

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>Burrata</u> golden and purple beets, hazelnut, arugula and shiso, house sourdough	\$ 12
A5 <u>Herb Frites</u> house cut kennebec potatoes, ketchup	\$ 7
A6 <u>Octopus</u> thai chile glaze, labneh, lime, cilantro, scallion	\$ 16
A7 <u>Charcuterie</u> cured meats, select cheeses, house sourdough, accoutrements	\$ 18
A8 <u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$ 12

No. SALADS + SOUP

	VALUE
S1 <u>Local Greens</u> arugula, mizuna, baby mustard greens, champagne vinaigrette, pine nuts, grana padano	\$ 7
S2 <u>Boston Greens</u> butter lettuce, shallots, radish, heirloom tomato, sherry vinaigrette	\$ 7
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>Farm Salad</u> leaf lettuce, radish, tomato, cucumber, shallot, pickled carrot, toasted wheatberry, biscuit crouton, mint, lemon cream dressing	\$ 12
S6 <u>Kabocha Squash + Apple Soup</u> spiced crème fraiche, hazelnut, herb oil	\$ 8

No. SIDES

	VALUE
P1 <u>Heirloom Carrots</u> wood-fired carrots, devonshire cream, ras el hanout, crispy kale, sherry vinaigrette, pistachio	\$ 8
P2 <u>Brussels</u> crispy prosciutto, brown butter, almond, lemon	\$ 8
P3 <u>Spanish Creamed Corn</u> sweet corn, piquillo pepper, paprika, corn tuile	\$ 8

No. MAINS

	VALUE
M1 <u>Nashville Hot Chicken</u> spicy fried chicken, scratch biscuits, hot honey, ranch slaw, bread & butter pickle	\$ 16
M2 <u>Short Ribs</u> wood-fired purple cabbage, oyster mushrooms, herb gremolata, sweet potato crisp	\$ 24
M3 <u>Scallops</u> cauliflower purée, brussels sprouts, kale, brown butter vinaigrette, almond brown butter crumble	\$ 26
M4 <u>Steak Frites</u> creekstone farms hanger, frites, sauce l'entrecôte (chef's cook temp- medium)	\$ 28
M5 <u>Wood-Fired Chicken</u> crispy skin, potatoes, roasted summer vegetables, chicken jus, soft-poached egg	\$ 22
M6 <u>The J Burger</u> tillamook cheddar, roasted tomato, crispy shallot, pickle relish, dijonnaise, house brioche bun choice of frites, local or boston greens (chef's cook temp- medium)	\$ 14
M7 <u>Impossible Burger</u> (vegan) nourished cashew cheese, pickled shiitakes, smoked red onion, marinated kale, almond dijonnaise, gluten free/vegan bun choice of frites or boston greens	\$ 18
M8 <u>Sugo</u> house made tagliatelle, braised pork ragu, herb ricotta, sage breadcrumb	\$ 18
M9 <u>Cacio e Pepe</u> spaghettini, crushed peppercorn, pecorino romano, grana padano	\$ 12

No. WOOD-FIRED PIZZAS

	VALUE
W1 <u>Margherita</u> tomato sauce, mozzarella, basil, grana padano	\$ 10
W2 <u>Parma</u> tomato sauce, mozzarella, prosciutto, arugula, grana padano	\$ 14
W3 <u>Hot Rod</u> habanero pork sausage, pepperoni, mozzarella, caramelized onions, fresno, jalapeño, spicy chicharrones, hot honey	\$ 16
W4 <u>G.O.A.T.</u> lovera's goat cheese, red onion, crushed pistachio, local honey	\$ 14
W5 <u>Fennel Sausage</u> tomato sauce, mozzarella, pecorino, chili flake, crispy kale, lemon zest	\$ 14
W6 <u>Elote</u> char-grilled corn, whipped goat cheese, chili powder, cilantro, jalapeño, chili lime aioli	\$ 12

*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.