

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

**BUTTERNUT SQUASH HUMMUS\***

everything spice, burnt honey, house naan // 11

**WARM OLIVES\***

rosemary, fennel, citrus // 6

**TOOLBOX\***

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

**SHRIMP LETTUCE WRAPS\***

shishito peppers, black garlic, cucumber, lime aioli // 12  
sub crispy tofu upon request

**PORK BELLY SLIDERS**

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

**CRISPY LAMB FRIES**

green chile aioli // 10

**MARY EDDY'S**  
KITCHEN x LOUNGE

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

**CRAB TAGLIATELLE**

old bay, roasted tomato, crème fraiche, brown garlic // 24

**SEARED SALMON**

farro, roasted mushrooms, butternut squash, sage // 27

**CRYSTAL LAKE CHICKEN**

cornbread spätzle, apples, turnips, farmers cheese // 25

**CAULIFLOWER STEAK**

shishito peppers, romesco, cilantro, pepita crunch // 24

**PORK SHOULDER\***

tomato braised beans, garlic sausage, breadcrumbs // 26

**STEAK AND FRIES**

8oz flat iron steak, bone marrow 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, sunflower seeds, 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

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

**STUFFED JALAPENOS\***

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

**PRETZEL BALLS**

pimento cheese, whole grain mustard, sea salt // 10  
extra cheese // 2

**CRAB DIP**

herb salad, old bay, charred lemon // 13

**MUSHROOM FLATBREAD**

ricotta, thyme, lemon zest // 12

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