

NYE AT HOME MENU

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

serves 2, graciously // \$68

ROTISSERIE CHICKEN

honey-lemon marinade,
pomegranate salsa-verde

PARKER ROLLS

buttery, tender

WINTER LETTUCES

truffled ranch, house bacon,
cherry tomato, crunchy crouton

SCALLOPED POTATOES

herbs, many cheeses

ROASTED CARROTS

maple glaze, toasted walnuts

SKILLET COOKIE

brown butter, chocolate chip

CHAMPAGNE

half-bottle

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

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
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
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special thanks to local partners & farmers