

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

BUTTERNUT SQUASH HUMMUS

everything spice, burnt honey, house naan // 11

TOOLBOX

butcher crafted meats, artisan cheese, house pickles
mustard, larded toast // 20
add hearth baked ricotta // 6

CRISPY OCTOPUS LETTUCE WRAPS

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

STEAK TARTAR CROSTINI*

bourbon, mushrooms, cornmeal crunch, hot pepper // 12

PAN ROASTED MUSSELS

smoked tomato, burnt orange aioli, toast // 13

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

THE PUMPKIN KING

pumpkin romesco, spiced sausage, pickled squash, pepitas, // 18

SHROOMS

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

THE ROCCO

italian sausage, ricotta, banana peppers, kale, baked egg // 18

put an egg* on any crust // 3

add house salumi // 4

add cheese curds // 2

dips - ranch, papa joes tomato sauce, green goddess // 2 ea

\\\\\\\\\\\\ MAINS \\\\\\\\\\\

SQUID INK CAMPANELLE

royal red shrimp, kale pesto, calabrian chili, hazelnuts // 26

PORCINI TAGLIATELLE

roasted mushrooms, squash, sage, crème fraiche // 25

SWORDFISH

farro, shishito, fennel, almond, orange // 28

TROUT

turnips, wilted swiss chard, green split peas, caraway // 26

DUCK BREAST*

pozole verde, masa dumplings, avocado, pepitas // 27

PORK SHOULDER

caramelized cabbage, bacon, apple butter, mustard greens // 28

BRISKET

roasted potatoes, house steak sauce, béarnaise butter // 30

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 \\\\\\\\\\\

BABY ROMAINE CAESAR

torn sourdough, parmesan, lime, eggless caesar // 9

ROASTED SQUASH AND KALE SALAD

apples, pumpkin seeds, orange zest, apple cider vinaigrette // 10

THE CHOP

avocado, tomato, cucumber, bleu cheese, bacon, chopped egg // 13

CRISPY BRUSSELS SPROUTS

feta, burnt agave, cilantro, charred lime // 6

CHARRED OKRA

warm bbq-bacon vinaigrette, alabama white sauce // 6

ROASTED SWEET POTATOES

whipped goat cheese, poblano // 6

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