

[Brunch \(https://bigjoneschicago.com/dine/brunch/\)](https://bigjoneschicago.com/dine/brunch/)
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Brunch

Brunch is served Saturday and Sunday from 9am to 3pm. Reservations accepted, but not required.

Home Baked Goods

Baked fresh this morning, we use historic Southern receipts and heritage grains

Popovers 5

An old Edna Lewis recipe, made with Kilgus Farmstead milk and artisanal flour, served with whipped butter and homemade preserves

Salt and Pepper Biscuits 5

Made with house-rendered leaf lard and cultured buttermilk, served with home made five pepper jelly

Sally Lunn 5

Believed to date from a 13th-century bakery in England, a staple in Southern cooking for centuries. Baked fresh every morning & served with honey butter and homemade preserves

Cornbread Muffins 5

Inspired by an 18th century colonial plantation recipe, baked with local cornmeal and hominy, with honey butter and homemade preserves

Awendaw Spoonbread 7

Ancient spoonbread receipt from the country just north of Charleston, South Carolina. Hominy grits, artisan cornmeal, and farm eggs baked in bacon fat with cracklin' and scallions

Omelets

Bayou Teche 15

Louisiana crawfish, spicy smoked andouille, and cream cheese, with bearnaise sauce and scallions, choose potatoes or creamy grits

House Cured & Smoked Bacon and Early Onion 12

House-cured smoked bacon and organic baby swiss cheese with Spring onions and local spinach, choose potatoes or creamy grit

Roasted Tomatoes and Goat Cheese 12

Slow-roasted Growing Power organic tomatoes with creamy LaClare Chevre, choose potatoes or creamy grits

Griddle Cakes

Sally Lunn French Toast 12

Griddled in a light citrus batter, with homemade heirloom apple butter, caramel, whipped creme fraiche, and sea salt toasted almonds

Blueberry Oatmeal Pancakes 11

Local blueberries griddled inside local oat flour pancakes with cottage cheese, topped with honey butter, served with Burton's Maplewood syrup

Buckwheat Banana Pancakes 11

Antique rustic aromatic buckwheat flour pancakes served with toasted almonds, salted caramel, and banana anglaise

Brunch Platters

Rey's Breakfast Posole 14

Homemade hominy stewed with local guajillo peppers, onion, and smoked pork shoulder with two poached eggs and special slaw

Biscuit and Debris Gravy 14

Fresh baked farmstead biscuit with creamy debris gravy, voodoo greens, and two poached farm eggs

Eugene's Breakfast in Mobile, circa 1930 16

Farm-raised Alabama catfish fried in gold rice and corn flour breading with fried plantains, black beans, and buttered aromatic southern rice

Gumbo Ya-Ya 12

A traditional dark Cajun roux with house-made pecan-smoked andouille sausage, Gunthorp Farm chicken, and Cajun aromatic rice

Big Jones Benedict 13

House cured and smoked ham simmered in Kilgus Farmstead cream, served on a traditional farmstead biscuit with poached eggs & Potatoes O'Brien

Eggs New Orleans 17

Ponchartrain blue crab cakes with poached eggs, popovers, and bearnaise sauce, served with Potatoes O'Brien

Creamed Black Pilau Oatmeal 15

Sweet & spicy cornflake fried chicken breast morsels with griddled local peaches, served with a side of honey

Corn Griddle Cakes 12

Reconstruction-era corncakes filled with Cheddar cheese, served on black beans and topped with two fried farm eggs, spicy green tomato sauce, avocado, and sour cream

A Simple Cajun Breakfast 11

Two farm eggs with crispy fried crawfish boudin patties, cornbread, and creamy grits or Potatoes O'Brien

Shrimp & Grits 17

Gulf gumbo shrimp in house tasso gravy seasoned with Worcestershire sauce, served on creamy heirloom cheese grits

Butcher's Block

Authentic Cajun charcuterie made in-house following traditional recipes made with local pastured pork

Andouille 6

Slow-smoked over pecan wood in natural beef casings. Served with home baked Abruzzi rye bread, chow-chow, and garlic aioli

Tasso Ham 7

Heavily spiced, dry cured and smoked for two days, with pimiento cheese, piccalilli and house benne crackers

Tête de Cochon 6

or hog's head pâté, made with brandy and peppercorns, with bourbon-brown sugar mustard and homemade rye bread

Boudin Rouge 6

Rare and delightful Cajun blood sausage flecked with rice and fatback, served with strawberry chutney and home-baked rye bread

Boucherie Board 22

A sampling of house-made charcuterie, pickles, preserves, served with homemade breads and crackers

Brunch Cocktails

Bloody Mary Jones 8

Rain vodka, tomato juice, housemade Worcestershire, fresh squeezed lemon, Crystal hot sauce, cracked pepper, fresh horseradish, pickles

Morning Dove 12

Lunazul Blanco tequila, fresh grapefruit, lime, simple syrup, cava, tarragon tincture , salt

Right Place, Wrong Time 12

London Dry Gin, black currant syrup, lemon, Fernet Branca, cava

Good Morning, Captain 12

New Orleans Crystal Rum, orange juice, house falernum

Our menu is seasonal and items change from time to time. List and prices are subject to change; website may not be up to date. Last updated August 2015.

 5347 N Clark St.,
Chicago, Illinois

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Wednesday:

Thursday:

Friday:

Saturday:

Sunday:

11:00 am-9:00 pm

11:00 am-9:00 pm

11:00 am-9:00 pm

11:00 am-9:00 pm

11:00 am-10:00 pm

9:00 am-10:00 pm

9:00 am-9:00 pm

Reservations

Date

Time

Party Size

Find a Table

POWERED BY:

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