

# MARY EDDY'S

KITCHEN × LOUNGE

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

### SWEET POTATO HUMMUS\*

pecan oil, lavash crackers // 7

### BLISTERED SHISHITO PEPPERS

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

### FLATBREAD

lemon ricotta, porter peaches, prairie earth garden chilis, mint // 9

### PECAN CRUSTED PORK RIBS

hickory smoked, maple glazed, pickled cherries // 14

### SHRIMP LETTUCE WRAPS\*

shishito peppers, black garlic, cucumber, lime aioli // 14  
sub crispy tofu upon request

### TOOLBOX\*

cured meats, artisan cheese, pickles, mustard, toast // 22

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

### BASIL ORECCHIETTE PASTA\*

charred corn, summer squash, shiitake mushroom, goat cheese // 21

### TAGLIETELLE BOLOGNESE

boursin cheese, papa joe's sauce, basil // 24

### PICKLE BRINED CHICKEN

okra succotash, crispy cornbread, dill // 26

### MISSOURI TROUT

charred napa cabbage, scallion rice, bacon, red pepper puree // 25

### PRAIRIE CREEK BERKSHIRE PORK CHOP

roberts gravy, corn grits, peach, arugula, pecan // 26

### PRIME NY STRIP\*

potatoes au gratin, smoked mushrooms, red wine jus // 44

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

### OKRA SUCCOTASH

sweet corn, red peas, cherry tomato, dill // 5

### J&M MUSHROOMS

smoked cremini, roasted shiitake, chard, almond, dashi // 6

### BARBECUED CARROTS

buttermilk ranch, sunflower seed, crispy garlic // 6

### MAC AND CHEESE

ritz cracker crumbs // 7  
add bacon // 2

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

### FARM GREENS

local lettuces, candied pecans, white balsamic, red radish // 7

### TOMATO & CUCUMBER

ranch, arugula, pickled mustard seed, rye crisp // 9

### PISTACHIO CAESAR

butter lettuce, pistachio vinaigrette, parmesan, brioche crouton // 11

900 W MAIN ST. // MARYEDDYSOKC.COM // MARY EDDY'S 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**