

STARTERS

OKRA | 12

cornmeal crust, jones sauce

SCRATCH BISCUITS | 10

honey butter

DIPS + SPREADS | 16

garbanzo hummus, tzatziki, pimento cheese, wood-fired dough

HERB FRITES | 10

house-cut kennebec potatoes, ketchup

DEVILED EGGS | 10

pickled red onion, dill

OCTO 2.0 | 18

grilled octopus, butternut squash purée, pickled pepper, fish sauce caramel, spiced pepita

CACIO E PEPE WINGS | 16

grana padano, cracked pepper sauce, jones hot sauce

WOOD-FIRED PIZZAS

From Our In-House Bakery

HOT ROD | 18

fennel sausage, pepperoni, tomato sauce, mozzarella, caramelized onion, fresno, jalapeño, spicy chicharrón, hot honey

MARGHERITA | 14

tomato sauce, mozzarella, basil, grana padano

ELOTE | 15

char-grilled corn, queso fresco, cilantro, jalapeño, chili-lime aioli

PATATAS BRAVAS | 18

salsa brava, serrano ham, manchego, fingerling potato, radish, chimichurri

SOUP + SALADS

CHOWDAH | 10

littleneck clams, serrano ham, nueske's bacon, yukon gold potato, onion, carrot, celery, roux, wood-fired dough

KNIFE + FORK CAESAR | 16

shaved parmesan, cracked pepper tuile, crispy soft egg, lemon, crouton

JONES WEDGE | 18

baby iceberg, blue cheese mousse, blue cheese, guanciale, heirloom tomato, radish, smoked tomato vinaigrette

BB SALAD | 18

grilled chicken, lardon, avocado, gruyère cheese, spiced hazelnut, red onion, sourdough crouton, green goddess dressing

FOOD AND SPIRITS

The Jones Food & Spirits Assembly

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PRECIOUS CARGO | 15

hot coal scorched rum blend, highwire jimmy red corn whiskey, pedro ximénez sherry, cardamaro, averna

CARDAMOM JEANS | 12

elijah craig rye whiskey, dolin blanc, cardamom + orange, bitters

NORTHERN LIGHTS | 12/22 MARTINI FOR ONE / FOR TWO

fords gin, lillet blanc, juniper + peppermint tea, becherovka, bitters

O.I.T. | 10

tito's vodka, blueberry, lemon, maple syrup, black tea

SEMESTER AT SEA | 12

avocado infused plymouth navy strength gin, el jimador blanco, lime, cinnamon + vanilla, oat milk, bitters

FROTINI | 10 *SERVED FROZEN*

tito's vodka, prairie wolf dark, jones cold brew, oat milk foam

STICK SEASON | 12

cazadores reposado, ilegal mezcal, campari, apple cider mulled wine, bitters

FROSÉ | 10 *SERVED FROZEN*

marqués de CÁCERES rosé, gordon's gin, lemon, strawberry

DISCO NAP | 10

el jimador tequila, cointreau, lime, sage syrup, fresh blackberry

DAGWELL DIXIE | 10

pecan infused rittenhouse rye, laird's applejack, house bitters

JONES 75 | 10

strawberry + jalapeño infused broker's gin, brut rosé, sherry, lemon, hellfire shrub

MOSCOW MULE | 9 ON TAP

prairie wolf vodka, lime, ginger



REFINED REGIONAL CUISINE

MAINS

ASSEMBLED WITH CARE

NASHVILLE HOT CHICKEN | 26

spicy fried chicken, scratch biscuits, hot honey, anson mills jimmy red corn grits

J BURGER | 16 *Prepared Medium*

sidwell farms' beef, thick cut bacon, american cheese, butter lettuce, onion, pickle, pimento aioli, house brioche bun, served with frites, sub caesar or jones wedge + 6

STEAK FRITES | 44 *Prepared Medium*

sidwell farms' NY strip, beurre rouge + peppercorn sauce

BUDDHA BOWL | 18

sorghum, collard green, salt-roasted yellow beet, pickled red beet, hummus, tzatziki, mushroom, cauliflower purée

SCALLOPS | 32

black rice + broccoli rabe, salsa macha, japanese sweet potato purée, parsley oil

PRAWNS | 36

collard green wrapped prawns, bacon + miso, celery root purée, cremeni + ham sauce

WOOD-FIRED CHICKEN | 30

mousseline, mushroom mille-feuille, killed chard salad, pan sauce

HERBED GNOCCHI | 18

chicken ragu, pistachio butter, fresh pea, fried sage, parmesan

CACIO E PEPE | 14

house made spaghetti, crushed peppercorn, pecorino romano, grana padano

RIGATONI | 18

crushed tomato vodka sauce, lardon, whipped ricotta

Please notify server of any food allergies. We offer a special dietary restrictions menu. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase risk of foodborne illness. The Jones offers a variety of gluten-free items, despite our precautions, trace amounts of gluten crossover may occur.