Little Jones

A Southern deli pop-up

Home-baked Bread

Buttermilk Biscuits  V
King Arthur artisan flour and Farmhouse Kitchens butter, with Caudill’s sorghum butter and homemade peach preserves  7

Skillet Cornbread
Hazzard Free cornmeal & Staff of life masa baked in bacon fat, with Farmhouse Kitchens Butter whipped with Caudill’s sorghum  7

Entrees

Fried Chicken
Our famous recipe fried in pork fat and bacon drippings, served with red beans & rice and turnip greens 17 light 14 dark 25 half

Shrimp & Grits
Key West Pink Shrimp smothered in a tasso ham and mushroom gravy, served with creamy Anson Mills cheese grits 17

Crispy Catfish a la Big Jones
Alabama catfish fried crisp in a corn and rice flour dredge, with creamy grits, red beans, tomato gravy, and piccalilli 19

Sizzling Pork Rice
Four reincarnations of Fischer Farms pork fried with Delta rice and Crawfish X/Q sauce, sunny duck egg 17

Carolina Mushroom Bog  V
Ancestral Nostrale rice simmered in a rich mushrooms stock, with seared trumpet mushroom and a sunny duck egg 18

Crawfish Etouffee a la Breaux Bridge, ca 1930
Louisiana Crawfish tail smothered in wine and butter with onions and Cajun spices, served with steamed Delta rice 25

Side Dishes

Rooftop Garden Salad  V
Gotham Greens, radish, candied pecan, shallot, Hook’s Bleu, buttermilk 8

Macaroni & Cheese  V
three-cheese blend, buttery bread crumb topping 10

Creamy Cheese Grits  Anson Mills grits, Farmhouse Kitchens butter 5

Pimiento Cheese Tots  homemade tater tots with a gooey surprise 6

Garlicky Bacon Fat Fries  V
hand-cut and fried in bacon fat with a dose of garlic 5

Gullah-Style Turnip Greens  V
stewed with coconut milk & benne 5

Red Peas & Rice  V
stewed beans in their gravy over rice, green tomato relish 5

Sweets

Bread Pudding  V
Boozy with bourbon & aromatic with cinnamon spice, caramel ice cream 9

Banana Pudding  V
baked with homemade wafers and meringue topping serves 2-4 12

Appetizers and Soups

Piquant spread of Hook’s one-year Cheddar and pimentos, piccalilli, benne crackers with homemade Worcestershire 7

Gumbo ya-ya
House cured and smoked andouille sausage and chicken in black roux, with buttered aromatic Delta rice 8

Gumbo Z’Herbes  V
Seven Greens and many herbs stewed with onions and shiitake mushrooms, served with big white corn hominy 8

Popcorn Shrimp & Okra  V
Key West Pink Shrimp and pickled okra in a light corn flour breading, fried crisp, served with sweet chili sauce 11

Cajun Boudin Balls
Peppery pork & rice sausage breaded and fried crisp, served with cayenne mayonnaise and green tomato relish 10

Roasted Cauliflower Chop  V
Roasted and char-grilled, served on baked pimiento cheese grits with homemade giardeneira 12

Breaded Shrimp Poor Boy
Crisp Key West Pink Shrimp, Mighty Vine, homemade pickles, cabbage, and Creole-style remoulade 12

Popcorn Crawfish Poor Boy
Louisiana crawfish tails fried crisp, with Mighty Vine, homemade pickles, shredded cabbage, and Creole-style remoulade 14

Roast Beef Debris Poor Boy
Roast Fischer Farms beefthkly sliced and dressed with its own gravy, mayonnaise, Mighty Vine, cabbage, pickles 12

*Big Jones Burger
House-ground Fischer Farms short rib & round blend, buttery bun, housemade American cheese, all the fixins 12

Fried Chicken
Boneless, skin-on leg & thigh in our famous recipe breading, on a butter bun with mayonnaise, pickled peppers, and butter lettuce 10

Hoosier Pork Tenderloin
Giant pork schnitzel on a toasted buttery bun with bread and butter pickles and Creole mustard 12

Traditional Sandwiches

Denotes made without wheat  *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne-illness * eggs, burgers undercooked on request  V Denotes vegetarian

5347 North Clark Street Chicago, IL 60640 * hours 11am-8pm daily
For the Kids

*Age 12 and under only please*

- Hand-breaded chicken tenders with buttered rice 6
- Pint-size Shrimp & Grits 8
- Fischer Farms hamburger, buttermilk roll, carrot sticks 6 with cheese, 8
- Grilled cheese sandwich, homemade buttermilk bread, fresh fruit 7

Beverages

- House Brewed Ginger Beer 4
- Mexican Coca-Cola 4
- Cheerwine 4
- Green River Soda 4
- Dad's Root Beer 4
- Hibiscus Black Iced Tea 3.5
- Sweet Tea 3.5
- Fresh Squeezed Lemonade 4
- Fresh Squeezed Orange 4
- Fresh Squeezed Grapefruit 4

Coffee

Big Jones Blend by Sparrow Coffee 3.25

All of our dairy is pasture-raised by Kilgus Farmstead in Fairbury, Illinois and is non-homogenized. You may notice some separation in cream and half and half. This is natural for pure creamline cream.

Teas by rare Tea Cellar

- Jasmine Pearls
  - Hand-rolled green buds with summer jasmine blossoms, beautiful & aromatic, light caffeine 4
- Emperor's Lemongrass Wild Rose
  - Caffeine free, fragrant, and eminently refreshing. A meditation on harmony and balance 4
- English Breakfast
  - Organic tea blend from renowned estates in Assam and Southern India 4
- Organic Mint Melange
  - A blend of mints harvested from the lush middle Atlas Mountains in Morocco 3.50
- Organic Lapsoang Souchong
  - Slowly smoked leaves over natural pine tree roots. Robust & Smoky, moderate caffeine 4
- Sencha Fukamushi
  - A beautiful chartreuse color in the cup, full body, and sweet, grassy taste, free of bitter tones, light caffeine 4
- Magnolia Blossom Oolong
  - High mountain tea mixed with magnolia blossoms. Floral, soothing infusion, moderate caffeine 4
- Organic Assam Rani Estate
  - Himalayan shade-grown Satrupa Estate, balanced, delicate, with a hint of chocolate, moderate caffeine 4
- Biodynamic Himalayan First Flush Darjeeling
  - Silver-tipped black tea leaves picked during first Spring flush. Fruity & floral, moderate caffeine 4
- Chamomile
  - From the Nile River Valley, sweet & fragrant infusion of the finest golden Chamomile blossoms 4