

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

SCONE OR MUFFIN

chefs daily selection // 3 each

COFFEE CAKE

candied pecans, white chocolate glaze, citrus whip // 5

PIMENTO CHEESE DIP

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

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

BOUDIN BENEDICT

cornbread, pickled peppers, mustard greens, sunny eggs, bacon fat hollandaise // 13

MIGAS

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

BISCUITS AND GRAVY

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

BBQ BRISKET AND WAFFLES

red peppers, onions, pimento cheese, cheddar waffle, crispy onions, 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

/// ask your server about "spiking" any of our house refreshments

COCKTAILS

BOOZY BLOSSOM // 7

prosecco, hibiscus, orange blossom, oj

THE NEW GIRL // 10

blackberry, orange blossom water, triple sec, bubbles

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

SIGNATURE BLOODY MARY // 9

celery-infused vodka, lime, bloody mary mix, maggi jugo seasoning blend, okc hot spice rim, 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