

## starters

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

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

HUMMUS \$9 served warm with toasted naan

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

MEAT & CHEESE BOARD \$18 two artisanal cheeses and two cured meats served with grilled Village Bakery & Cafe bread and accompaniments

BURRATA CHEESE \$10 soft, buttery mozzarella cheese, candied lemon and herbs served with grilled Village Bakery & Cafe bread

CALAMARI \$10 dusted and lightly fried calamari served with a classic spicy aioli

TUNA TARTARE \$14 Ahi tuna, avocado & pico de gallo served with crispy wontons

CRAB DIP \$16 warm jumbo lump crab, creamy horseradish and chives served with grilled Village Bakery & Cafe bread

CHEF'S TOAST \$8 please ask your server for the Chef's latest

## salads

add chicken \$5 • shrimp \$6 • salmon \$10

SPINACH & FRISÉE \$10 spinach and frisée, oven roasted pears, crumbled goat cheese & toasted pecans with a white wine vinaigrette

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

ROASTED BEET \$9 roasted organic beets, toasted walnuts & crumbled blue cheese with an orange vinaigrette

THE WEDGE \$12 iceberg lettuce & candied bacon with a blue cheese dressing

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

CAESAR \$10 artisan romaine lettuce, manchego cheese & croutons with a horseradish caesar dressing

## pizza

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

CHEF'S PIZZA please ask your server for the Chef's latest creation

MARGHERITA \$13 fresh tomatoes, mozzarella & basil

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

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

"PEPPERONI" \$13 soppressata, mozzarella & tomato sauce

## large plates

DUCK BREAST \$27 pan seared Maple Leaf Farms duck breast served with a cherry mostarda, confit marble potatoes & roasted root vegetables

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 crispy polenta cake, roasted squash & pomegranate arils

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

CRISPY GRILLED CHICKEN \$19 airline chicken breast served with a caramelized cipollini onion and wild mushroom demi glace & french fries

SALMON \$26 pan seared Atlantic salmon, crispy potato & garlicky spinach served with a dijon-caper sauce

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

STEAK FRITES \$26 10oz sirloin served with maitre d' butter & french fries

## sides

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

ROASTED CAULIFLOWER with parmesan \$7 • ROASTED 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

SPARKLING LEMON DROP  
Crop Organic Meyer Lemon vodka, Tuttobello  
limoncello, Prima Perla prosecco & citrus sugar rim

SPICED DAIQUIRI  
Bacardi rum, Bitter Truth pimento dram, ginger  
liqueur, Fee Brothers Angostura bitters, sugar & lime

WINTER NEGRONI  
Dorothy Parker gin, Montenegro Amaro, sweet  
vermouth & blackberry brandy

MAPLE BOURBON OLD FASHIONED  
Larceny Small Batch bourbon, Fee Brothers black  
walnut bitters & New York State maple syrup

MULLED WINE  
seasonal mulled red wine sangria

### CLASSIC \$10

MARTINI  
MANHATTAN  
OLD FASHIONED  
GIMLET  
JOJO WEDGE  
FRENCH 75

## 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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