

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

SHALLOT DIP

salt and vinegar chips, herbs // 10

PORK SKINS

tasso spice, key lime bama // 6

BABY ROMAINE CAESAR

torn sourdough, loveras batista, lime, eggless caesar vinaigrette // 12
add chicken // 5 add blackened shrimp // 6

THE CHOP

tomato, cucumber, avocado, danish blue, house bacon, chopped egg,
green goddess vinaigrette // 11
add chicken // 5 add blackened shrimp // 6

BBQ CHICKEN SANDWICH

bama sauce, cheese curds, red cabbage slaw, pork rind crunch // 13

PO' BOY

blackened shrimp, pickle aioli, romaine, local tomato, french roll // 13

PASTRAMI ON RYE

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

GRILLED CHEESE

watonga cheese curds, tomato jam, lemon aioli, basil // 13
add bacon // 2 add chicken // 5

TIN LIZZY BURGER

aged cheddar, lemon aioli, onion, mustard greens // 16
put an egg on it // 3 add bacon // 2

ROASTED SPANISH OCTOPUS

summer squash, zucchini, fingerling potatoes, tomato agro dolce // 16



all sandwiches served with choice of fries, potato salad, caesar salad, melon salad

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

non-alcoholic

THE KING

house mixed lemonade, fresh brewed iced tea // 3.5

PRAIRIE FIRE

cucumber, jalapeño, 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 almond // 5

KEY LIME SEMIFREDO

almond crunch, graham cracker crumble // 5

COOKIES AND MILK

ask server for chefs offering // 5

JAVA THE NUT

toasted pecan syrup, apsen 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