

JONES ASSEMBLY

DINNER INVENTORY

STARTERS

	VALUE
<u>Carpaccio</u> <small>NEW MODEL</small> 	\$ 1 8
1855 beef, capers, garlic + anchovy aioli, seeded crisp	
<u>Okra</u>	\$ 1 2
cornmeal crust, jones sauce	
<u>Ricotta Toast</u>	\$ 1 2
house sourdough, whipped ricotta, fall bounty	
<u>Scratch Biscuits</u>	\$ 1 0
honey butter	
<u>Beets</u>	\$ 1 0
salt roasted golden beet, pickled red beet, whipped ricotta, allepo, sumac, orange + rose water	
<u>Herb Frites</u>	\$ 8
house-cut kennebec potatoes, ketchup	
<u>Deviled Eggs</u>	\$ 1 0
pickled red onion, dill	
<u>Dips + Spreads</u>	\$ 1 5
garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	

SOUP + SALADS

	VALUE
<u>Chowdah</u>	\$ 1 0
new england clams, potato, lardon, corn, wood-fired dough	
<u>Charred Carrot</u>	\$ 1 2
seasonal greens, lemon-fennel, pickled red onion, whipped ricotta, mustard seed vinaigrette	
<u>Caesar</u> <small>NEW MODEL</small> 	\$ 1 4
grilled baby gem lettuce, shaved parmesan, crispy soft egg, lemon, grilled sourdough	
<u>BB Salad</u>	\$ 1 8
grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	

MAINS

	VALUE
<u>Nashville Hot Chicken</u> <small>NEW MODEL</small> 	\$ 2 2
spicy fried chicken, scratch biscuits, hot honey, pimento mac	
<u>J Burger</u>	\$ 1 6
sidwell farms' beef, thick cut bacon, american cheese, butter lettuce, pickle, onion, pimento aioli, house brioche bun <small>SERVED WITH FRITES, SUB CAESAR OR CHARRED CARROT SALAD (\$4) CHEF'S TEMP: MEDIUM</small>	
<u>Steak Frites</u>	\$ 3 8
pink peppercorn au poivre <small>CHEF'S TEMP: MEDIUM</small>	
<u>Halibut</u>	\$ 4 2
apple cider emulsion, brown butter vegetables	
<u>Buddha Bowl (v)</u> <small>NEW MODEL</small> 	\$ 1 8
turmeric quinoa, lion's mane mushroom, maple hot sweet potato, avocado, fried chickpea, pickled beets, tzatziki, hummus	
<u>Cacio e Pepe</u>	\$ 1 4
house spaghetti, crushed peppercorn, pecorino romano, grana padano	
<u>Lasagna</u>	\$ 2 0
pork sugo, house pasta, mornay, mozzarella, crispy basil, radicchio	
<u>Rigatoni</u>	\$ 1 8
house rigatoni, crushed tomato vodka sauce, lardon, whipped ricotta	
<u>Wood-Fired Chicken</u>	\$ 2 8
peruvian style, aji verde, yuca	

WOOD-FIRED PIZZAS

	VALUE
<u>Hot Rod</u>	\$ 1 8
fennel sausage, pepperoni, tomato sauce, mozzarella, caramelized onion, peppers, chicharrón, hot honey	
<u>Margherita</u>	\$ 1 2
tomato sauce, mozzarella, basil, grana padano	
<u>Elote</u>	\$ 1 4
char-grilled corn, queso fresco, cilantro, jalapeño, chili - lime aioli	
<u>White Clam Pie</u>	\$ 1 6
new england clams, mozzarella, roasted garlic, lemon	



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.