

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

CINNAMON BUN

vanilla icing // 4

CHEDDAR BISCUITS

whipped butter // 4

SWEET POTATO HUMMUS

pecan oil, lavash crackers // 7

HASHBROWNS

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

OKC HOT FRIES // 7

buttermilk ranch, scallion, cilantro

add bacon // 2 add egg // 3

\\\\\\\\\\\\ 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

THE BEST B.L.T.

honey wheat, amazing tomatoes, house bacon, lettuce, fries or salad // 12

MIGAS

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

EGGS BENEDICT

house canadian bacon, sorgum, poached eggs, lemony hollandaise // 14

BISCUITS AND GRAVY

cheddar biscuits, country sausage gravy, two eggs // 12

MILK AND HONEY FRENCH TOAST

vanillia creme, honey almond granola, blueberry, mint // 13

OKC HOT FRIED CHICKEN SANDWICH

ranch, pickles, cilantro, potato bun, fries or salad // 14

put an egg on it // 3

THE BURGER

angus beef, cheddar, local lettuce & tomato, dill pickle, aioli fries or salad // 17

add bacon // 2

STEAK & EGGS

5oz porcini rubbed sirloin, crispy potatoes, eggs, béarnaise aioli // 19

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

PECAN SMOKED BACON // 5

PORK BREAKFAST SAUSAGE // 5

CRISPY POTATOES // 5

GRITS // 5

BISCUIT AND GRAVY // 5

single biscuit, country sausage gravy

OATMEAL // 5

apple compote, pecans, brown sugar

YOGURT // 5

local honey, almond granola, 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

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 eote coffee

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. // MARYEDDYOKC.COM // EXECUTIVE CHEF JEFF PATTON & 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