

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

STUFFED PRETZEL BALLS

smoked salmon dip // 7

SHRIMP LETTUCE WRAPS

charred scallion, sambal-black garlic vinaigrette, crispy garlic, cucumber, shishito, lime aioli // 12

\\\\\\\\\\\\ BRUNCH \\\\\\\\\\\

CHOP SALAD

tomato, avocado, cucumber, chopped egg, danish bleu, bacon, green goddess vinaigrette // 11
add chicken // 5

AVOCADO TOAST

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

MIGAS

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

WAFFLE

cereal milk, candied cornflakes, strawberries, vanilla whip // 12

FRITTATA

manchego, cremini, leek, green salad // 12

SMOKED PORK HASH

pimento cheese, pickled peppers, crispy potatoes, coddled egg // 13

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 \\\\\\\\\\\

PECAN SMOKED BACON // 4

CHICKEN-JALAPENO SAUSAGE // 4

GRITS // 4

butter, chives

OATMEAL // 5

strawberry-thyme jam, candied peanuts, brown sugar

YOGURT // 5

caramelized honey, sunflower seeds, banana, berries

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 pendleton's canadian whisky,
drambuie, maple syrup, lemon

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

#STOPSUCKING

We've teamed up with Lonely Whale to help eliminate plastic from the world's oceans, that's why we've eliminated plastic straws from our menus. Can't let go just yet? We're happy to provide you a biodegradable paper straw upon request.

MARY EDDY'S

KITCHEN × 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