

## 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	\$ 8
A3 <u>LAH Tuna Tartare</u> pickled shiitake mushroom, sesame vinaigrette, scallion, radish	\$ 12
A4 <u>Deviled Eggs</u> pickled red onion, dill	\$ 9
A5 <u>Burrata</u> seasonal fruit, fennel vinaigrette, honey, micro basil, house sourdough	\$ 12
A6 <u>Herb Frites</u> house cut kennebec potatoes, ketchup	\$ 7
A7 <u>Octopus</u> thai chile glaze, labneh, lime, cilantro, scallion	\$ 16
A8 <u>Charcuterie</u> schwab's country ham, prosciutto, pepperoni, gruyère, crumbled goat cheese, pimento cheese, accoutrements	\$ 18
A9 <u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 12

## No. SOUP &amp; SALADS

	VALUE
S1 <u>Boston Greens</u> butter lettuce, shallots, heirloom tomato, radish, sherry vinaigrette	\$ 7
S2 <u>Caesar</u> romaine hearts, shaved parmesan, flax crisp	\$ 9
S3 <u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$ 13
S4 <u>Butternut Squash Soup</u> roasted pear, crème fraiche, spiced pepitas	\$ 8

Executive Chef: Brittany Sanger  
Chef de Cuisine: Andrew Eskridge

## No. MAINS

	VALUE
M1 <u>Nashville Hot Chicken</u> spicy fried chicken, scratch biscuits, mike's hot honey, ranch slaw, bread & butter pickle	\$ 16
M2 <u>Salmon</u> pan seared, glazed sunchoke, charred broccolini, carrot ginger broth, pistachio pesto, chili crumb, basil	\$ 26
M3 <u>Scallops</u> cauliflower purée, brussel sprout, kale, brown butter vinaigrette, almond brown butter crumble	\$ 28
M4 <u>The J Burger</u> tillamook cheddar, roasted tomato, crispy shallot, pickle relish, dijonaise, brioche bun, frites (chef's cook temp- medium)	\$ 14
M5 <u>Steak Frites</u> creekstone farms hanger, frites, sauce l'entrecôte (chef's cook temp- medium)	\$ 24
M6 <u>Cacio e Pepe</u> spaghettini, crushed peppercorn, pecorino romano, parmigiano-reggiano	\$ 10
M7 <u>Sugo</u> house made tagliatelle, braised pork ragu, herb ricotta, sage breadcrumb	\$ 18

## No. WOOD-FIRED PIZZAS

	VALUE
W1 <u>Margherita</u> tomato sauce, mozzarella, basil, parmigiano-reggiano	\$ 10
W2 <u>Parma</u> tomato sauce, parmigiano-reggiano, mozzarella, prosciutto, watercress	\$ 14
W3 <u>Mushroom</u> cremini, roasted garlic, rosemary, mozzarella, whipped ricotta, fontina, pecorino, lemon zest	\$ 14
W4 <u>Pepperoni</u> tomato sauce, mozzarella, parmigiano-reggiano	\$ 12
W5 <u>G.O.A.T.</u> lovera's goat cheese, red onion, crushed pistachio, local honey	\$ 14
W6 <u>Fennel Sausage</u> tomato sauce, mozzarella, pecorino, chili flake, crispy kale, lemon zest	\$ 14

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

\*PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

\*THE JONES IS PLEASED TO OFFER A VARIETY OF GLUTEN FREE ITEMS, BUT DESPITE OUR UTMOST PRECAUTION, TRACE AMOUNTS OF GLUTEN CROSSOVER MAY OCCUR.

