

# MARY EDDY'S

KITCHEN x LOUNGE

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

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

#### FRENCH ONION DIP\*

scallions, aged cheddar, warm skillet bread // 11

#### OKC HOT CHICKEN WINGS

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

#### HEARTH ROASTED PEARS

whipped ricotta, pine nuts, pomegranate, fennel // 9

#### CHARRED OCTOPUS

masa dumplings, avocado, chorizo, cilantro, hominy // 13

#### TOOLBOX\*

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

#### ROCK 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

#### ROASTED COD

buckwheat dumplings, beech mushrooms, scallion, daikon, miso // 27

#### SPIT ROASTED CHICKEN (limited quantities available)

mojo-jerked rubbed, crispy potatoes, lime, scallion salsa verde // 26

#### ACORN SQUASH\*

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

#### PORK SHOULDER

white bean puree, braised fennel, charred kale, torn bread // 26

#### 16oz CREEKSTONE RIBEYE\*

marble potatoes, shishitos, queso fresco, green chile steak sauce // 39

#### TIN LIZZY BURGER\*

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

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

#### CRISPY BRUSSELS SPROUTS

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

#### ROASTED DELICATA SQUASH

whipped ricotta, pomegranate seeds, smoked pecans // 6

#### CASSOULET BEANS

bacon, roasted tomato, dijon, garlic bread crumbs // 6

#### MAC AND CHEESE

ritz cracker crumbs // 6  
add bacon // 2

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

#### CHOP

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

#### CAESAR\*

parmesan, lime, garlic bread crumbs // 9

#### TUSCAN KALE

lovera's goat cheese, sunflower seeds, pomegranate, lemon vinaigrette // 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