

No. STARTERS

A1	<u>Dips + Spreads</u> garbanzo hummus, tzatziki, pimento cheese, wood-fired dough	\$18
A2	<u>Mortadella</u> seared mortadella, anson mills polenta, pistachio harissa, pepper salad, shaved parmesan	\$20
A3	<u>Scratch Biscuits</u> honey butter	\$12
A4	<u>Herb Frites</u> house-cut kennebec potatoes, jones sauce, ketchup	\$10
A5	<u>Deviled Eggs</u> pickled red onion, dill	\$12
A6	<u>Cacio e Pepe Wings</u> grana padano, crushed peppercorn sauce, jones hot sauce	\$18
A7	<u>J-Rings</u> mound of onion rings, fried seasonal vegetables, tarragon + ranch sauce	\$18

No. SOUPS + SALADS

S1	<u>BLT Salad</u> chopped gem lettuce, radicchio, pancetta, heirloom tomato, candied sunflower seed, whipped blue cheese, sundried tomato ranch dressing, crouton	\$18
S2	<u>Caesar</u> shaved parmesan, cracked pepper tuile, crispy soft egg, lemon, crouton	\$16
S3	<u>BB Salad</u> grilled chicken, lardon, avocado, gruyère, spiced hazelnut, red onion, sourdough crouton, green goddess	\$18
S4	<u>Buddha Bowl</u> (vegan) turmeric quinoa, hot sorghum sweet potato, avocado, crispy chickpeas, pickled carrot, jalapeño, red cabbage, swiss chard, pepitas, tahini crema	\$18
S5	<u>Cassoulet Soup</u> braised cornish hen, rancho gordo beans, root vegetable, lardon, rosemary broth, flat dough	\$14

No. MAINS

M1	<u>Oaxacan Hot Chicken</u> spicy fried chicken, salsa macha, avocado crema, esquites slaw, sweet corn biscuits	\$28
M2	<u>J Burger</u> house ground beef, jones burger sauce, sharp cheddar, butter lettuce, pickle served with frites, sub caesar +6 (chef's cook temp - medium)	\$18
M3	<u>Steak Frites</u> creekstone farms prime NY strip, JAl steak sauce (chef's cook temp - medium)	\$46
M4	<u>Heritage Pork</u> heritage pork loin, scallion johnny cake, potato parsnip purée, pickled sweet pepper, cabbage salad, mustard seed velouté	\$30
M5	<u>Hen & Dumplings</u> à l'orange glazed bell & evans cornish hen, semolina dumplings, parmesan creamed kale	\$32
M6	<u>Grouper</u> coffee + cacao rubbed grouper, anson mills amethyst rice, charred cone cabbage, lemon, asparagus beurre blanc	\$38
M7	<u>Cacio e Pepe</u> house spaghetti, crushed peppercorn, pecorino romano, grana padano	\$18
M8	<u>Rigatoni</u> crushed tomato vodka sauce, lardon, whipped ricotta	\$22
M9	<u>Spaghetti alle Vongole</u> house spaghetti, cherrystone clams, garlic, basil, chili flake, tom kha + white wine sauce	\$28

No. WOOD-FIRED PIZZAS

P1	<u>Hot Rod</u> fennel sausage, pepperoni, tomato sauce, mozzarella, caramelized onion, peppers, chicharrón, hot honey	\$18
P2	<u>Margherita</u> tomato sauce, mozzarella, basil, grana padano, EVOO	\$16
P3	<u>Elote</u> char-grilled corn, queso fresco, cilantro, jalapeño, chili-lime aioli	\$16
P4	<u>Parma</u> tomato sauce, mozzarella, prosciutto di parma, rocket salad, parmesan	\$18
P5	<u>Butter Chicken</u> butter chicken sauce, shredded chicken, mozzarella, goat cheese, cashews, cilantro	\$18

BEVERAGE INVENTORY

HOUSE COCKTAILS

Dancing Bears	\$12
bombay sapphire gin, campari, crème de noyaux, acid adjusted blood orange juice, port	
Frotini <i>(served frozen)</i>	\$11
tito's vodka, prairie wolf dark, jones cold brew, oat milk foam	
Clearly Jones	\$12
crown royal, matcha infused cocchi americano, orange, pistachio, strawberry	
Cottagecore	\$14
prosciutto washed sazerac rye, appleton rum, maple, fig, clove, lemon, sherry + mascarpone foam	

Nepo Baby	\$11
garden society vodka, plum liqueur, amaro nonino, lemon, chamomile, pear, agua de piedra	
Sesame Street	\$12
toasted sesame infused la pulga reposado, mezcal, grapefruit cordial, cinnamon, apple cider vinegar, beet, elderflower tonic	
CardaMom Jeans	\$12
elijah craig rye whiskey, dolin blanc, cardamom + orange, bitters	
Jones 75	\$12
strawberry + jalapeño infused gordon's gin, brut rosé, sherry, lemon, hellfire shrub	

Disco Nap	\$12
olmeca altos tequila, leopold's orange liqueur, lime, sage syrup, blackberry	
<i>*Make it a Power Nap with Non-Alcoholic Almuve Blue Agave Spirit</i>	
Dagwell Dixie	\$12
pecan infused rittenhouse rye, laird's applejack, house bitters	
Moscow Mule <i>(on tap)</i>	\$10
prairie wolf vodka, lime, ginger	
Frosé <i>(served frozen)</i>	\$11
rosé, gordon's gin, lemon, strawberry	

WINE

WHITE	
Chardonnay	
Darms Lane	
– Oak Knoll District, Napa Valley, CA	14/60
Revelry – Columbia Valley, WA	13/56
Guy Robin Chablis Vieilles Vignes	
– Chablis, France	120
Sauvignon Blanc	
Blicks Lane	
– Marlborough, New Zealand	13/56
Comtesse Marion	
– Languedoc-Roussillon, France	12/52
Patrick Noel Sancerre Blanc	
– Sancerre, France	82
Pinot Grigio	
Gradis'ciutta	
– Collio DOC, Italy	12/52
Outliers	
Unico Zelo Esoterico	
– Adelaide Hills, South Australia	14/60
G.D. Vajra Bianco Dragon	
– Langhe Bianco DOC, Italy	13/56
Vin de Days l'Orange	
– Willamette Valley, OR	14/60
Makarounas Xynisteri	
– Paphos, Cyprus	70
Alois Lageder Misto Mare	
– Alto Adige, Italy	56

RED	
Cabernet Sauvignon	
Martin Ray – Napa Valley, CA	12/52
Sean Minor – North Coast, CA	13/56
Pinot Noir	
In Sheep's Clothing	
– Willamette Valley, OR	13/56
Violet Hill	
– Santa Barbara, CA	14/60
Domaine Sarrazin Bourgogne Rouge	
Vieilles Vignes – Burgundy, France	110
St. Innocent Villages Cuvée	
– Willamette Valley, OR	78
Malbec	
Kaiken Estate – Mendoza, Argentina ..	12/52
Outliers	
Stolpman Crunchy Rôastie <i>(chilled)</i>	
– Santa Barbara, CA	14/60
Tenuta il Nespolo 'Vino da Sete'	
ROSSO <i>(chilled)</i> – Moasca, Piedmont, Italy	13/56
Domaine Les Gryphées Beaujolais	
– Pierres Dorées, Beaujolais, France	14/60
Pomalo Frankovka Blaufränkisch	
– Slavonija, Croatia	12/52
Esprit de Pavie Bordeaux	
– Saint-Émilion and Castillon-Côtes de Bordeaux, France	102
Palazzo Maffei Valpolicella Ripasso	
Superiore – Veneto, Italy	84

ROSÉ	
Domaine De Fontsaiente	
Corbières Gris de Gris	
– Languedoc-Roussillon, France	13/56
G.D. Vajra Rosabella Rosato	
– Piedmont, Italy	12/52
SPARKLING	
Nit del Foc Brut Cava	
– Requena, Spain	12/52
Zonin Prosecco – Veneto, Italy	10/42
Foris Vineyards Moscato	
– Cave Junction, OR	10/42
Field Recordings Salad Days	
Pét Nat – Paso Robles, CA	12/52
Woody's Sparkling <i>NA</i>	
– Sonoma, CA	12/52
Schramsberg Blanc de Noirs	
– North Coast, CA	110
Avinyó Cava Reserva Brut Rosé	
– Catalunya, Spain	55
Veuve Clicquot Yellow Label	
– Reims, Champagne, France	140
Perrier-Jouët Champagne	
Grand Brut	
– Épernay, Champagne, France	175

BEER ASSEMBLY

CRISP + BRIGHT

Montucky Cold Snacks	\$6
<i>light lager</i>	
Prairie Artisan Ales	\$7
Blueberry Boyfriend	
<i>fruited sour</i>	
Dogfish Head	\$6.5
SeaQuench Ale	
<i>session sour</i>	
Anthem Brewing	\$8
Pineapple Mango	
<i>fruited sour</i>	
Neff Brewing	\$9
Raspberry Pride <i>6F</i>	
<i>fruited sour</i>	
Cowboy Cold	\$5
<i>light lager</i>	
Neff Brewing	\$8
Apollo <i>6F</i>	
<i>american blonde</i>	
Skydance Brewing	\$7
South Oval Lager	
Angry Scotsman	\$7
Gateway to Helles	
Roughtail Roam	\$7
& Ramble	
<i>blonde ale</i>	
Skydance Brewing	\$6.5
Rez Dog	
<i>pilsner</i>	
Stonecloud Classique	\$6.5
<i>pilsner</i>	
American Solera Solero	\$8
<i>golden pilsner</i>	

Marshall Brewing	\$7
Kölsch	
Iron Monk Stilly	\$7
Wheat	
Stonecloud Neon	\$7
Sunshine	
<i>belgian white</i>	
Anthem Golden One	\$6
<i>blonde</i>	
OK Cider Co.	\$6
Naughty Apple <i>6F</i>	
<i>cider</i>	
Stonecloud Fuzzy	\$6
Rabbit <i>NA 6F</i>	
<i>hop water</i>	
Athletic Brewing	\$6
Upside Dawn <i>NA</i>	
<i>golden style</i>	
HOPPY + BOLD	
Lively Grapefruit IPA	\$8.5
American Solera	\$8
Wolf Treatz	
<i>citra IPA</i>	
Mountain Fork	\$7.5
Gentleman Jackalope	
<i>citra IPA</i>	
American Solera Pipe	\$7
<i>west coast IPA</i>	
Cabin Boys Trail Magic	\$8
<i>hazy IPA</i>	

Roughtail Everything	\$8
Rhymes with Orange	
<i>new england IPA</i>	
American Solera	\$7
Rattlesnake	
<i>hazy pale IPA</i>	
AMBER + GOLD	
Mountain Fork	\$8.5
Sneaky Snake	
<i>belgian golden ale</i> ...	
Skydance Brewing	\$6.5
NDN Time	
<i>amber ale</i>	
Lively Amber Lager	\$8.5
Angry Scotsman	\$9
Fortitude	
<i>belgian tripel</i>	
DARK + RICH	
Prairie Bomb!	\$11
<i>imperial stout</i>	
Iron Monk	\$7.5
<i>milk stout</i>	
Guinness	\$7.5
<i>stout</i>	
ROTATORS	
Prairie Artisan Ales	
Stonecloud	
Heirloom Rustic Ales	
OK Cider	

STANDARD FARE

Michelob Ultra	\$5
Coors Light	\$5
Bud Light	\$5
Miller Lite	\$5
Busch Light <i>16oz</i>	\$5
Miller High	\$3
Life Pony <i>7oz</i>	
Coors Banquet	\$5
Yuengling	\$5
Blue Moon	\$6.5
Modelo	\$5
Pacifico	\$6.5
Stella Artois	\$6
Shiner Bock	\$5.5

SELTZER

White Claw <i>6F</i>	\$5.5
Clubby <i>6F</i>	\$6.5

= Local Beer
 = Draft Beer
6F = Gluten-Free
NA = Non-Alcoholic