

## starters

**RACLETTE** \$13 thick cut potato chips topped with melted gruyere & blue cheese

**OVEN ROASTED SHRIMP** \$15 marinated in aleppo & garlic served with grilled Village Bakery & Cafe bread

**HUMMUS & CRUDITÉ** \$9 served with seasonal raw vegetables & toasted pita chips

**MUSSELS** \$15 two dozen steamed mussels in a shallot & white wine butter sauce with fresh herbs

**MEAT & CHEESE BOARD** local artisanal cheeses and imported & domestic cured meats served with grilled VBC bread

small ( 1-2 guests ) for \$16

large ( 2-3 guests ) for \$24

**BURRATA CHEESE** \$10 soft, buttery mozzarella cheese served with candied lemon & herbs served with grilled VBC bread

**ASPARAGUS FRITES** \$7 tempura fried spears with a roasted garlic aioli dipping sauce

**TUNA TARTARE** \$14 Ahi tuna, avocado & tomato served with crispy wontons

**CRAB DIP** \$16 warm jumbo lump crab dip with creamy horseradish & chives served with grilled VBC bread

**MOUSSE, PÂTÉ & RILLETE** \$12 ask your server for the Chef's latest creation, served with grilled VBC bread and accompaniments

## salads

add chicken \$5 • shrimp \$6 • salmon \$12

### starter size

**FRISÉE & CARROT** \$11 frisée with roasted local carrots, golden raisins & toasted almonds with lemon, olive oil & a spiced yogurt dressing

**MIXED GREENS** \$7 mesclun mix of field greens, grape tomatoes & aged goat cheese with a roasted shallot vinaigrette

**ROASTED BEET** \$9 oven roasted red beets served warm with arugula & shaved cucumber with a buttermilk vinaigrette

### entree size

**BLT** \$12 a twist on the wedge salad with roasted tomatoes, barbequed bacon & red onion with a blue cheese dressing

**THE MIX** \$16.50 mixed greens & grilled chicken with chopped apple, cucumber, avocado, pistachio, dried apricots, gorgonzola with a green goddess dressing

**KALE & GRAINS** \$14 baby kale, farro, quinoa, dried cranberries, apples & toasted walnuts with a sherry-dijon vinaigrette

## large plates

**DUCK BREAST** \$27 pan seared Maple Leaf Farms duck breast served with a cherry mostarda and french fries

**HOUSEMADE PASTA** \$22 hand rolled linguini pasta with wild mushrooms, toasted walnuts, parmesan-reggiano cheese & a pesto-cream sauce

**SHORT RIB** \$26 red wine braised beef short rib with creamy polenta, roasted Fall squash & pomegranate arils

**CAJUN CHICKEN** \$19 pan seared cajun spiced chicken breast with a citrus beurre blanc and french fries

**BONE IN PORK CUTLET** \$18 lightly breaded and served milanese style with a fennel & apple salad

**SALMON** \$26 pan seared Atlantic salmon with crispy potato, charred broccoli & a lemon-caper sauce

**JOJO BURGER** \$15 prime sirloin from Creekstone Farms with gruyere, barbecue bacon & french fries

**STEAK FRITES** \$26 10oz sirloin, maitre d' butter and french fries

## pizza

**KALE & RICOTTA** \$13 braised kale, whipped ricotta & caramelized onion

**CHEF'S MARKET PIZZA** please ask your server about today's offering

**MARGHERITA** \$13 mozzarella with fresh basil & red sauce

**SAUSAGE & PEPPER** \$13 housemade Italian sausage, peppadew peppers & mozzarella

**MUSHROOM** \$14 fontina, caramelized onions, olive oil & rosemary

**"PEPPERONI"** \$13 soppressata with mozzarella & tomato sauce

## sides

JOJO FRENCH FRIES \$6 • BRUSSELS SPROUTS \$8 • MAC & CHEESE \$6

ROASTED CAULIFLOWER with parmesan \$7 • ROASTED FALL SQUASH \$7

## wine by the glass

### SPARKLING

extra dry PRIMA PERLA PROSECCO <i>italy</i>	\$8 / \$32
brut DESTELLO CAVA ROSÉ <i>spain</i>	\$9 / \$36

### WHITES

pinot grigio RUFFINO 'LUMINA' <i>venezia, italy</i>	\$8 / \$32
verdejo NISIA 'OLD VINES' <i>rueda, spain</i>	\$10 / \$40
sauvignon blanc MOHUA <i>marlborough, nz</i>	\$9 / \$36
dry riesling LAMOREAUX LANDING <i>finger lakes</i>	\$9 / \$36
chardonnay COMTESSE DE MARION <i>languedoc-roussillon, fr</i>	\$8 / \$32
chardonnay BYRON 'NIELSON' <i>santa barbara, ca</i>	\$11 / \$44
moscato CAVIT <i>italy</i>	\$8 / \$32

### DRY ROSÉ

cabernet franc HOSMER <i>finger lakes</i>	\$9 / \$36
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### REDS

pinot noir DE LOACH <i>california</i>	\$8 / \$32
pinot noir RASCAL <i>oregon</i>	\$10 / \$40
merlot DRUMHELLER <i>columbia valley, wa</i>	\$9 / \$36
malbec PUNTA 'LA FLOR' <i>mendoza, argentina</i>	\$9 / \$36
tuscan blend LA MAIALINA 'GERTRUDE' IGT <i>italy</i>	\$8 / \$32
tempranillo FRIEND & FARMER <i>la mancha, spain</i>	\$8 / \$32
cabernet sauvignon TOM GORE <i>california</i>	\$10 / \$40
red blend SKYFALL <i>columbia valley, wa</i>	\$10 / \$40
cabernet sauvignon VINDICATED <i>napa valley, ca</i>	\$13 / \$52
zinfandel RAVENSWOOD 'MENDOCINO' <i>mendocino, ca</i>	\$8 / \$32

## flights

CLASSICS <i>white to red</i>	\$10
Prima Perla Prosecco • Comtesse de Marion Chardonnay De Loach Pinot Noir • Tom Gore Cabernet Sauvignon	
BRIGHT WHITES	\$9
Ruffino 'Lumina' Pinot Grigio • Mohua Sauvignon Blanc Lamoreaux Landing Dry Riesling • Nisia Verdejo	
ROSÉ TO ROUGE	\$11
Destello Cava Brut Rose • Hosmer rosé of Cabernet Franc Rascal Pinot Noir • Drumheller Merlot	
NOTEWORTHY <i>white to red</i>	\$10
Byron 'Nielson' Chardonnay • La Maialina 'Gertrude' IGT Tom Gore Cabernet Sauvignon • Ravenswood 'Mendocino' Zinfandel	
PURPLE LIPS <i>big reds</i>	\$13
Punta 'La Flor' Malbec • Ravenswood 'Mendocino' Zinfandel Skyfall Red Blend • Vindicated Cabernet Sauvignon	
FOUR MAN DRAUGHT <i>beer</i>	\$8
Your choice of four 4oz beers on draught	

## cocktails

### SPECIALTY \$12

APEROL SPRITZ Aperol,  
Prima Perla prosecco & soda

DARK & STORMY Kraken Black Spiced rum,  
Fizz ginger beer & lime

MUDDLED MISSION St. George gin,  
St-Germain, yellow Chartreuse & strawberry

BLUEBERRY LEMONADE Cold River  
blueberry vodka, soda & lemon

JOJO PALOMA Espolon, grapefruit,  
simple syrup, soda & lime

BOULEVARDIER Larceny Small Batch  
bourbon, sweet vermouth & Campari

### CLASSIC \$10

MARTINI  
MANHATTAN  
OLD FASHIONED  
GIMLET  
JOJO WEDGE  
FRENCH 75  
DAIQUIRI

## beer

### BOTTLED

MICHELOB ULTRA   4.2%   usa	\$4.75
AMSTEL LIGHT   3.5%   holland	\$5.25
COORS LIGHT   4.2%   colorado	\$4.75
LABATT BLUE LIGHT   4.0%   canada	\$4.75
CORONA   4.6%   mexico	\$4.75
BUDWEISER   5.0%   st. louis	\$4.75
BUD LIGHT   4.2%   st. louis	\$4.75
HEINEKEN   5.0%   netherlands	\$5.25
BLUE MOON   5.4%   colorado	\$5.25
STELLA ARTOIS   5.0%   belgium	\$5.25
BELL'S TWO HEARTED ALE   7.0%   michigan	\$5.75
DOGFISH 60 MINUTE IPA   6.0%   delaware	\$5.75

### DRAUGHT

Ask about our Rotating Taps with  
local, limited release & seasonal beers

## half bottles

### WHITE

NV extra dry CARPENE MALVOLTI PROSECCO SUPERIORE <i>veneto, italy</i>	\$22
2016 chardonnay SONOMA-CUTRER <i>Russian river ranches, california</i>	\$28

### RED

2015 pinot noir BENTON LANE <i>willamette valley, oregon</i>	\$32
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