

JONES

GROUP DINING MENUS

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 GREEN SALAD

ENTRÉE

(CHOICE OF THREE)

ALT*

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

TURKEY CLUB*

country toast, roasted turkey, applewood smoked bacon, honey jalapeno mayo

MEATLOAF

mashed potatoes, onion gravy, buttered vegetable medley

GRILLED CHEESE*

with fontina & cheddar

*served with chips

SIDES

(CHOICE OF ONE, ADDITIONAL SIDE FOR \$4 PER PERSON)

FRENCH FRIES

MASHED POTATOES

BUTTERED PEAS

GLAZED CARROTS

ONION RINGS

CHARRED GREEN BEANS

BUTTERED VEGETABLE MEDLEY

DESSERT

CHEF'S DESSERT TASTING (\$4 PER PERSON)

\$25.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

BRUNCH ONE served family style

MONKEY BREAD ON THE TABLE WITH EVERY BRUNCH PARTY

MAIN COURSE

(CHOICE OF THREE)

CHEDDAR SCRAMBLED EGGS

CHOCOLATE CHIP WAFFLES

with whipped cream and powdered sugar

BROCCOLI & CHEESE QUICHE

pepper jack cheese and side salad

ALT

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

BAGELS AND CREAM CHEESE (add lox for \$3 per person)

HUEVOS RANCHEROS CHILAQUILES

black beans, avocado, corn tortillas

SIDES

(CHOICE OF THREE)

FRESH FRUIT

TATER TOTS

TURKEY SAUSAGE OR APPLEWOOD SMOKED BACON

\$25.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

Available ONLY on Saturday and Sunday during brunch service.

BRUNCH TWO served family style

MONKEY BREAD ON THE TABLE WITH EVERY BRUNCH PARTY

MAIN COURSE

(CHOICE OF THREE)

MUSHROOM AND CHEDDAR SCRAMBLED EGGS

CHOCOLATE CHIP WAFFLES
with whipped cream and powdered sugar

BROCCOLI & CHEESE QUICHE
pepper jack cheese and side salad

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

BAGELS AND CREAM CHEESE (ADD LOX FOR \$3 PER PERSON)

HUEVOS RANCHEROS CHILAQUILES
black beans, avocado, corn tortillas

FRIED CHICKEN AND WAFFLES
whipped butter and warm syrup

SIDES

(CHOICE OF THREE)

FRESH FRUIT

TATER TOTS

MIXED GREEN SALADS

TURKEY SAUSAGE OR APPLEWOOD SMOKED BACON

\$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
DEVEILED 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

ROASTED SALMON

potato salad with bacon, grilled asparagus,
mustard vinaigrette

THANKSGIVING DINNER

roasted turkey, stuffing, glazed carrots, haricot verts,
mashed potatoes, cranberry sauce

PASTA

sweet green peas, marinara, pecorino cheese

MEATLOAF

mashed potatoes, onion gravy, buttered vegetable medley

SLOW-BRAISED BEEF BRISKET

mashed potatoes, au jus, garlic green beans

*served with chips

SIDES

(CHOICE OF ONE, ADDITIONAL SIDE FOR \$4 PER PERSON)

BUTTERED PEAS
GLAZED CARROTS
ONION RINGS
FRENCH FRIES
CHARRED GREEN BEANS
BUTTERED VEGETABLE MEDLEY
peas, carrots, pearl onions
HORSERADISH 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
DEVEILED EGGS
HUMMUS & PITA

MAIN COURSE

(CHOICE OF FOUR)

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

ROASTED SALMON

potato salad with bacon, grilled asparagus,
mustard vinaigrette

THANKSGIVING DINNER

roasted turkey, stuffing, glazed carrots, haricot verts,
mashed potatoes, cranberry sauce

PASTA

sweet green peas, marinara, pecorino cheese

MEATLOAF

mashed potatoes, onion gravy, buttered vegetable medley

SLOW-BRAISED BEEF BRISKET

mashed potatoes, au jus, garlic green beans

*served with chips

SIDES

(CHOICE OF ONE, ADDITIONAL SIDE FOR \$4 PER PERSON)

BUTTERED PEAS
GLAZED CARROTS
ONION RINGS
FRENCH FRIES
CHARRED GREEN BEANS
BUTTERED VEGETABLE MEDLEY
peas, carrots, pearl onions
HORSERADISH MASHED POTATOES

DESSERT

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

\$35.00 PER PERSON*

*Amount does not include taxes, gratuity
or special events fee.

*menus subject to change

DINNER THREE served family style

APPETIZERS

(CHOICE OF FOUR)

MIXED GREENS SALAD

CAESAR SALAD

CRISPY CALAMARI

ZUCCHINI FRITES

BAKED MACARONI & CHEESE

DEVEILED EGGS

HUMMUS & PITA

CHICKEN NACHOS

MAIN COURSE

(CHOICE OF FOUR)

ROASTED SALMON

potato salad with bacon, grilled asparagus,
mustard vinaigrette

THANKSGIVING DINNER

roasted turkey, stuffing, glazed carrots, haricot verts,
mashed potatoes, cranberry sauce

PASTA

sweet green peas, marinara, pecorino cheese

MEATLOAF

mashed potatoes, onion gravy, buttered vegetable medley

SLOW-BRAISED BEEF BRISKET

mashed potatoes, au jus, garlic green beans

FRIED CHICKEN AND WAFFLES

whipped butter and warm syrup

SESAME SEARED TUNA

coconut rice, snow pea slaw, wasabi aioli, sweet soy sauce

SIDES

(CHOICE OF ONE, ADDITIONAL SIDE FOR \$4 PER PERSON)

BUTTERED PEAS

GLAZED CARROTS

ONION RINGS

FRENCH FRIES

CHARRED GREEN BEANS

BUTTERED VEGETABLE MEDLEY

peas, carrots, pearl onions

HORSERADISH 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.

ENHANCERS served family style

PRE-SET APPETIZERS

(WE WILL HAVE THESE ON THE TABLE AS GUESTS ARE SEATED)

DEVILED EGGS

HUMMUS & PITA

CRISPY CALAMARI

SIDES*

(SERVED FAMILY STYLE)

ONION RINGS

FRENCH FRIES

DEVILED EGGS

GLAZED CARROTS

BUTTERED PEAS

CHARRED GREEN BEANS

BUTTERED VEGETABLE MEDLEY

peas, carrots, pearl onions

HORSERADISH MASHED POTATOES

\$4 PER PERSON, PER SIDE*

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

\$25.00 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.

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