

# MARY EDDY'S

KITCHEN x LOUNGE

## \\\\\\\\\\\\ MAINS \\\\\\\\\\\

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

#### HUMMUS\*

butternut squash, everything spice, naan // 11

#### OKC HOT CHICKEN WINGS

green chile, buttermilk ranch, cilantro, pickles // 10

#### HEARTH ROASTED NECTARINES

house cured ham, pistachio, ricotta, sweet tea honey // 7

#### PEEL AND EAT ROCK SHRIMP\*

blackening spice, garlic bread, lime // 14

#### 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 // 14  
sub crispy tofu upon request

#### CAST IRON LASAGNA

bolognese, boursin, papa joe's sauce, basil // 26

#### SEARED SCALLOPS\*

cornbread, grits, swiss chard, charred corn // 29

#### ROASTED CHICKEN

butternut squash, pink pearl apples, whipped ricotta, hazelnuts // 26

#### ROASTED ACORN SQUASH\*

farm greens, whipped ricotta, candy stripe beets, farro-pepita crunch // 24

#### PORK SHOULDER

broken rice, ponzu, viet herb salad, kimchi vinaigrette, peanuts // 26  
put an egg on it // 3

#### 16oz CREEKSTONE RIBEYE

loaded baked potato, beef fat butter // 39

#### TIN LIZZY BURGER\*

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

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

#### CRISPY BRUSSELS SPROUTS

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

#### WATERMELON AND POPCORN

avocado, feta, tasso spice // 6

#### MAC AND CHEESE

ritz cracker crumbs // 6  
add charred hatch chiles // 2  
add bacon // 2

### \\\\\\\\\\\\ SALADS \\\\\\\\\\\

#### CHOP SALAD

avocado, tomato, cucumber, bleu cheese, bacon, egg // 9

#### CAESAR\*

parmesan, lime, garlic bread crumbs // 9

#### LITTLE GEM WEDGE SALAD

bacon bits, tomato, everything spice, buttermilk ranch // 9

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

\*items can be made gluten free