

\\\\\\\\\\\\ 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

tomatoe, mizuna, pickled shallots, buttermilk vinaigrette, pepita // 12
add bacon // 3
add fried egg // 3

MIGAS

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

NUTELLA WAFFLE

strawberry, hazelnut, vanilla whip, mint // 12

QUICHE

broccoli, cheddar, green salad // 12

CHILI VERDE

roasted pork, tamale dumpling, coddled egg, peanut, pickled pepper // 13

PASTRAMI ON TOAST

rye, whole grain mustard, swiss cheese sauce, sunny eggs // 15

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

GIN N' JAM // 7

gin, earl grey tea syrup, lemon, housemade jam

CANADIAN BACON // 8

bacon fat-washed bourbon, maple syrup, lemon, drambuie

HOUSE BLOODY MARY // 7

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