

JONES ASSEMBLY

DINNER INVENTORY

STARTERS

	VALUE
<u>Scratch Biscuits</u> honey butter	\$ 10
<u>Okra</u> cornmeal crust, jones sauce	\$ 12
<u>Deviled Eggs</u> pickled red onion, dill	\$ 10
<u>Ceviche</u> octopus, arctic char, leche de tigre, heirloom tomato, jalapeño, radish, puffed sorghum, carrot + sweet potato habanero purée, cucumber tomatillo sauce, sweet potato crisps	\$ 16
<u>Chicken Fried Carrots</u> pistachio, parmesan, chive, hot honey aioli	\$ 10
<u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 15
<u>Carpaccio</u> prime strip beef, thai basil, mint, capers, pickled shallot, black garlic + anchovy aioli, seeded crisp	\$ 18

SALADS

	VALUE
<u>Summer Greens</u> baby greens, jícama, yuzu compressed watermelon, radish, feta, ponzu + oregano vinaigrette	\$ 11
<u>Caesar</u> romaine lettuce, shaved parmesan, lemon, pepper, sourdough crouton	\$ 14
<u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$ 18
<u>Moroccan Steak Salad</u> chermoula marinated flank steak, brussels sprout leaves, charred radicchio, arugula, horseradish potato purée, lemon + dijon vinaigrette	\$ 20
<u>Seared Tuna Salad</u> sesame-crust bigeye tuna, spinach, endive, charred peaches, vine-ripened tomato, black lentil, castelvetroano + fresno relish, sweet onion purée	\$ 24

SIDES

	VALUE
<u>Brussels</u> romesco, lardon, parmesan, toasted almond	\$ 10
<u>Beets</u> salt-roasted golden beet, pickled red beet, whipped feta, allepo, sumac, orange + rose water	\$ 10
<u>Herb Frites</u> house cut kennebec potatoes, ketchup	\$ 8

MAINS

	VALUE
<u>Nashville Hot Chicken</u> spicy fried chicken, cathead biscuit, hot honey, hominy + collard green chow, bread + butter pickle	\$ 20
<u>J Burger</u> sidwell farms' beef, nueske's thick cut bacon, american cheese, butter lettuce, pickle, pimento aioli, house brioche bun SERVED WITH FRITES, SUB SUMMER GREENS OR CAESAR (\$4) CHEF'S TEMP: MEDIUM	\$ 16
<u>Steak Frites</u> prime new york strip, herb frites, pink peppercorn au poivre CHEF'S TEMP: MEDIUM	\$ 38
<u>Mussels</u> lardon + passion fruit broth, crème fraîche, lime, cilantro, garlic bread	\$ 26
<u>Arctic Char</u> sweet pea purée, almond + garlic crème, romesco, herb oil	\$ 28
<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>Cacio e Pepe</u> house made spaghetti, crushed peppercorn, pecorino romano, grana padano	\$ 14
<u>Lasagna</u> pork sugo, house made pasta, mornay sauce, mozzarella, crispy basil, radicchio	\$ 20
<u>Gnocchi</u> summer vegetable ragù, asparagus, mint, basil, radish, parmesan + pecorino, pine nut + mint pesto	\$ 20

WOOD-FIRED PIZZAS

	VALUE
<u>Margherita</u> tomato sauce, mozzarella, basil, grana padano	\$ 12
<u>Hot Rod</u> fennel sausage, pepperoni, tomato sauce, mozzarella, caramelized onion, fresno, jalapeño, spicy chicharrón, hot honey	\$ 18
<u>Elote</u> char-grilled corn, whipped goat cheese, queso fresco, chili powder, cilantro, jalapeño, chili-lime aioli	\$ 14
<u>Lamb Sausage</u> merguez sausage, olive + sun-dried tomato tapenade, mint pesto, provolone, feta	\$ 18
<u>Beetnik</u> red beet + tomato sauce, roasted golden beet, pickled red beet, whipped feta, alleppo pepper, sumac	\$ 14



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.