

# JONES ASSEMBLY

## BRUNCH INVENTORY

STARTERS	VALUE	LUNCH	VALUE
<u>Scratch Biscuits</u> honey butter, seasonal jam	\$ 10	<b>ALL SANDWICHES COME WITH FRITES SUB SUMMER GREENS OR CAESAR (\$4)</b>	
<u>Candied Bacon Jar</u>	\$ 9	<u>Summer Greens</u> baby greens, jícama, yuzu compressed watermelon, radish, feta, ponzu + oregano vinaigrette	\$ 11
<u>Avocado Toast</u> avocado, lime, fresno, cilantro, house sourdough	\$ 11	<u>Caesar</u> romaine lettuce, shaved parmesan, lemon, pepper, sourdough crouton	\$ 14
<u>Deviled Eggs</u> pickled red onion, dill	\$ 10	<u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$ 18
<u>Okra</u> cornmeal crust, jones sauce	\$ 12	<u>Turkey Club</u> house roasted turkey breast, bacon, gruyère, tomato, butter lettuce, basil, herb aioli, house pullman loaf	\$ 13
<u>Herb Frites</u> house cut kennebec potatoes, ketchup	\$ 8	<u>Hot Chicken Sandwich</u> nashville hot chicken, tillamook cheddar, ranch slaw, bread + butter pickle, hot honey aioli, house brioche bun	\$ 15
<u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento, wood-fired dough	\$ 15	<u>J Burger</u> sidwell farms' beef, nueske's thick cut bacon, american cheese, butter lettuce, pickle, pimento aioli, house brioche bun <b>CHEF'S TEMP: MEDIUM</b>	\$ 15
<b>BRUNCH</b>	<b>VALUE</b>	<u>Buddha Bowl</u> turmeric quinoa, hot maple sweet potato hash, avocado, fried chickpea, pickled cauliflower, jalapeño, red cabbage, swiss chard, pepitas, tahini crema	\$ 16
<u>Hash Money</u> house made sausage, sunny-side-up egg, bacon gravy, cathead biscuit, cheddar, fresno pepper, chive	\$ 14		
<u>Croque Madame</u> schwab's country ham, sunny-side-up egg, gruyère, béchamel, dijon, house sourdough, citrus greens	\$ 13		
<u>Flat Tire Pizza</u> fennel sausage, fontina, pecorino romano, bacon, sunny-side-up egg, potato, rosemary, chive, maple syrup drizzle	\$ 14		
<u>Aussie Brekkie</u> truffled scrambled eggs, candied bacon, sweet potato hash, house sourdough, tomato, cucumber + avocado relish	\$ 13		
<u>Chilaquiles Breakfast Burrito</u> chorizo, scrambled eggs, corn tortilla strips, queso fresco, pico de gallo, avocado crema, diablo sauce, flour tortilla	\$ 13		
<u>Savory Ricotta Hot Cake</u> nashville hot chicken, habanero creamed corn, hot honey, maple syrup, honey butter, chives	\$ 16		
<u>Smoothie Bowl</u> kale, avocado, coconut, banana yogurt, spirulina, agave, lemon, granola, berries, chia seeds, coconut flakes	\$ 12		
<u>Brioche French Toast</u> granola-crusted house brioche, maple syrup, whipped cream, fresh berries	\$ 12		

### BRUNCH COCKTAILS

	VALUE
<u>Mimosa</u> SINGLE/CARAFE	5 / 25
<u>Crispy Boy</u> SINGLE/CARAFE	9 / 32
old forester overproof rye whiskey, gordon's gin, amaretto, orange + lemon juice, apricot marmalade, coors	
<u>Fritz</u> SINGLE/CARAFE	10 / 36
aperol, cappelletti, lillet rose, prosecco, lemon, frozen liqueur,	
<u>Frosé</u> SINGLE/CARAFE	10 / 36
marqués de cáceres rosé, gordon's gin, lemon, strawberry, frozen	

### SPECIALTY COFFEE

	VALUE
<u>Pistachio Latte</u>	\$ 6
espresso, steamed milk, pistachio, nutmeg	
<u>Jones Iced Coffee</u>	\$ 5.5
cookie + cream infused oat milk, chocolate, cold brew	
<u>The Heater</u>	\$ 6
espresso, vanilla + habanero syrup, chocolate	
<u>Key Lime Pie</u>	\$ 6
matcha, key lime pie syrup, vanilla, coconut milk, iced	

ASK YOUR SERVER ABOUT OUR ADDITIONAL  
COFFEE OPTIONS, MILKS, AND SYRUPS (\$1)



PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.  
WE OFFER A SPECIAL DIETARY RESTRICTIONS MENU.

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.