

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

### ROASTED SHALLOT DIP

salt and vinegar chips // 10

### 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

### STEAK TARTAR CROSTINI\*

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

### MASA FRIED CALAMARI

hatch chile aioli, lime // 11

## \\\\\\\\\\\\ CRUSTS \\\\\\\\\\\

### THE BLANCA

lovera's goat cheese, 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 CAMPANELLE

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

### CANNELLONI

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

### ALASKAN COD

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

### GULF SNAPPER

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

### SEARED DUCK BREAST\*

schug romesco, mission figs, local goat cheese, caramelized honey // 27

### GRILLED BRISKET

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

### PRIME NY STRIP\*

potato-horseradish gratin, thyme, 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, mizuna, 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

# 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