

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

### APPLE FRITTERS

vanilla glaze, apple butter // 6

### WARM STICKY BUN

pecans, salted caramel // 5

### HASHBROWNS

spicy ketchup // 9 make it "loaded" // 12

### CRISPY OCTOPUS LETTUCE WRAPS

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

## \\\\\\\\\\\\ BRUNCH \\\\\\\\\\\

### CHOP SALAD

tomato, avocado, cucumber, chopped egg, danish bleu, bacon green goddess vinaigrette // 11 add chicken // 5

### AVOCADO TOAST

heirloom tomatoes, mizuna, pickled shallots, buttermilk vinaigrette, pepitas // 12 add bacon // 3 add fried egg // 3

### MIGAS

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

### SWEET CREAM WAFFLE

pumpkin ricotta, shaved apple, pecans, bourbon maple // 12

### FRITTATA

roasted mushrooms, apple, mizuna, hazelnuts, boursin // 12

### DUCK-HAM AND GRITS

charred okra, redevye gravy, coddled egg, bacon-braised swiss chard // 12

### SMOKED BRISKET HASH

crispy potatoes, bbq sauce, pickled peppers, sunny eggs // 12

### 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

### PECAN SMOKED 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