

THANKSGIVING 2020

\\\\\\\\\\\\ WHAT DO YOU GET? \\\\\\\\\\\

serves 4 (with leftovers, of course) // \$99

CLASSIC TURKEY

honey brined, oven-roasted breast, braised dark meat

TURKEY GRAVY

nothing wasted, thyme, sage, rosemary

CRANBERRY SAUCE

everyone needs a little cranberry sauce

PARKER ROLLS

the dinner roll to rule them all

SIDES

choose three

CHOICE OF PIE

can't forget the pie

\\\\\\\\\\\\ SIDES \\\\\\\\\\\

choose three

YUKON GOLD MASHED POTATOES

roasted garlic, butter, gravy

FARRELL FAMILY STUFFING

many breads, several veggies, fall herbs

SWEET POTATO CASSEROLE

pecan streusel, maple sage

ROASTED BRUSSELS

bacon, stone ground mustard

GRANDMA'S GREEN BEANS

lemon, toasted almonds, brown butter

MAC & CHEESE

numerous cheeses, ritz crumble

\\\\\\\\\\\\ DESSERT \\\\\\\\\\\

choose one

APPLE PIE

cinnamon streusel, livesay apples

PUMPKIN PIE

not a recipe off of a can

PECAN PIE

oklahoma pecans, maple syrup

\\\\\\\\\\\\ ADD ONS \\\\\\\\\\\

ADDITIONAL SIDE // \$9

the more sides the better

ADDITIONAL PIE // \$16

can never have too much

MEAT + CHEESE PLATTER // \$35

house-made charcuterie to keep things fancy

MARY EDDY'S

KITCHEN x LOUNGE

900 W MAIN ST. // MARYEDDYSOKC.COM // EXECUTIVE CHEF JEFF PATTON @chefjeffokc & 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