

## starters

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

RACLETTE \$13 housemade thick cut potato chips topped with melted gruyère & blue cheeses (GF)(V)

BURRATA \$11 creamy mozzarella cheese, candied lemon & herbs served with baguette (GF)(V)

GRILLED SPANISH OCTOPUS \$14 served over a warm chorizo-white bean salad with a charred leek vinaigrette (GF)

CALAMARI \$12 cornmeal dusted and lightly fried calamari tossed with banana peppers, served with marinara (GF)

MEAT & CHEESE BOARD \$16 artisanal cheese & cured meat served with baguette, pickled vegetables & mustard gastrique (GF)

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

## large plates

BLACKENED SALMON \$23 served over a lentil salad with tzatziki sauce (GF)

MUSSELS FRITES \$19 two pounds of mussels, steamed in a shallot and white wine butter sauce, served with jojo fries (GF)

DUCK CONFIT \$17 crispy duck leg served with parmesan polenta cake, braised swiss chard with a cherry gastrique

PASTA BOLOGNESE \$23 fresh pasta served with a rustic guanciale & short rib ragu, finished with herb ricotta sub gluten-free pasta + \$1 (GF)

BUTTERMILK CHICKEN MILANESE \$19 breaded chicken breast served with an arugula and grilled radicchio salad, tomatoes and pecorino cheese with a white balsamic vinaigrette (GF)

BRAISED SHORT RIB \$26 served with smashed potatoes and honey roasted butternut squash (GF)(V)

RICOTTA & GOAT CHEESE GNOCCHI \$17 housemade and served with baby kale, wild mushrooms, butternut squash with a sage cream sauce sub gluten-free pasta + \$1 (GF)

SEARED SHRIMP \$23 served with creamy apple & bacon risotto with an apple cider reduction

## sides

\$7

JOJO FRENCH FRIES (GF)(V)

MAC & CHEESE (V)

HONEY ROASTED BUTTERNUT SQUASH (GF)(V)

BRUSSELS SPROUTS (GF)(V)

SMASHED POTATOES (GF)(V)

## salads

add chicken \$5 • shrimp \$6  
salmon \$12 • flat iron steak \$10

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

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

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

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

## jojo classics

served with your choice of french fries, smashed potatoes or mixed greens

JOJO BURGER \$15 prime sirloin from Creekstone Farms with gruyere cheese and candied bacon sub gluten-free bun + \$1 (GF)

STEAK FRITES \$28 10oz grilled sirloin served with maitre d' butter (GF)

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

PORK CHOP \$21 3-day marinated and grilled 12oz pork chop served with a port wine demi (GF)

## wood-fired pizzas

dough made from 100% all natural ingredients  
sub gluten-free dough + \$1 (GF)

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

GRILLED CHICKEN \$15 roasted garlic & caramelized onion puree, chihuahua cheese, barbequed bacon & fresh arugula

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

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

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

SAUSAGE & PEPPER \$13 Schrader Farms italian sausage, peppadew peppers, mozzarella & red sauce

KALE & RICOTTA \$13 caramelized onions, herbed ricotta, mozzarella & baby kale (V)

Please let your server know if you have any allergies.

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

(GF) Gluten-free or can be prepared gluten-free



executive chef BENJAMIN DAILEY

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## 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

<b>ROSE COLORED GLASSES \$11</b> Dorothy Parker gin, Lillet Rouge, rose water, lemon, cardamom bitters & simple syrup
<b>THE BEE'S KNEES \$11</b> Prairie vodka, Prima Perla prosecco, lemon & sage-honey syrup
<b>SPICY, SHAKEN &amp; STIRRED \$12</b> Espolon tequila, chili-infused Aperol, grapefruit, lime & simple syrup
<b>ANKLE BITER \$10</b> Mount Gay rum, Kraken rum, grapefruit, cinnamon, lime & simple syrup
<b>OUT OF THE WOODS \$11</b> Larceny Small Batch bourbon, ruby port wine, Campari, angostura bitters & thyme simple syrup
<b>AQUEDUCT PARK \$10</b> Larceny Small Batch bourbon, black tea, muddled lemon, orange, cherry & honey syrup
<b>SEASONAL SANGRIA \$9</b>

## flights

<b>BRIGHT WHITES</b> Ruffino 'Lumina' Pinot Grigio • Mohua Sauvignon Blanc Standing Stone Dry Riesling • Nisia Verdejo	\$11
<b>CLASSICS white to red</b> Prima Perla Prosecco • Comtesse de Marion Chardonnay Rascal Pinot Noir • Tom Gore Cabernet Sauvignon	\$12
<b>EX PAT old world</b> Nisia Verdejo • Palm by Whispering Angel Rosé Caparzo Sangiovese • Friend & Farmer Tempranillo	\$13
<b>DOMESTIC american made</b> Standing Stone Dry Riesling • Byron 'Nielson' Chardonnay Lyric by Etude Pinot Noir • Juggernaut Cabernet Sauvignon	\$16
<b>FOUR MAN DRAUGHT beer</b> Your choice of four 4oz beers on draught	\$8

## bottles & cans

pilsner LABATT BLUE LIGHT <i>ca</i>   4%	\$5.25
lager BUD LIGHT <i>mo</i>   4.2%	\$5.75
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 GENESEE 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