

## \\\\\\\\\\\\ LUNCH \\\\\\\\\\\

### SHALLOT DIP

salt and vinegar chips, herbs // 10

### PORK SKINS

tasso spice, key lime bama // 6

### CRISPY 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

### PULLED PORK

al pastor sauce, avocado mash, charred pineapple relish, queso fresco // 12

### 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

### RIGATONI

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

### "S'MORE "

chocolate mousse, mallow, candied pecans, chocolate graham crust // 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