

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

WARM OLIVES*

rosemary, fennel, citrus // 6

BUTTERNUT SQUASH HUMMUS*

everything spice, burnt honey, house naan // 11

TOOLBOX*

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

OCTOPUS LETTUCE WRAPS*

shishito peppers, black garlic, cucumber, lime aioli // 16
sub crispy tofu upon request

PORK BELLY SLIDERS

apple-brussel slaw, mustard bbq, pickles // 12

OYSTERS ON THE HALF SHELL

citrus mignonette, cocktail sauce, saltines // mkt price

MARY EDDY'S

KITCHEN x LOUNGE

\\\\\\\\\\\\ **MAINS** \\\\\\\\\\\

PORCINI TAGLIATELLE

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

SEARED SCALLOPS

smoked grits, bacon braised collards // 29

ROASTED CHICKEN*

dumplings, root vegetables, french onion jus // 25

ROASTED CAULIFLOWER STEAK

sweet potato, brussels, almonds, pomegranate // 24

GRILLED SWORDFISH*

wheatberries, fennel, orange, shishito // 28

PORK SHOULDER*

tomato braised beans, garlic sausage, breadcrumbs // 26

BRISKET

roasted potatoes, 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** \\\\\\\\\\\

CHOP SALAD*

avocado, tomato, cucumber, bleu cheese, bacon, egg // 8

SHAVED BRUSSELS SALAD

apple, turnip, pomegranate, parmesan, mustard vinaigrette // 8

BABY ROMAINE WEDGE SALAD

salumi bits, tomato, everything spice, buttermilk ranch // 8

CRISPY BRUSSELS*

burnt agave, feta, cilantro // 6

SWEET POTATOES*

goat cheese, poblano // 6

MAC AND CHEESE

ritz cracker crumbs // 6

add bacon // 2

\\\\\\\\\\\\ **FROM THE HEARTH** \\\\\\\\\\\

ROASTED OYSTERS (HALF DOZEN)

rockefeller style, butter cracker crumbs // 18

MUSHROOM FLATBREAD

ricotta, thyme, lemon zest // 12

PORK CHILI VERDE SOUP*

crispy hominy, cilantro, garlic bread // 11

CRAB TOAST

herb salad, old bay, charred lemon // 13

\\\\\\\\\\\\ **SPIT ROAST FEAST** \\\\\\\\\\\

*will require 72 hour notice
family style, minimum 6 people

\\\\ CHOICE OF ///

WHOLE DUCK

PRIME RIB

WHOLE SUCKLING PIG

includes seasonal salads, sides, and desserts

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

*can easily be prepared GLUTEN FREE