

No. STARTERS

|    |                                                                                                                       |       |
|----|-----------------------------------------------------------------------------------------------------------------------|-------|
| A1 | <u>Bombolini</u><br>house made italian doughnut, chocolate ganache, banana cream, pistachio, candied sesame           | \$ 10 |
| A2 | <u>Scratch Biscuits</u><br>honey butter, orange + cardamom marmalade                                                  | \$ 12 |
| A3 | <u>Candied Bacon Jar</u><br>hand-cut bacon, brown sugar                                                               | \$ 10 |
| A4 | <u>Hash Browns</u><br>house made hash browns, parmesan, rosemary, malt vinegar aioli                                  | \$ 12 |
| A5 | <u>Deviled Eggs</u><br>pickled red onion, dill                                                                        | \$ 12 |
| A6 | <u>Okra</u><br>cornmeal crust, jones sauce                                                                            | \$ 12 |
| A7 | <u>Herb Frites</u><br>house-cut idaho potatoes, jones sauce, ketchup                                                  | \$ 10 |
| A8 | <u>Dips + Spreads</u><br>garbanzo hummus, tzatziki, pimento cheese, wood-fired dough                                  | \$ 16 |
| A9 | <u>Avocado Toast</u><br>avocado, green tomato, crispy capers, pickled onion, cucumber, radish, dill, everything spice | \$ 14 |

No. BRUNCH COCKTAILS

|    |                                                                                                                                       |                              |
|----|---------------------------------------------------------------------------------------------------------------------------------------|------------------------------|
| C1 | <u>Mimosa</u>                                                                                                                         | Single / Carafe<br>\$ 6 / 30 |
| C2 | <u>Crispy Boy</u><br>old forester overproof rye whiskey, gordon's gin, amaretto, orange + lemon juice, apricot marmalade, coors light | \$ 10 / 36                   |
| C3 | <u>Frosé</u> (served frozen)<br>regaleali rosé, gordon's gin, lemon, strawberry, frozen                                               | \$ 11 / 40                   |

No. COFFEE Proudly serving Clarity Coffee

|    |                                                                                                     |        |
|----|-----------------------------------------------------------------------------------------------------|--------|
| C4 | <u>Pistachio Latte</u><br>espresso, steamed milk, pistachio, nutmeg                                 | \$ 6.5 |
| C5 | <u>Jones Iced Coffee</u><br>nitro cold brew, chocolate, hazelnut, cream                             | \$ 6   |
| C6 | <u>Game Set Matcha</u><br>matcha, orange + cardamom, oat milk, iced                                 | \$ 6   |
| C7 | <u>Salted Tahini Latte</u><br>espresso, steamed milk, sidwell farms sesame seed butter, honey, salt | \$ 6.5 |
|    | <u>Espresso</u>                                                                                     | \$ 4   |
|    | <u>Cortado</u>                                                                                      | \$ 4.5 |
|    | <u>Cappuccino</u>                                                                                   | \$ 5   |
|    | <u>Latte</u>                                                                                        | \$ 6   |
|    | <u>Brewed Coffee</u><br>(regular & decaf)                                                           | \$ 4   |
|    | <u>Nitro Cold Brew</u>                                                                              | \$ 5   |
|    | <u>Seasonal Hot Tea</u>                                                                             | \$ 5   |

SPRINK IT! Add a shot of your favorite spirit.

\*Ask about our house made syrups and milk alternatives

No. BREAKFAST

|    |                                                                                                                                                                           |       |
|----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| B1 | <u>Cowboy Breakfast</u><br>5 oz ny strip steak, sunny-side-up eggs, cowboy beans, burgundy mushrooms, roasted tomato, sourdough toast, salsa verde                        | \$ 24 |
| B2 | <u>The McJones</u><br>mascarpone scrambled eggs, candied bacon, american cheese, avocado, pimento aioli, brioche bun, hash browns                                         | \$ 16 |
| B3 | <u>Croque Madame</u><br>schwab's country ham, sunny-side-up egg, gruyère, béchamel, dijon, house sourdough, little gems                                                   | \$ 16 |
| B4 | <u>Chilaquiles Breakfast Burrito</u><br>chorizo, scrambled eggs, corn tortilla strips, queso fresco, pico de gallo, diablo salsa, avocado crema, flour tortilla           | \$ 16 |
| B5 | <u>Savory Ricotta Hot Cake</u><br>nashville hot chicken, habanero creamed corn, hot honey, maple syrup, honey butter, chives                                              | \$ 18 |
| B6 | <u>Flat Tire Pizza</u><br>fennel sausage, fontina, pecorino romano, bacon, sunny-side-up eggs, potato, rosemary, chive, maple syrup drizzle                               | \$ 15 |
| B7 | <u>Smoothie Granola Bowl</u><br>dark cherry, candied cacao nib, banana, almond butter, greek yogurt, granola, chia seed, seasonal fruit, toasted coconut                  | \$ 16 |
| B8 | <u>Brioche French Toast</u><br>granola crusted brioche bread, whipped banana pudding, candied walnuts, vanilla anglaise, caramelized bananas, fresh fruit + whipped cream | \$ 16 |

No. LUNCH

|    |                                                                                                                                                                                 |       |
|----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| L1 | <u>Chilled Corn Bisque</u><br>tomatillo chicken salad, tomato, corn, cilantro, paprika oil, fried jalapeño, micro salad                                                         | \$ 12 |
| L2 | <u>Caesar</u><br>shaved parmesan, cracked pepper tuile, crispy soft egg, lemon, crouton                                                                                         | \$ 16 |
| L3 | <u>BB Salad</u><br>grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess                                                      | \$ 18 |
| L4 | <u>Buddha Bowl</u> (vegan)<br>turmeric couscous, hot sorghum sweet potato, avocado, crispy chickpeas, pickled carrot, jalapeño, red cabbage, swiss chard, pepitas, tahini crema | \$ 18 |
| L5 | <u>Watermelon Salad</u><br>compressed melon, heirloom tomato, cucumber lime gel, ricotta salata, pickled watermelon rind, lemon basil, fennel pesto                             | \$ 14 |
|    | All sandwiches served with frites or chips.<br>Sub Caesar Salad +6                                                                                                              |       |
| L6 | <u>Swiss Dip</u><br>braised ny strip, horseradish + blue cheese aioli, gruyère, baguette, house chips                                                                           | \$ 18 |
| L7 | <u>Hot Chicken Sandwich</u><br>nashville hot chicken, tillamook cheddar, ranch slaw, bread + butter pickle, hot honey aioli, house brioche bun                                  | \$ 15 |
| L8 | <u>J Burger</u><br>sidwell farms' beef, thick cut bacon, american cheese, butter lettuce, pickle, onion, pimento aioli, house brioche bun                                       | \$ 16 |