

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

Lunch

Lunch is available Monday-Friday starting at 11am. Try our famous fried chicken.

Fried Chicken

Award-winning Fried Chicken 15 light; 13 dark; 18 half

Our famous recipe, fried in leaf lard, ham drippings, and clarified butter, with a highly seasoned cornmeal dredge. Served with voodoo greens and butterbeans. Allow 30 minutes.

Lunch Entrees

Shrimp and Grits 16

Gulf Coast white shrimp, creamy Anson Mills grits, mushroom & tasso gravy with house-made Worcestershire, scallions

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

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

Pimiento Cheese Burger 13

Griddled onion & double cheeseburger with home made pimiento cheese on a steamed bun, sloppy and worth it, choice of side

Fried Chicken Salad 12

Crispy breaded chicken tenders served on butter lettuce with cucumbers, tomatoes, blue cheese dressing, and pickled onions

Chicken Fried Hen of the Woods Mushroom 12

Organic hen of the woods fried crisp in a cornmeal and rice flour breading, served with creamy grits and butterbean gravy

Collard Green Sandwich 12

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

Fried Chicken Sandwich 12

Crispy breaded and fried boneless chicken thigh, egg bun, creamy homemade mayonnaise, butter lettuce, chow-chow, choice of side

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

Sea Island Pea Falafel Salad 11

Crispy heritage pea patties with local lettuce, pickled okra, shallot, cucumber, sea island benne, and buttermilk herb dressing

Benne-crusted Crab Cake Salad 14

Ponchartrain lump crab cakes, local lettuce, bread and butter pickles, cucumber, shallot, and avocado, creamy vinaigrette

Charred Skirt Steak Salad 16

Cast iron-seared Hoosier Grassfed skirt, butter lettuce, red onion, black beans, radish, cilantro, tomato, creamy smoked pepper dressing

Brunch for Lunch

Roasted Tomato Omelet 12

Roasted Growing Power organic tomatoes and creamy LaClare chevre, served with Potatoes O'Brien or creamy grits

Buckwheat Banana Pancakes 11

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

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

A Simple Cajun Breakfast 11

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

Little Plates to Share

Pickle Tasting 9

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

Boudin Rouge 6

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

Pimiento Cheese 6

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

Fried Green Tomatoes 9

Growing Power green tomatoes fried crisp in Three Sisters Garden cornmeal, served with remoulade and pickled crawfish

Tete de Cochon 6

Hog's head pâté made with brandy and peppercorns, served with bourbon-brown sugar mustard and home baked Abruzzi rye bread

Coush Coush 7

Deep fried balls of Cajun hot water cornbread, glazed with local honey and homemade cherry bomb pepper sauce

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

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. All pork, chicken, duck, and rabbit by Gunthorp Farm or Slagel Family Farm. 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 from time to time. List and prices are subject to change; web site may not be up-to-date. Please refer to the printed menu. Last updated September 2015.

Big Jones

 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

