

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

BUTTERNUT SQUASH HUMMUS*

everything spice, burnt honey, house naan // 11

FOIE GRAS MOUSSE

marrionberry jam, hazelnut butter, brioche // 8

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

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

WARM OLIVES*

rosemary, fennel, citrus // 6

STUFFED JALAPENOS*

bacon cream cheese, bbq sauce, crispy onions // 10

CRAB DIP

herb salad, old bay, charred lemon // 13

MUSHROOM FLATBREAD

truffle, ricotta, thyme, lemon zest // 12

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 MAHI-MAHI

black eyed peas, swiss chard, coffee and onion jam // 28

PORK SHOULDER*

tomato braised beans, garlic sausage, breadcrumbs // 26

GRILLED BRISKET

bleu cheese, potato puree, roasted leeks, salsa verde // 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

ROASTED BROCCOLI*

boursin cheese, lemon-garlic breadcrumbs // 6

MAC AND CHEESE

ritz cracker crumbs // 6
add bacon // 2

\\\\\\\\\\\\ **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