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Mary Eddy's at 21c Reopens a Fresh Take on Classic American Dining in the West Village

Reimagined restaurant captures the spirit of its namesake, Mary Eddy Jones, to create an inviting space for dining, drinking, and socializing.

OKLAHOMA CITY, OK (October 27, 2021) – Mary Eddy's Dining Room at 21c Museum Hotel, which has been closed for renovation since July, will reopen for dinner service this Thursday, October 28 at 5:00 pm. Diners will find a completely reimagined restaurant inspired by its vibrant namesake, Mary Eddy Jones, and a new menu of elevated American classics by executive chef Jeff Patton. 21c partnered with Duro Hospitality, led by Oklahoma City natives Corbin and Ross See and Benji Homsey, to transform the space that formerly held Mary Eddy's Kitchen X Lounge from a cavernous, industrial space into a warm, inviting place for dining, drinking, and socializing.

"The reimagined Mary Eddy's pays homage to an incredible force in our family, Mary Eddy Jones," said Hall Capital Chairman and CEO Fred J. Hall. "My grandmother's home was always a welcoming space filled with hospitality, comfort and delicious food, and that spirit is echoed in the new restaurant. We envision Mary Eddy's as a meeting place, where people can go and experience unique elegance and comfort in the heart of downtown."

The design of the restaurant and lounge creates an immersive and nostalgic space that pays homage to the beaux art style of the building's architect, Albert Kahn, and to the neoclassical home of Mary Eddy and Fred Jones, located just blocks away on 17th Street. Chandeliers throughout the lounge and dining room provide warm lighting, and large circular booths create a cocoon-like feeling while offering open views around the room. Shades of blue, green, and turquoise are highlighted in paint and textiles throughout, referencing her famous blue and green mosaic-tiled lily pond. The private dining room is a direct nod to Mary Eddy's actual dining room with millwork and wallpaper in rich tones. The room can accommodate gatherings from two to 20 people and offers a special family-style menu. The space transports guests to a different era, while tracing the history of Jones family in OKC from Fred's arrival in the early 1900s to the 1960s when the Jones family purchased the building.

"Our objective was to make a connection to the building and draw an obvious line to the restaurant's namesake, Mary Eddy, and the Fred Jones family," said Corbin See. "We really wanted to honor Mary Eddy's talent for entertaining and hospitality. That meant creating an environment where you felt both at ease and special, but also a little bit at home. We take a residential approach to our hospitality design, so for that reason this was a perfect assignment for us. We set the stage with sexy lighting, soft furnishings, and luxe materials. There's a definite mood. It's a nod to the beaux arts architecture of the building, but also a contrast to its industrial use. It's a restaurant for today's audience, but we hope she and Fred would be proud."



Patton's menu is also inspired by Mary Eddy Jones, who loved to host her wide circle of friends in her home and surprise them with creative, beautifully plated dishes. He drew inspiration from the era in which Mary Eddy lived, building a menu of reimagined American classics like Steak Tartare. Patton's version includes garlic aioli and house-made potato chips. Diners will also find classics including *Shrimp Cocktail with Old Bay seasoning and cocktail sauce with fresh horseradish and house-made hot sauce* and *French Onion Dip with hand cut potato chips*. The rest of the menu offers plenty of variety with a small section of pastas, steaks, and a selection of sides like *Smoked Mushrooms with celery root, sorrel, and pecan gremolata*. Dishes built for sharing include the *Whole Trout with roasted cauliflower, toasted almond, capers, and brown butter* and a *12 oz Berkshire Pork Tomahawk*.

"This new iteration of Mary Eddy's celebrates the golden age of American dining," said Patton. "I wanted to reintroduce classic dishes but add some elements of surprise and keep ingredients and flavors that speak to our region. There's also an element of theater that speaks to a different era. For example, the saffron broth on the scallops dish is poured tableside and the presentation of the tomahawk steak is a showstopper."

The new Mary Eddy's experience also includes an extensive lounge area where guests can stop in to enjoy a drink or a full dinner. The beverage menu was conceptualized to harmonize with the food, from cocktails to wines. The cocktail list is anchored by a new take on the classic martini, with locally made gin and finished with a house-marinated olive. The wine list is filled with elegant wines that pair with the food rather than overwhelm it and made by a diverse group of winemakers.

"Our beverage team has put a lot of thought into all things drinkable," said Kyle Kern, Food & Beverage Director at Mary Eddy's Dining Room. "With wines that showcase grower-producers, imaginative cocktails that take on the classics with the perfect amount of whimsy, and beers all chosen from our local brewing neighbors, there is something for everyone to explore."

Photos of the new restaurant and the full dinner and beverage menus are available [here](#).

Mary Eddy's Dining Room will be open for dinner Wednesday – Thursday 5:00 – 10:00 pm and Friday and Saturday 5:00 – 11:00 pm. To join the conversation, connect at [Facebook.com/MaryEddysOKC](https://www.facebook.com/MaryEddysOKC), and on Instagram [@MaryEddysOKC](https://www.instagram.com/MaryEddysOKC). For more information, or for reservations and hours, visit www.MaryEddysOKC.com or call 405.982.6960.

21c OKC is celebrating the reopening of Mary Eddy's with a special package that includes overnight accommodations, a \$100 dining credit to Mary Eddy's Dining Room, overnight valet, and a late check out of 1:00 p.m. To book, call the front desk at 405.982.6900 or [book online](#).

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