

JONES ASSEMBLY

901 W. SHERIDAN / OKLAHOMA CITY, OK

DINNER INVENTORY

No. STARTERS

	VALUE
A1 <u>Scratch Biscuits</u> honey butter	\$ 8
A2 <u>Okra</u> cornmeal crust, jones sauce	\$ 9
A3 <u>Deviled Eggs</u> pickled red onion, dill	\$ 9
A4 <u>Burrata</u> tomato three ways, basil blossom, house sourdough	\$ 12
A5 <u>Herb Frites</u> house cut kennebec potatoes, ketchup	\$ 7
A6 <u>Octopus</u> thai chili glaze, labneh, lime, cilantro, scallion, potato string	\$ 16
A7 <u>Hamachi Crudo</u> avocado mousse, orange segment, orange vinaigrette, arugula, pistachio, radish, olive, puffed rice noodle	\$ 18
A8 <u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 12
A9 <u>Local Cheese Board</u> artisan selections from lovera's, accoutrements, handcrafted bakery pairing <i>choose 3, 4, or 5: smoked caciocavera, bella bianca, tomina vecchia, clarita, fried fresh cheese curd</i>	\$ 12, 15 or 18

No. SALADS

	VALUE
S1 <u>Local Greens</u> arugula, mizuna, baby mustard greens, champagne vinaigrette, pine nut, grana padano	\$ 7
S2 <u>Little Gem Wedge</u> candied fig, crispy bacon, heirloom tomato, lovera's goat cheese crumble, herbed bread crumb, white balsamic vinaigrette	\$ 11
S3 <u>Caesar</u> chopped romaine, shaved parmesan, flax crisp	\$ 9
S4 <u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$ 14
S5 <u>Okarcho Salad</u> leaf lettuce, crispy chicken, fried okra, tomato, cucumber, radish, pickled carrot, toasted wheat berry, biscuit crouton, mint, lemon buttermilk dressing	\$ 16

No. SIDES

	VALUE
P1 <u>Brussels</u> romesco, lardon, parmesan, toasted almond	\$ 8
P2 <u>Caulilini</u> carrot + coconut puree, cauliflower, pistachio, herbed ricotta cheese	\$ 8
P3 <u>Smashed + Fried Fingerling Potatoes</u> sour cream + onion dip, chives	\$ 8

No. MAINS

	VALUE
M1 <u>Nashville Hot Chicken</u> spicy fried chicken, scratch biscuits, hot honey, ranch slaw, bread & butter pickle	\$ 18
M2 <u>Salmon</u> crispy skin, sweet potato polenta, spring pea, carrot, lardon, okra dust, mustard butter, arugula, lemon vinaigrette	\$ 24
M3 <u>Scallops</u> cauliflower puree, brussels sprouts, citrus butter, spiced hazelnut, crispy shallot	\$ 28
M4 <u>Steak Frites</u> 44 farms grilled NY strip, herb frites, sauce l'entrecôte (chef's cook temp - medium)	\$ 28
M5 <u>Wood-Fired Chicken</u> crispy skin, roasted summer vegetables, potatoes, herbed veloute, soft poached egg	\$ 22
M6 <u>The J Burger</u> tillamook cheddar, roasted tomato, crispy shallot, pickle relish, dijonnaise, house brioche bun choice of frites, local greens, or caesar salad (chef's cook temp - medium)	\$ 14
M7 <u>Falafel</u> lime + spinach yogurt, puffed wild rice, pickled romanesco + cauliflower, grilled portobello mushroom, fresno, jalapeño, pea shoots	\$ 14
M8 <u>Sugo</u> house made tagliatelle, braised pork ragu, herb ricotta, sage breadcrumb	\$ 18
M9 <u>Cacio e Pepe</u> house made spaghetti, crushed peppercorn, pecorino romano, grana padano	\$ 12

No. WOOD-FIRED PIZZAS

	VALUE
W1 <u>Margherita</u> tomato sauce, mozzarella, basil, grana padano	\$ 11
W2 <u>Parma</u> tomato sauce, mozzarella, prosciutto, arugula, grana padano	\$ 14
W3 <u>Hot Rod</u> fennel sausage, pepperoni, mozzarella, caramelized onion, fresno, jalapeño, spicy chicharrón, hot honey	\$ 16
W4 <u>G.O.A.T.</u> lovera's goat cheese, red onion, crushed pistachio, local honey	\$ 16
W5 <u>Truffled Mushroom</u> spring onion + garlic cream, shitaki + crimini mushroom, fingerling potato crisp, chive, pea shoots	\$ 14
W6 <u>Elote</u> char-grilled corn, whipped goat cheese, chili powder, cilantro, jalapeño, chili lime aioli	\$ 13

*PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*THE JONES IS PLEASED TO OFFER A VARIETY OF GLUTEN FREE ITEMS, BUT DESPITE
OUR UTMOST PRECAUTION, TRACE AMOUNTS OF GLUTEN CROSSOVER MAY OCCUR.

