

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

WARM STICKY BUN

pecans, salted caramel // 5

FRIED BANANA BISCUITS

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

HASHBROWNS

spicy ketchup // 9

make it "loaded" // 12

MARY'S AMBROSIA

avocado, cucumber, citrus, tarragon, candied almonds // 8

MARINATED BLUE CRAB FINGERS

blackening spice aioli, salsa verde // 12

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

CHOP SALAD

tomato, avocado, cucumber, chopped egg, danish bleu, bacon

green goddess vinaigrette // 11

add chicken // 5

BABY ROMAINE CAESAR

torn sourdough, lovera's batista, lime, eggless caesar vinaigrette // 12

add chicken // 5

SMOOTHIE BOWL

peach-mango smoothie, strawberries, yogurt, granola, local honey // 7

AVOCADO TOAST

heirloom tomatoes, mizuna, pickled shallots, buttermilk vinaigrette, pepitas // 12

add bacon // 3 // add fried egg // 3

MIGAS

chorizo, whipped eggs, pepitas, sesame, cilantro, crispy tortilla // 13

RICOTTA WAFFLE

blackberry compote, candied almonds, poppy seed whip, mint // 12

FRITTATA

bleu cheese, caramelized onions, speck ham, local peach, hazelnuts // 12

SHRIMP AND GRITS

charred okra, tomato gravy, bacon braised swiss chard // 13

CRISPY CHICKEN BISCUIT

hot pepper relish, honey butter, dukes, watermelon salad, sunny egg // 13

STEAK AND EGGS

marinated flank, patatas bravas, summer squash salad, herb aioli, sunny eggs // 14

TIN LIZZY BURGER*

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

put an egg on it // 3

add watonga cheese curds // 2

\\\\\\\\\\\\ 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

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, jalapeño, 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