

JONES ASSEMBLY

901 W. SHERIDAN / OKLAHOMA CITY, OK

LUNCH INVENTORY

No. STARTERS

	VALUE
A1 <u>Scratch Biscuits</u> honey butter	\$ 8
A2 <u>Okra</u> cornmeal crust, jones sauce	\$ 9
A3 <u>Avocado Toast</u> avocado, lime, fresno, cilantro, house sourdough	\$ 9
A4 <u>Deviled Eggs</u> pickled red onion, dill	\$ 9
A5 <u>Herb Frites</u> house cut kennebec potatoes, ketchup	\$ 7
A6 <u>Shakshuka</u> oven roasted ratatouille + egg, cotija cheese, wood-fired dough	\$ 16
A7 <u>Beef Tartare</u> pumpernickel toast, bleu cheese mousse, pickled onion, cured egg yolk, lemon zest	\$ 12
A8 <u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 12
A9 <u>Local Cheese Board</u> artisan selections from lovera's, accoutrements, handcrafted bakery pairing <i>choose 3, 4, or 5: smoked caciocavera, bella bianca, tomina vecchia, clarita, fried fresh cheese curd</i>	\$ 12, 15 or 18

No. SOUP + SALADS

	VALUE
S1 <u>Leek + Potato Soup</u> parmesan crisp, crème fraîche, bacon chip, chive	\$ 8
S2 <u>Little Gem Wedge</u> candied fig, crispy bacon, heirloom tomato, lovera's goat cheese crumble, herbed bread crumb, white balsamic vinaigrette	\$ 11
S3 <u>Caesar</u> chopped romaine, shaved parmesan, flax crisp	\$ 9
S4 <u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$ 14
S5 <u>Okarcho Salad</u> leaf lettuce, crispy chicken, fried okra, tomato, cucumber, radish, pickled carrot, toasted wheat berry, biscuit crouton, mint, lemon buttermilk dressing	\$ 16

No. MAINS

	VALUE
ALL SANDWICHES COME WITH CHOICE OF FRITES, LITTLE GEM WEDGE, OR CAESAR SALAD	
M1 <u>Jamón Sandwich</u> schwab's country ham, gruyère, dijon, sprouts, cornichon, house sourdough	\$ 12
M2 <u>Hot Chicken Sandwich</u> nashville hot chicken, tillamook cheddar, ranch slaw, bread and butter pickle, hot honey aioli, house brioche bun	\$ 14
M3 <u>Turkey Club</u> house roasted turkey breast, bacon, gruyère, tomato, butter lettuce, basil, herb aioli, house pullman loaf	\$ 12
M4 <u>The J Burger</u> tillamook cheddar, roasted tomato, crispy shallot, pickle relish, dijonnaise, house brioche bun (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

No. WOOD-FIRED PIZZAS

	VALUE
W1 <u>Margherita</u> tomato sauce, mozzarella, basil, grana padano	\$ 11
W2 <u>Parma</u> tomato sauce, mozzarella, prosciutto, arugula, grana padano	\$ 14
W3 <u>Hot Rod</u> fennel sausage, pepperoni, mozzarella, caramelized onion, fresno, jalapeño, spicy chicharrón, hot honey	\$ 16
W4 <u>G.O.A.T.</u> lovera's goat cheese, red onion, crushed pistachio, local honey	\$ 16
W5 <u>Truffled Mushroom</u> truffled garlic cream sauce, shiitake + crimini mushroom, fingerling potato crisp, chive, pea shoots	\$ 14
W6 <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.