

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

### SCONE OR MUFFIN

chefs daily selection // 3 each

### MONKEY BREAD "BISCUITS"

salted caramel, cinnamon sugar // 7

### CRISPY BRUSSELS SPROUTS

burnt agave, cilantro, feta, charred lime // 6

### WATERMELON AND POPCORN

avocado, herb puree, feta, tasso spice // 6

### HASHBROWNS

spicy ketchup // 9 make it "loaded" // 12

### HUMMUS

tzatziki, sunflower seeds, everything crackers // 11

## \\\\\\\\\\\\ BRUNCH \\\\\\\\\\\

### CHOP SALAD

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

### AVOCADO TOAST

tomato, mizuna, pickled shallots, buttermilk vinaigrette, pepita // 12  
add bacon // 3 put an egg on it // 3

### CROQUE MADAME

english muffin bread, canadian bacon, swiss mornay, mizuna, sunny egg // 14

### MIGAS

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

### PEACHES AND CREAM WAFFLE

peach jam, toasted pecans, vanilla whip // 12

### BISCUITS AND GRAVY

chicken-jalapeno sausage, hatch chile relish // 12  
put an egg on it // 3

### SMOKED PORK HASH

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

### OKC HOT FRIED CHICKEN SANDWICH

ranch, pickles, cilantro, potato bun // 14  
put an egg on it // 3

### TIN LIZZY BURGER\*

aged cheddar, lemon aioli, pickled onion, local mustard greens // 17  
put an egg on it // 3 add watonga cheese curds // 2

## \\\\\\\\\\\\ ON THE SIDE \\\\\\\\\\\

PECAN SMOKED BACON // 4

CHICKEN-JALAPENO SAUSAGE // 4

CRISPY POTATOES // 4

GRITS // 4

butter, chives

OATMEAL // 5

strawberry-thyme jam, candied peanuts, brown sugar

YOGURT // 5

caramelized honey, sunflower seeds, banana, berries

## REFRESHMENTS //

(NON-ALCOHOLIC)

THE KING // 3.5

house mixed lemonade, fresh brewed iced tea

PRAIRIE FIRE // 3.5

cucumber, jalapeño, basil, soda

THE PATTON // 3.5

ginger, peach, soda, lemon

JUMP START // 4.5

eôté cold brew, milk, chili and cinnamon

/// 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 eôté coffee and urban teahouse teas

COFFEE // 3

HOUSE COLD BREW // 4

add half & half / add coffee syrup

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 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