

MARY EDDY'S

KITCHEN x LOUNGE

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

SPRING PEA HUMMUS*

everything spice, burnt honey, house naan // 11

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

CRISPY QUAIL

cornbread, blueberry honey, buttermilk dressing // 12

ROASTED ARTICHOKEs

cherry pepper aioli, feta, salsa verde // 10

CARBONARA

green garlic, bacon, peas, lemon broth, egg yolk // 25

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

\\\\\\\\\\\\ MAINS \\\\\\\\\\\

PORK SHOULDER*

grits, red eye jus, charred green beans, tomato jam // 26

STEAK AND FRIES*

10 oz creekstone ny strip, bone marrow butter // 35

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

KALE SALAD

whipped ricotta, strawberries, crispy farro, honey- thyme
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 \\\\\\\\\\\

WARM MUSHROOM TOAST

truffled ricotta, honey, herb salad, brioche // 11

STUFFED JALAPENOS*

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

CRAB DIP

herb salad, old bay, charred lemon // 13

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