

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

### SCONE OR MUFFIN

chefs daily selection // 3 each

### HOT CROSS BUNS

candied citrus, golden raisins, peach jam // 5

### CHARRED SHISHITO PEPPERS

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

### HASHBROWNS

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

## \\\\\\\\\\\\ 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, green chile pork sausage, swiss mornay, mizuna, sunny egg // 14

### MIGAS

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

### WHITE CHOCOLATE BREAD PUDDING

vanilla whipped cream cheese, strawberries, honey comb crunch, lemon marmalade // 12

### BISCUITS AND GRAVY

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

### CUBAN PORK HASH

crispy potatoes, shishito peppers, queso fresco, lime aioli, cilantro, sunny eggs // 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 \\\\\\\\\\\

### OKIE HOT FRIES // 7

OKC hot spice, buttermilk ranch

Add bacon // 2 Add egg // 3

### PECAN SMOKED BACON // 5

### CHICKEN-JALAPENO SAUSAGE // 5

### CRISPY POTATOES // 5

### GRITS // 5

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

### HOUSE MIMOSA // 5

dry champagne & oj

## BEVERAGES

we proudly serve 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 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