

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

ROASTED SHALLOT DIP

salt and vinegar chips // 10

FRIED QUAIL

jalapeno, pickled carrots, turnips, sweet chili vinaigrette // 12

TOOLBOX

butcher crafted meats, artisan cheese, house pickles

mustard, larded toast // 20

add hearth baked ricotta // 6

CRISPY OCTOPUS LETTUCE WRAPS

charred scallion, sambal-black garlic vinaigrette, crispy garlic

cucumber, shishito, lime aioli // 16

BLUE CRAB FINGERS

blackening spice aioli, grapefruit salsa verde // 12

STEAK TARTAR CROSTINI

herb aioli, shallots, calabrian chiles, porter peaches // 12

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

THE BLANCA

kenny's fromage blanc, speck ham, black mission figs, honey // 18

SHROOMS

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

THE ROCCO

italian sausage, ricotta, spicy banana peppers, kale, baked egg // 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 \\\\\\\\\\\

OLD BAY RIGATONI

king crab, crème fraiche, cherry tomatoes, olive oil breadcrumbs // 26

CANNELLONI

braised lamb shoulder, herbed ricotta, harissia-pistachio salsa verde // 25

BLACK GROUPER

bahamian conch chowder, mixed peppers, scallion hushpuppies // 26

FLORIDA COBIA

tomato braised corona beans, caramelized eggplant, dill, pita // 29

GULF SNAPPER

creamless corn, zypher squash, okra, overnight tomatoes, tarragon // 29

SEARED DUCK BREAST*

schug romesco, mission figs, fromage blanc, caramelized honey // 27

GRILLED BRISKET

cornbread, baked beans, mustard greens, peach bbq // 28

PRIME NY STRIP*

creamed swiss chard, charred onion steak sauce, béarnaise butter // 39

TIN LIZZY BURGER*

aged cheddar, lemon aioli, pickled onion, local 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

FIGS AND HONEY

burrata cheese, mizua, dukkah crumble, lemon-thyme vinaigrette // 12

BABY ROMAINE CAESAR

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

GRILLED CORN

al pastor, queso fresco, chicharones // 5

CHARRED OKRA

warm bbq-bacon vinaigrette, bama // 5

WATERMELON AND POPCORN

avocado, herb vinaigrette, tasso spice // 5

CORNBREAD CASSEROLE

roasted eggplant, charred peppers, honey-thyme butter // 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