

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>Octopus</u> thai chili glaze, labneh, lime, cilantro, scallion, potato string	\$ 16
A6 <u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 12
A7 <u>Stone Fruit + Mozzarella</u> peach, plum, fresh mozzarella, lavender lemon ricotta, arugula, puffed sorghum, pistachio crumble, mint, basil oil house sourdough	\$ 12

No. SALADS

	VALUE
S1 <u>Summer Greens</u> leaf lettuce, radish, shaved almond, grana padano, lemon mint vinaigrette	\$ 8
S2 <u>Caesar</u> little gem wedge, shaved parmesan, jumbo crouton	\$ 11
S3 <u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$ 14

No. SIDES

	VALUE
P1 <u>Brussels</u> romesco, roasted pork belly, parmesan, toasted almond	\$ 8
P2 <u>Chicken Fried Carrots</u> pistachio, parmesan, chive, hot honey aioli	\$ 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>Scallops</u> celery root puree, fennel-grapefruit salad, yuzu vinaigrette, charred bok choy, fennel gastrique, pistachio dust	\$ 28
M3 <u>Steak Frites</u> 44 farms grilled NY strip, herb frites, espagnole sauce (chef's cook temp - medium)	\$ 32
M4 <u>Jones Burger</u> house beef grind, pork belly, tillamook cheddar, fried hothouse tomato, butter lettuce, onion, pickle, pimento aioli, house brioche bun choice of frites, summer greens, or caesar salad (chef's cook temp - medium)	\$ 14
M5 <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
M6 <u>Cacio e Pepe</u> house made spaghetti, crushed peppercorn, pecorino romano, grana padano	\$ 12
M7 <u>Agnolotti</u> house made pasta, lemon thyme mushroom ricotta, carrot top pesto, artichoke, arugula, radish pods, preserved lemon, blistered heirloom tomato	\$ 18

No. WOOD-FIRED PIZZAS

	VALUE
W1 <u>Margherita</u> tomato sauce, mozzarella, basil, grana padano	\$ 11
W2 <u>Hot Rod</u> fennel sausage, pepperoni, mozzarella, caramelized onion, fresno, jalapeño, spicy chicharrón, hot honey	\$ 16
W3 <u>G.O.A.T.</u> lovera's goat cheese, red onion, crushed pistachio, local honey	\$ 16
W4 <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.*DUE TO VENDOR SHORTAGES DURING THIS TIME, SOME INGREDIENTS AND
PRODUCTS LISTED MAY BE UNAVAILABLE.