

# MARY EDDY'S

KITCHEN x LOUNGE

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

### PIMENTO CHEESE DIP

aged cheddar, pickled peppers, bbq spiced pork rinds // 11  
add bacon // 2

### BLISTERED SHISHITO PEPPERS

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

### HEARTH ROASTED PEACHES

whipped ricotta, pistachios, thyme, sweet tea "honey" // 10

### OKC HOT CHICKEN WINGS

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

### TOOLBOX\*

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

### ROCK SHRIMP LETTUCE WRAPS\*

shishito peppers, bbq spice, pickled green tomatoes, peanuts // 14  
sub crispy tofu upon request

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

### CAST IRON LASAGNA

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

### SPIT ROASTED CHICKEN (limited quantities available)

loaded baked potato salad, texas toast, scallion salsa verde // 26

### SEARED SCALLOPS

chorizo, saffron gold rice, peas, tomato, crispy chicken skin // 28

### GRILLED ZUCCHINI

whipped ricotta, smoked tomato, heirloom tomato, cornmeal crunch // 24

### BONE IN PORK CHOP

broken rice, hoppin john, preserved tomato, cracklings // 27

### CREEKSTONE NEW YORK STRIP\*

chimichurri rojo, blistered avocados, queso fresco, beef fat butter // 39  
add butter poached rock shrimp // 6

### 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 \\\\\\\\\\\

### WATERMELON SALAD

burrata cheese, heirloom tomato, basil, pistachios // 6

### BARBECUED CARROTS

buttermilk ranch, sunflower seeds, crispy garlic // 6

### ROASTED OKRA

pimento cheese, pecans, bacon vinaigrette // 6

### MAC AND CHEESE

ritz cracker crumbs // 6  
add pimento cheese // 2  
add bacon // 2

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

### CHOP

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

### CAESAR\*

parmesan, lime, garlic bread crumbs // 9

### LITTLE GEM

everything spice, tomatoes, aged cheddar, buttermilk ranch // 9  
add bacon // 2

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