

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

CRISPY BRUSSELS SPROUTS

burnt agave, charred lime, feta, cilantro // 5

PORK SKINS

tasso spice, key lime bama // 6

OCTOPUS LETTUCE WRAPS

charred scallion, sambal-black garlic vinaigrette, crispy garlic, cucumber, shishito, lime aioli // 16

BABY ROMAINE CAESAR

torn sourdough, lovera's 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

LAMB MELT

braised lamb shoulder, lemon dill whipped feta, wilted swiss chard, mint verde // 14

PO' BOY

blackened shrimp, pickle aioli, romaine, 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

PORK SHOULDER STEAK

caramelized cabbage, bacon, apple butter, mustard greens // 15

CAMPANELLE

italian sausage, charred broccoli, fingerling potatoes, greens, parmesan broth // 16



all sandwiches served with choice of fries, potato salad, caesar salad, beet 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 \\\\\\\\\\\

"CHOCO TACO"

pumpkin semifreddo, dulce de leche, candied pepitas, waffle cone // 5

KEY LIME SEMIFREDO

almond crunch, graham cracker crumble // 5

FLOURLESS CHOCOLATE CAKE

coconut macaroons, chocolate whip, pecans, caramel // 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