

## starters

HUMMUS \$9 served warm with fresh vegetables & grilled naan (G) (V)

RACLETTE \$13 thick cut potato chips topped with melted gruyere & blue cheese (G) (V)

ZUCCHINI FRIES \$9 served with a fresh basil & pesto dip (G) (V)

BURRATA CHEESE \$11 creamy mozzarella cheese, candied lemon & herbs served with Village Bakery bread (G) (V)

OVEN ROASTED SHRIMP \$15 marinated in aleppo & garlic (G)

MUSSELS \$15 one pound steamed mussels in a shallot & white wine butter sauce (G)

CALAMARI \$12 dusted & lightly fried calamari served with a classic spicy aioli

MEAT & CHEESE BOARD \$18 two artisanal cheeses & two cured meats served with Village Bakery bread and accompaniments (G)

CHEF'S TOAST \$9 daily Chef's creation on Village Bakery bread

## salads

add chicken \$5 • shrimp \$6  
salmon \$10 • flat iron steak \$10

GRILLED CAESAR \$10 artisan romaine lettuce, manchego cheese & croutons with a horseradish-parmesan dressing (G) (V)

MIXED GREENS \$7 greens, grape tomatoes & cucumbers with a roasted shallot vinaigrette (G) (V)

THE WEDGE \$12 iceberg lettuce & barbequed bacon with a creamy blue cheese dressing (G)

HARVEST SALAD \$11 mixed greens, raisins, toasted pepitas, kalamata olives, Lively Run feta cheese & Stony Brook WholeHearted Foods' butternut squash seed oil vinaigrette (G) (V)

DRY RUBBED FLAT IRON STEAK SALAD \$17 mixed greens, roasted tomatoes, grilled red onion, goat cheese & a brown sugar-dijon vinaigrette (G)

## large plates

MARKET FISH \$26 blackened seasonal fish with wilted baby spinach, sweet potato mash & a honey-lime butter sauce (G)

SALMON \$24 pan seared salmon served over a warm beet & arugula salad with watermelon radish & a horseradish crème fraîche (G)

CIOPPINO \$29 San Francisco-style seafood stew in a white wine infused roasted tomato broth served with Village Bakery bread (G)

BUTTERMILK CHICKEN MILANESE \$19 breaded chicken breast served with arugula and grilled radicchio salad, heirloom tomatoes & local Tumino grana padano cheese with a white balsamic vinaigrette

DUCK BREAST \$28 pan seared Maple Leaf Farms duck breast served with celery root-parsnip puree, crispy brussels leaves & a blackberry-beet gastrique (G)

VEGAN MUSHROOM RISOTTO \$20 burgundy braised arborio rice with wild mushrooms & wood fired leeks finished with white truffle oil (G)

SHORT RIB \$26 braised beef short rib served with parmesan polenta and honey roasted rainbow carrots (G)

PASTA BOLOGNESE \$23 fresh pasta served with a rustic guanciale & short rib ragu, finished with herb ricotta

jojo classics served with your choice of french fries or mixed greens

JOJO BURGER \$15 prime sirloin from Creekstone Farms with gruyere, candied bacon (G) gluten free bun + \$1.00

CAJUN CHICKEN \$19 pan seared cajun spiced chicken breast served with a citrus beurre blanc

PORK CHOP \$19 3-day marinated and grilled 12oz pork chop served with a port demi

STEAK FRITES \$26 10oz sirloin served with maitre d' butter (G)

## sides

\$6

JOJO FRENCH FRIES (G) (V)

MAC & CHEESE (V)

ROASTED BUTTERNUT SQUASH (G) (V)

SWEET POTATO MASH (G) (V)

RATATOUILLE (G) (V)

ROASTED RAINBOW CARROTS (G) (V)

BRUSSELS SPROUTS {\$8} (G) (V)

GRILLED CHICKEN \$15  
roasted onions, chihuahua cheese, barbequed  
bacon & fresh arugula

PEPPERONI \$13  
classic cup & char pepperoni, mozzarella & tomato sauce

WILD MUSHROOM \$14  
fontina, caramelized onions, olive oil & tarragon (V)

CLASSIC CHEESE \$12  
mozzarella & tomato sauce (V)

SAUSAGE & PEPPER \$13  
Schrader Farms Italian sausage, peppadew peppers  
& mozzarella

MARGHERITA \$13  
fresh and roasted tomatoes, mozzarella & basil (V)

SOPPRESSATA \$14  
soppressata salami, red onion, mushroom, fontina,  
chihuahua cheese & garlic tomato sauce

## wood fired pizza

dough made from 100% all natural ingredients by our team of artisan bakers at The Village Bakery  
(G) gluten free dough + \$1.00

executive chef BENJAMIN DAILEY

allergies? please let your server know

menu items can be cooked to order.

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(V) vegetarian

(G) made or can be made with no gluten ingredients

## wine by the glass

	6oz	9oz	BOTTLE
<b>SPARKLING</b>			
extra dry PRIMA PERLA PROSECCO <i>italy</i>	\$8	-	\$32
<b>WHITES</b>			
pinot grigio RUFFINO 'LUMINA' <i>venezia, italy</i>	\$8	\$11	\$32
sauvignon blanc MOHUA <i>marlborough, nz</i>	\$9	\$12	\$36
verdejo NISIA 'OLD VINES' <i>rueda, spain</i>	\$10	\$14	\$40
chardonnay COMTESSE DE MARION <i>languedoc, fr</i>	\$8	\$11	\$32
chardonnay BYRON 'NIELSON' <i>santa barbara, ca</i>	\$11	\$16	\$44
riesling STANDING STONE <i>finger lakes</i>	\$9	\$12	\$36
moscato CAVIT <i>italy</i>	\$8	\$11	\$32
<b>DRY ROSÉ</b>			
rosé PALM by WHISPERING ANGEL <i>provence, fr</i>	\$12	\$17	\$48
<b>REDS</b>			
pinot noir RASCAL <i>oregon</i>	\$10	\$14	\$40
pinot noir LYRIC by ETUDE <i>santa barbara, ca</i>	\$13	\$19	\$52
sangiovese CAPARZO ROSSO IGT <i>tuscany, italy</i>	\$8	\$11	\$32
tempranillo FRIEND & FARMER <i>la mancha, spain</i>	\$8	\$11	\$32
malbec TINTONEGRO <i>mendoza, argentina</i>	\$9	\$12	\$36
cabernet sauvignon TOM GORE <i>california</i>	\$10	\$14	\$40
cabernet sauvignon JUGGERNAUT <i>napa hillside, ca</i>	\$14	\$20	\$56
red blend PRUNUS <i>dao, portugal</i>	\$9	\$12	\$36

## cocktails

### SPECIALTY

- WINTER SANGRIA \$9  
Lillet Rouge, red wine, brandy, brown sugar, orange & pomegranate
- OUT OF THE WOODS \$11  
Larceny Small Batch bourbon, ruby port wine, Campari, angostura bitters & thyme simple syrup
- THE BEE'S KNEES \$11  
Prairie vodka, Prima Perla prosecco, lemon & sage-honey syrup
- MOLASSES BOURBON FIZZ \$10  
Larceny Small Batch bourbon, FIZZ ginger beer, brown sugar simple syrup & housemade pumpkin shrub
- THE CIGAR BAR \$12  
Bacardi white rum, amaro, Escubac, lime & simple syrup
- SPICY, SHAKEN & STIRRED \$12  
Espolon tequila, chili-infused Aperol, grapefruit, lime & simple syrup
- CLASSIC \$9**
- |               |                      |
|---------------|----------------------|
| MARTINI       | SPARKLING LEMON DROP |
| MANHATTAN     | FRENCH 75            |
| OLD FASHIONED | GIMLET               |

## byob monday bring your own bottle - no corkage fee

## flights

<b>BRIGHT WHITES</b>	\$11
Ruffino 'Lumina' Pinot Grigio • Mohua Sauvignon Blanc Standing Stone Dry Riesling • Nisia Verdejo	
<b>CLASSICS <i>white to red</i></b>	\$12
Prima Perla Prosecco • Comtesse de Marion Chardonnay Rascal Pinot Noir • Tom Gore Cabernet Sauvignon	
<b>EX PAT <i>old world</i></b>	\$13
Nisia Verdejo • Palm by Whispering Angel Rosé Caparzo Sangiovese • Friend & Farmer Tempranillo	
<b>BRUCE SPRINGSTEEN <i>born in the usa</i></b>	\$16
Standing Stone Dry Riesling • Byron 'Nielson' Chardonnay Lyric by Etude Pinot Noir • Juggernaut Cabernet Sauvignon	
<b>FOUR MAN DRAUGHT <i>beer</i></b>	\$9
Your choice of four 4oz beers on draught	

## bottles & cans

lager LABATT BLUE LIGHT <i>ca</i>   4%	\$5.25
lager BUD LIGHT <i>mo</i>   4.2%	\$5.25
lager COORS LIGHT <i>co</i>   4.2%	\$5.25
lager CORONA <i>mexico</i>   4.6%	\$5.75
lager HEINEKEN <i>netherlands</i>   5%	\$6.00
lager BLUE POINT TOASTED LAGER <i>patchogue</i>   5.5%	\$6.00
german bock GENNESEE BOCK BEER <i>rochester</i>   5.2%	\$4.50
ipa BIG DITCH HAYBURNER <i>buffalo</i>   7%	\$7.00
na BECKS <i>germany</i>   0.3%	\$6.00
cider NINE PIN SEASONAL CIDER <i>albany</i>   4.7%	\$9.00
spiked seltzer WHITE CLAW MANGO <i>il</i>   5%	\$6.00

### DRAUGHT

See our Draught Menu for our Rotating Taps with local, limited release & seasonal beers

\$5

WINE, BEER  
& COCKTAIL FEATURE

## happy hour

MONDAY - FRIDAY  
4:00-6:00

\$5

CHEF'S DAILY  
BAR SNACK