 3

add cheese curds // 2

dips - house ranch, papa joe's, green goddess // 2 ea

\\\\\\\\\\\\ MAINS \\\\\\\\\\\

CAMPANELLE CARBONARA

beef panchetta, spring peas, ramps, meyer lemon, batista // 23

RAVIOLI

herbed goat cheese, radicchio, pistachios, orange whey broth // 22

SEARED SCALLOPS*

pork belly, roasted creminis, swiss chard, mushroom nage // 28

BEER STEAMED CLAMS

chorizo, avocado-chile butter, shishito, sweet corn, toast // 25

ARCTIC CHAR*

farro verde, tarragon, chili oil, local asparagus vichyssoise // 28

SEARED DUCK BREAST*

local turnips, wilted greens, snow peas, crispy okra // 27

PORK TENDERLOIN*

basil gnudi, spring onion, corn broth, radish salad // 28

PRIME NY STRIP*

ramp béarnaise, fingerling potatoes, king oyster mushrooms, favas // 39

TIN LIZZY BURGER*

aged cheddar, lemon aioli, pickled onion, mustard greens // 16

put an egg on it // 3

add watonga cheese curds // 2

\\\\\\\\\\\\ FROM THE GARDEN \\\\\\\\\\\

THE CHOP

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

CUCUMBER SALAD

buratta cheese, spring onion, sourdough crutons, dill,
sunflower seeds // 12

FARM GREENS

roasted tomato vinaigrette, farmer's cheese, sunflower seeds // 9

WATERMELON AND POPCORN

avocado, herb vinaigrette, tasso spice // 5

GRILLED CORN

al pastor, queso fresco, chicharones // 5

MARINATED BEETS

charred pearl onions, smoked blue cheese, pecan vinaigrette // 5

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 & farmers