

## CHRISTMAS TO-GO MENU

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

serves 4 (with leftovers, of course) // \$119

#### BRAISED BRISKET

red wine marinade, natural jus

#### HORSERADISH CREAM

real horseradish

#### PARKER ROLLS

the dinner roll to rule them all

#### SIDES

choose three

#### CHOICE OF DESSERT

can't forget the dessert

### \\\\\\\\\\\\ SIDES \\\\\\\\\\\

choose three

#### MAC & CHEESE

four cheese sauce, ritz crumble

#### YUKON GOLD MASHED POTATOES

roasted garlic, butter

#### ROASTED BRUSSELS

stone ground mustard, bacon, molasses vinaigrette

#### ROOT VEGETABLE GRATIN

parmesan, bread crumb

#### ROASTED MUSHROOMS

peal onion, shallot, thyme

### \\\\\\\\\\\\ DESSERT \\\\\\\\\\\

choose one

#### PECAN PIE

local pecans, maple syrup

#### CHOCOLATE PIE

chocolate, more chocolate

#### CHEESECAKE

graham crust

### \\\\\\\\\\\\ ADD ONS \\\\\\\\\\\

#### ADDITIONAL SIDE // \$9

the more sides the better

#### ADDITIONAL DESSERT // \$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. // EXECUTIVE CHEF JEFF PATTON @chefjeffokc & MARY EDDY'S CULINARY TEAM

@MaryEddysOKC // #HolidaysWithMaryEddys // MaryEddysOKC.com

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

special thanks to local partners & farmers