

# JONES ASSEMBLY

901 W. SHERIDAN / OKLAHOMA CITY, OK

# BRUNCH INVENTORY

No. STARTERS	VALUE	No. LUNCH	VALUE
A1 <u>Bagels + Lox (serves 3-4)</u> housemade plain + everything bagels, smoked salmon, capers, tomato, red onion, cucumber, radish, whipped herb + regular cream cheese	\$ 28	S1 <u>Local Greens</u> arugula, mizuna, baby mustard greens, champagne vinaigrette, pine nuts, grana padano	\$ 7
A2 <u>Scratch Biscuits</u> honey butter, seasonal house jam	\$ 8	S2 <u>Boston Greens</u> butter lettuce, shallots, heirloom tomato, radish, sherry vinaigrette	\$ 7
A3 <u>Candied Bacon Jar</u>	\$ 8	S3 <u>Caesar</u> chopped romaine, shaved parmesan, flax crisp	\$ 9
A4 <u>Avocado Toast</u> avocado, lime, fresno chili, cilantro, house sourdough	\$ 8	S4 <u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$ 14
A5 <u>Deviled Eggs</u> pickled red onion, dill	\$ 9	S5 <u>Farm Salad</u> leaf lettuce, radish, tomato, cucumber, shallot, pickled carrot, toasted wheatberry, biscuit crouton, mint, lemon cream dressing	\$ 12
A6 <u>Burrata</u> golden and purple beets, hazelnut, arugula and shiso, house sourdough	\$ 12	S6 <u>Kabocha Squash + Apple Soup</u> spiced crème fraîche, hazelnut, herb oil	\$ 8
A7 <u>Herb Frites</u> house cut kennebec potatoes, ketchup	\$ 7	L1 <u>Turkey Club</u> house roasted turkey breast, bacon, gruyère, tomato, butter lettuce, basil, herb aioli, house pullman loaf	\$ 12
A8 <u>Okra</u> cornmeal crust, jones sauce	\$ 9	L2 <u>Jamón Sandwich</u> schwab's country ham, gruyère, dijon, sprouts, cornichon, house sourdough	\$ 12
A9 <u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 12	L3 <u>Hot Chicken Sandwich</u> nashville hot chicken, tillamook cheddar, ranch slaw, bread and butter pickle, hot honey aioli, house brioche bun	\$ 14
<b>No. BRUNCH</b>	<b>VALUE</b>	L4 <u>The J Burger</u> tillamook cheddar, roasted tomato, crispy shallot, pickle relish, dijonnaise, house brioche bun (chef's cook temp- medium)	\$ 14
B1 <u>Biscuits + Gravy</u> scratch biscuits, maple sage sausage gravy, fried sage	\$ 10	L5 <u>Impossible Burger</u> (vegan) nourished cashew cheese, pickled shiitakes, smoked red onion, marinated kale,	\$ 8
B2 <u>Croque in a Hole</u> schwab's country ham, over easy egg, gruyère, béchamel, frisée	\$ 12		
B3 <u>Flat Tire Pizza</u> maple sage sausage, gruyère, fontina, pecorino, bacon, sunnyside up egg, potato, rosemary, chive, maple syrup drizzle	\$ 14		
B4 <u>Wood Oven Frittata</u> asparagus, scallion, red onion, fingerling potato, crème fraîche, goat cheese, tomatillo salsa	\$ 12		
B5 <u>Sweet Dutch Baby Cake</u> blueberry, lemon curd, honey, powdered sugar, micro basil	\$ 10		
<u>OR</u>			
B6 <u>Savory Dutch Baby Cake</u> fried chicken, crispy bacon, candied pecan crumble, maple syrup, honey butter, powdered sugar	\$ 12		
B7 <u>Smoothie Bowl</u> kale, avocado, coconut, banana, yogurt, spirulina, agave, lemon, granola, berries, chia seeds, hemp seeds, coconut flakes	\$ 12		
B8 <u>Brioche French Toast</u> housemade brioche, pistachio chocolate crumble, maple syrup, chantilly	\$ 10		

## BRUNCH COCKTAILS

<u>FOMOSA</u> .....	\$ 12
orange sorbet, brut champagne, grand marnier foam (18oz)	
<u>Chelada</u> .....	\$ 8
pineapple juice, lime, cinnamon simple syrup, bittermens hellfire habanero shrub, hellasmoked chili bitters, victoria cerveza	
<u>Service Industry Bloody Mary</u> .....	\$ 12
<i>(Christine Brubaker)</i> plymouth gin, lastau sherry amontillado, fernet branca floater, worcestershire, hella smoked chili bitters, jones bloody mary mix	
<u>Walk of Shame</u> .....	\$ 12
<i>(Jason Nguyen)</i> mount gay black barrel rum, averna, creme de cacao, evil twin biscotti break stout, cold brew, woodford reserve chocolate bitters, orange bitters, whole egg	