

\\\\\\\\\\\\ LUNCH \\\\\\\\\\\

CRISPY BRUSSELS SPROUTS

burnt agave, charred lime, feta, cilantro // 5

PORK SKINS

tasso spice, key lime bama // 6

OCTOPUS LETTUCE WRAPS

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

MIXED LETTUCES

feta, radish, cucumber, sunflower seeds, white wine vinaigrette // 10
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

MAC AND CHEESE

ritz cracker crumbs, mix lettuce // 13
add bacon // 2

TURKEY AVOCADO TOAST

farm greens, tomato, radish, lemon vinaigrette // 12
add bacon // 2

PASTRAMI ON RYE

cabbage slaw, swiss, mustard aioli, pickles // 13

PO' BOY

blackened shrimp, pickle aioli, romaine, tomato, french roll // 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



all sandwiches served with choice of fries, potato salad, green salad, beet 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 \\\\\\\\\\\

HONEY CAKE

cinnamon apples, vanilla ice cream, thyme brittle // 5

KEY LIME SEMIFREDDO

toasted meringue, graham cracker crumble // 5

S'MORES FLOURLESS CHOCOLATE CAKE

candied pecans, chocolate mallow, cocoa crumble // 5

JAVA THE NUT

toasted pecan syrup, aspen 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