

[Brunch \(https://bigjoneschicago.com/dine/brunch/\)](https://bigjoneschicago.com/dine/brunch/)
[/ Lunch \(https://bigjoneschicago.com/dine/lunch/\)](https://bigjoneschicago.com/dine/lunch/)
[/ Dinner \(https://bigjoneschicago.com/dine/dinner/\)](https://bigjoneschicago.com/dine/dinner/)

Dinner

Dinner is served nightly from 5pm. Fried chicken is available every night.

Starters and Snacks

Benne-crusted Crab Cakes 15

Crusted in heirloom sea island benne and cast iron-seared, with Acorn squash puree and an antebellum curry gravy

Pickle Tasting 9

A sampling of all of our home made pickles with sweet cream butter and home baked Sally Lunn bread

Pimiento Cheese 6

Hook's sharp Cheddar blended with pimientos and our homemade Worcestershire sauce, served with piccalilli and benne crackers

Wood-grilled Duck Tamales 11

Henry Moore corn masa filled corn husks with chile-braised duck, served with gumbo mole, pickled peppers, marinated pineapple

Sea Island Pea Fritters 8

Crispy heritage pea falafel with frisee, homemade green goddess, and piccalilli

Soups

Gumbo Ya-Ya 8

It all begins with the roux, made in the traditional Cajun style, with our andouille sausage, chicken, pork, and aromatic Arkansas rice

Soup du Jour 7

Made from scratch daily using heirloom recipes and the best local ingredients

Black Bean Soup 6

Black turtle beans simmered with onion and spices, served with sour cream and cornbread croutons

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

Dinner Entrees

Roasted Chanterelles 18

Skillet-roasted wild mushrooms served with buttered big hominy, dandelion greens, fried kale, and pickled peaches

Farmhouse Chicken and Dumplings, circa 1920 14

Based on an old family recipe, thick, chewy egg dumplings simmered with pulled chicken, onion, cabbage, salt and pepper

Butcher's Pork Duet 23

Sweet tea-brined and lightly smoked house-butchered pork loin, crispy boudin ball, baked bean puree, sweet potato hash, crackling

Shrimp and Grits 17

Laughing Bird sustainable shrimp, creamy antebellum heirloom grits, mushroom and tasso gravy, housemade Worcestershire, and scallions

Short Rib and Potato Dumplings 18

Braised Hoosier Grassfed short rib with homemade potato dumplings, roasted local tomatoes, basil, and a savory pan sauce

Crispy Catfish a la Big Jones 21

Crispy catfish in a light corn and rice flour breading, served with creamy grits, butterbeans, tasso Beurre monte, piccalilli

Sandwiches (Dinner)

Papa Jones Burger 14

Wood-grilled local grassfed beef, LaClare Chandoka, onion, butter lettuce, homemade mayonnaise, house pickle, on a homemade bun

Carolina Shrimp Burger 15

Key West pink shrimp ground and seasoned high, with cayenne mayonnaise, chow-chow, butter lettuce, and a side of creamy grits

Collard Green Sandwich 12

Luscious vinegary greens served on fried corn pone with sliced onion Hook's Cheddar, and homemade mayonnaise, choice of side

Smoked and Smothered Pork Shoulder 12

Served in a tangy Memphis-style sauce, topped with creamy slaw on a homemade bun, with ham fat fries

Vegetables

Succotash 8

Local sweet corn, sea island rice peas, and homemade tasso fricasseed with trinity, Worcestershire, and a hint of Kilgus cream

Fried Green Tomatoes 8

Buttermilk marinated and cornmeal crusted, with spicy remoulade, pickled shrimp, and butter lettuce

Local Baby Lettuces 7

Dressed with creamy buttermilk-herb dressing, crumbled Hook's blue cheese, cucumber, and crushed pecans

Cottage Tomato Salad 9

Green Acres tomatoes with homemade cottage cheese, sweet corn, chile vinaigrette, and herbs

Fresh Baked Breads

Skillet Cornbread 6

Crispy heirloom cornbread baked in cast iron with bacon fat and green onions, served with Ellis Farms honey and whipped butter

Sally Lunn 5

A staple in southern cooking for centuries; a soft rich butter and egg bread served with honey butter and homemade preserves

Abruzzi Rye 5

Heritage Carolina-grown rye flour baked with Caudill's sorghum molasses, served with honey butter and homemade preserves

Desserts

Desserts

Desserts are seasonal and change often -- please ask for our dessert menu

We proudly use only whole animals for all of our pork, poultry, and game. All charcuterie, sausage, bacon, and ham made in house. Our fresh dairy is by Kilgus Farmstead and non-homogenized. All eggs are by Moore Family Farm from Watseka, IL or Ellis Family Farm, Benton Harbor, MI. All preserves and pickles made in house from local or organic vegetables and fruits during peak season. Beef and lamb by Mint Creek Farm, Q7 Ranch, or Slagel. Field corn (hominy and cornmeal) by Three Sisters Garden in Kankakee, IL and Spence Farm in Fairbury, IL. Corn grits and a dozen+ heritage grains by Anson Mills in Columbia, SC (certified organic.) Carolina Gold Rice and rice flour by

Carolina Plantation in Darlington, SC. Aromatic rice by Southern Brown Rice in Weiner, AR (certified organic.) Fruits and vegetables from more than two dozen local farms in season. Crab by Ponachartrain Blue Crab, sustainably wild caught American blue crab. We are a Shedd Aquarium Rite Bite Sustainable Seafood partner and only serve sustainable seafood. Please ask us about individual products or farms, our suppliers are so much of our story.

Our menu is seasonal and items change often. List and prices are subject to change; web site may not be up to date. Last updated September 2015.

Big Jones

 5347 N Clark St.,
Chicago, Illinois

 [Get directions \(//maps.google.com/maps?saddr=current+location&daddr=5347+N+Clark+St.%2C+Chicago%2C+Illinois\)](https://maps.google.com/maps?saddr=current+location&daddr=5347+N+Clark+St.%2C+Chicago%2C+Illinois)

 773-275-5725 (tel:17732755725).

Follow Us



[Jones](#)



[Jones](#)



[Jones](#)

Hours

[Instagram](#) [Twitter](#) [Facebook](#)
Monday:

11:00 am-9:00 pm

[\(https://www.instagram.com/bigjoneschicago/\)](https://www.instagram.com/bigjoneschicago/)
Tuesday:

11:00 am-9:00 pm

<http://www.facebook.com/bigjones>
Wednesday:

11:00 am-9:00 pm

Thursday :

11:00 am-9:00 pm

Friday :

11:00 am-10:00 pm

Saturday :

9:00 am-10:00 pm

Sunday :

9:00 am-9:00 pm

Reservations

Time

Party Size

[Find a Table](#)

POWERED BY:

Copyright © 2015 Big Jones