AMERICAN COMFORT FOOD

Comfort food with a huge dose of style dominates a menu filled with classic, eclectic and inventive fare at Jones. Dine on scrumptious, feel-good food and sip on playful, retro-inspired libations in a dining room reminiscent of the Brady Bunch’s living room.

700 CHESTNUT STREET, PHILADELPHIA | JONES-RESTAURANT.COM

FEATURES

• Available lunch, brunch or dinner.
• Jones is available to be reserved exclusively for up to 150 people.
• Extensive specialty cocktail list.
• Semi-private seating for up to 42 available.

FOR MORE INFORMATION CONTACT ABBY@STARR-RESTAURANTS.COM | 267-238-3649

*menus subject to change
LUNCH  served family style

APPETIZER
HUMMUS & PITA

BAKED MACARONI & CHEESE

MIXED GREENS SALAD

ENTRÉE
(CHOICE OF THREE)
ALT*
multigrain toast, avocado, lettuce, tomato, mozzarella, lemon aioli

ROASTED TURKEY CLUB*
country toast, roasted turkey, applewood smoked bacon, honey jalapeño mayo

MEATLOAF
mashed potatoes, onion gravy, buttered vegetable medley

GRILLED CHEESE*
with fontina & cheddar

ROASTED SALMON ($3.00/person supplemental charge)
fingerling potatoes, broccolini, sofrito, charred tomato sauce, red pepper salsa

BRISKET SANDWICH ($3.00/person supplemental charge)
horseradish-blue cheese sauce, parker house roll, arugula, red onion

*served with chips

SIDES
(CHOICE OF ONE, ADDITIONAL SIDE FOR $4 PER PERSON)
FRENCH FRIES

BUTTERED PEAS

GLAZED CARROTS

ONION RINGS

DESSERT
CHEF’S DESSERT TASTING ($4 PER PERSON)

$25.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
MONKEY BREAD ON THE TABLE WITH EVERY BRUNCH PARTY

MAIN COURSE
(CHOICE OF THREE)
CHEDDAR SCRAMBLED EGGS

CHOCOLATE CHIP WAFFLES
whipped cream and powdered sugar

BROCCOLI & CHEESE QUICHE
pepper jack cheese

ALT
multigrain toast, avocado, lettuce, tomato, mozzarella, lemon aioli

APPLE PIE FRENCH TOAST
caramelized apples, oat streusel, whipped cream

HUEVOS RANCHEROS CHILAQUILES
crispy corn tortillas, scrambled eggs, black beans, avocado

SIDES
FRESH FRUIT
TATER TOTS

(CHOICE OF ONE, ADDITIONAL SIDE FOR $3.50 PER PERSON)
TURKEY SAUSAGE
APPLEWOOD SMOKED BACON
PORK SAUSAGE

$25.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee. Available ONLY on Saturday and Sunday during brunch service.

*menus subject to change
BRUNCH TWO  served family style

MONKEY BREAD ON THE TABLE WITH EVERY BRUNCH PARTY

MAIN COURSE
(CHOICE OF THREE)
FLORENTINE SCRAMBLED EGGS
spinach, tomato, gruyère

CHOCOLATE CHIP WAFFLES
whipped cream and powdered sugar

BROCCOLI & CHEESE QUICHE
pepper jack cheese

ALT
multigrain toast, avocado, lettuce, tomato, mozzarella, lemon aioli

SHRIMP & GRITS ($3/person supplemental charge)
PA cheddar grits, bacon, creole sauce

HUEVOS RANCHEROS CHILAQUILES
crispy corn tortillas, scrambled eggs, black beans, avocado

FRIED CHICKEN AND WAFFLES
whipped butter and warm syrup

APPLE PIE FRENCH TOAST
caramelized apples, oat streusel, whipped cream

SIDES

FRESH FRUIT

TATER TOTS

MIXED GREENS SALAD

(CHOICE OF ONE, ADDITIONAL SIDE FOR $3.50 PER PERSON)

TURKEY SAUSAGE

APPLEWOOD SMOKED BACON

PORK SAUSAGE

$30.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.
Available ONLY on Saturday and Sunday during brunch service.
**DINNER ONE** served family style

**APPETIZERS**
(CHOICE OF THREE)
- MIXED GREENS SALAD
- CAESAR SALAD
- CRISPY CALAMARI
- ZUCCHINI FRITES
- BAKED MACARONI & CHEESE
- DEVILED EGGS
- HUMMUS & PITA

**MAIN COURSE**
(CHOICE OF THREE)
- ALT
  multigrain toast, avocado, lettuce, tomato, mozzarella, lemon aioli
- TURKEY CLUB
  country toast, roasted turkey, applewood smoked bacon, honey jalapeno mayo
- COBB SALAD
  pulled chicken, applewood smoked bacon, blue cheese crumbles, avocado, tomato, hard-boiled egg, red wine vinaigrette

**SIDES**
(ADD AN ADDITIONAL SIDE FOR $4/PERSON)
- BUTTERED PEAS
- GLAZED CARROTS
- ONION RINGS
- FRENCH FRIES
- MASHED POTATOES

**DESSERT**
A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE, HOT TEA

**$30.00 PER PERSON**

*Amount does not include taxes, gratuity or special events fee.
Available Sunday – Thursday at any time or Friday & Saturday after 9 pm.
DINNER TWO served family style

APPETIZERS
(CHOICE OF FOUR)
MIXED GREENS SALAD
CAESAR SALAD
CRISPY CALAMARI
ZUCCHINI FRITES
BAKED MACARONI & CHEESE
DEVILED EGGS
HUMMUS & PITA
CHICKEN NACHOS

MAIN COURSE
(CHOICE OF FOUR)
ROASTED SALMON
fingerling potatoes, broccolini, sofrito, charred tomato sauce, red pepper salsa

THANKSGIVING DINNER
roasted turkey, stuffing, glazed carrots, green beans, mashed potatoes, cranberry sauce

PASTA
sweet green peas, marinara, pecorino cheese

MEATLOAF
mashed potatoes, onion gravy, buttered vegetable medley

SLOW-BRAISED BEEF BRISKET
roasted carrots, red bliss potato, celery, onions, au jus

FRIED CHICKEN AND WAFFLES
whipped butter and warm syrup

SHRIMP & GRITS ($3/person supplemental charge)
PA cheddar grits, bacon, creole sauce

SIDES
(ADD AN ADDITIONAL SIDE FOR $4/PERSON)
BUTTERED PEAS
GLAZED CARROTS
ONION RINGS
FRENCH FRIES
MASHED POTATOES

DESSERT
A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE, HOT TEA

$40.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.
PASSED HORS D’OEUVRES

PLEASE SELECT 6
SESAME TUNA TARTARE
tortilla chip, avocado relish, cilantro

FRIED MAC AND CHEESE

BEEF BRISKET SLIDERS
brioche bun, coleslaw

DEVILED EGGS

MINI GRILLED HAM AND CHEESE
dijon, cheddar cheese sauce

MINI LATKES
sour cream, homemade apple sauce

POTATO AND CHEESE PIEROGIS
caramelized onions, sour cream

MINI MARYLAND CRAB CAKES
old bay remoulade

MINI JONES MEATLOAF
mashed potatoes, peas, spicy ketchup

HUMMUS
crisp pita, kalamata, roasted peppers

$40.00 PER PERSON, 2 HOUR EVENT*
*Amount does not include taxes, gratuity or special events fee.
BEVERAGE

BRUNCH BEVERAGE PACKAGE

SPECIALTY COCKTAIL
MIMOSA
BLOODY MARY
WHITE PEACH BELLINI

WINE
HOUSE CHARDONNAY
HOUSE MERLOT

BEER**
NARRAGANSETT LAGER
COORS LIGHT
21ST AMENDMENT BREW FREE OR DIE

$28.00 PER PERSON*
Available to groups in the dining room only with a 2 hour maximum.
*Amount does not include taxes, gratuity or special events fee. **Subject to change.

DINNER BEVERAGE PACKAGE

SPECIALTY COCKTAILS
OLD FASHIONED heaven hill bourbon, orange bitters, peychaud’s bitters
MRS. JONES svedka vodka, cranberry grenadine, lime
BLUE HAWAIIAN bacardi rum, malibu, blue curaçao, pineapple

WINE**
HOUSE MERLOT
HOUSE CHARDONNAY

BEER**
NARRAGANSETT LAGER
COORS LIGHT
21ST AMENDMENT BREW FREE OR DIE

LIQUOR
VODKA faber
RUM bacardi
GIN bombay
TEQUILA sauza blue
BOURBON jim beam
WHISKEY jack daniels
SCOTCH dewar’s white

$30.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee. **Subject to change.
The beverage package cannot be purchased for individuals. Available only for groups in the dining room with a 2 hour maximum.
All other beverages will be added to the final check based upon consumption.

*menus subject to change