

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>Herb Frites</u> house cut kennebec potatoes, ketchup	\$ 7
A5 <u>Shakshuka</u> oven roasted ratatouille + egg, cotija cheese, wood-fired dough	\$ 16
A6 <u>Octopus</u> thai chili glaze, labneh, lime, cilantro, scallion, potato string	\$ 16
A7 <u>Beef Tartare</u> pumpernickel toast, bleu cheese mousse, pickled onion, cured egg yolk, lemon zest	\$ 12
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. SOUP + SALADS

	VALUE
S1 <u>Leek + Potato Soup</u> parmesan crisp, crème fraîche, bacon chip, chive	\$ 8
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>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, habanero creamed corn, bread & butter pickle	\$ 18
M2 <u>Salmon</u> crispy skin, sweet potato polenta, peas, carrot, lardon, okra dust, mustard butter, arugula, lemon vinaigrette	\$ 24
M3 <u>Scallops</u> cauliflower purée, butternut squash, 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)	\$ 32
M5 <u>Tomahawk Pork Chop</u> butternut squash purée, roasted pork tamale, swiss chard, mole, cotija cheese, pepitas	\$ 28
M6 <u>The J Burger</u> tillamook cheddar, roasted tomato, crispy shallot, pickle relish, dijonnaise, house brioche bun choice of frites, little gem wedge, or caesar salad (chef's cook temp - medium)	\$ 14
M7 <u>Buddha Bowl</u> turmeric quinoa, hot maple sweet potato hash, avocado, fried chickpeas, pickled cauliflower, jalapeño, red cabbage, swiss chard, pepitas, tahini crema	\$ 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> truffled garlic cream sauce, shiitake + 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.