

JONES ASSEMBLY

DINNER INVENTORY

Nº	STARTERS	VALUE	Nº	MAINS	VALUE
A1	<u>Scratch Biscuits</u> honey butter	\$ 9	M1	<u>Nashville Hot Chicken</u> spicy fried chicken, scratch biscuits, hot honey, habanero creamed corn, bread + butter pickle	\$ 18
A2	<u>Okra</u> cornmeal crust, jones sauce	\$ 10	M2	<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 WINTER GREENS OR CAESAR (\$3) CHEF'S TEMP: MEDIUM	\$ 15
A3	<u>Deviled Eggs</u> pickled red onion, dill	\$ 9	M3	<u>Steak Frites</u> grilled new york strip, herb frites, pink peppercorn au poivre CHEF'S TEMP: MEDIUM	\$ 34
A4	<u>Ceviche</u> octopus, grouper, leche de tigre, heirloom tomato, jalapeño, radish, puffed sorghum, carrot + sweet potato habanero purée, cucumber tomatillo sauce, white sweet potato crisps	\$ 16	M4	<u>Scallops</u> winter squash purée, pea shoot emulsion, vermouth-braised fennel, spiced pepita gremolata	\$ 36
A5	<u>Chicken Fried Carrots</u> pistachio, parmesan, chive, hot honey aioli	\$ 10	M5	<u>Market Fish</u> broccolini + sesame salad, whipped ube potato, mushroom dashi	MKT
A6	<u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 14	M6	<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
A7	<u>Gnocco Fritto</u> savory beignet, serrano ham, tomato mostarda, grana padano, fried sage, basil + chili oil	\$ 14	M7	<u>Cacio e Pepe</u> house made spaghetti, crushed pepper- corn, pecorino romano, grana padano	\$ 14
Nº	SOUP + SALADS	VALUE	Nº	WOOD-FIRED PIZZAS	VALUE
C1	<u>Chowder</u> littleneck clams, serrano ham, nueske's bacon, yukon gold potato, onion, carrot, celery, roux, wood-fired dough	\$ 10	P1	<u>Margherita</u> tomato sauce, mozzarella, basil, grana padano	\$ 12
G2	<u>Winter Greens</u> little gem lettuce, black kale, roasted celery root, roasted + dehydrated apple, toasted pecan, roasted grape dressing	\$ 10	P2	<u>Hot Rod</u> fennel sausage, pepperoni, tomato sauce, mozzarella, caramelized onion, fresno, jalapeño, spicy chicharrón, hot honey	\$ 16
G3	<u>Caesar</u> romaine lettuce, shaved parmesan, lemon, pepper, sourdough crouton	\$ 14	P3	<u>Elote</u> char-grilled corn, whipped goat cheese, queso fresco, chili powder, cilantro, jalapeño, chili-lime aioli	\$ 14
G4	<u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$ 16	P4	<u>Burrata</u> mission fig, serrano ham, tomato sauce, arugula, grana padano, mozzarella	\$ 18
G5	<u>Moroccan Steak Salad</u> chermoula marinated flank steak, brussels sprout leaves, charred radicchio, arugula, horseradish potato purée, lemon + dijon vinaigrette	\$ 18	P5	<u>Brussels Sprout</u> brussels sprout leaf, lardon, romesco sauce, provolone, lemon, almond	\$ 14
Nº	SIDES	VALUE			
X1	<u>Brussels</u> romesco, lardon, parmesan, toasted almond	\$ 9			
X2	<u>Beets</u> salt-roasted golden beet, pickled red beet, whipped feta, allepo, sumac, orange + rose water	\$ 10			
X3	<u>Herb Frites</u> house cut kennebec potatoes, ketchup	\$ 8			



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.