

## starters

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

OVEN ROASTED SHRIMP \$15 marinated in aleppo & garlic

HUMMUS \$9 served warm with fresh vegetables & grilled naan

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

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

BURRATA CHEESE \$10 creamy mozzarella cheese, candied lemon & herbs served with Village Bakery bread

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

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

ZUCCHINI FRIES \$8 served with a fresh basil & pesto dip

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

## salads

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

SPINACH & FRISÉE \$10 spinach and frisée, fresh strawberries, crumbled goat cheese & toasted pecans with a raspberry 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 & barbecued bacon with a blue cheese dressing

CHOPPED CHICKEN COBB \$16 iceberg and romaine lettuce with grilled chicken, barbecued bacon, egg, tomato, avocado & crumbled blue cheese with a red wine vinaigrette

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

## jojo classics

### monday

CIOPPINO \$29

San Francisco seafood stew in a white wine infused roasted tomato broth

### tuesday

PORK CHOP \$19

3-day marinated and grilled 12oz pork chop served with a port demi & french fries

### wednesday

DUCK CASSOULET \$21

the French classic  
confit duck leg over a slow cooked white bean casserole with sausage & tomato

### thursday

DRY RUBBED FLAT-IRON  
STEAK SALAD \$17

mixed greens, roasted tomatoes, grilled red onion, goat cheese & a brown sugar-dijon vinaigrette

### friday

SCALLOPS \$28

Chef prepared pan-seared sea scallops with a weekly local market preparation

## large plates

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, sweet pea puree, warm asparagus-potato salad & lemon gastrique

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

BLACK JACK \$22 blackened wild-caught gulf Amberjack with sugar snap peas, sweet potato mash & a honey-lime butter sauce {wild fish selection depending on availability}

HOUSE PASTA \$22 fresh trofie pasta, shrimp, roasted tomatoes, asparagus & zucchini served with spinach-pesto and ricotta

SHORT RIB \$26 red wine braised beef short rib with smashed potatoes & honey-glazed baby carrots

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

## sides

\$6

JOJO FRENCH FRIES

MAC & CHEESE

SUGAR SNAP PEAS

GRILLED ASPARAGUS

SMASHED POTATOES

BRUSSELS SPROUTS {\$8}

## pizza

served on thin crust {thick crust available}

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

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 salami, mozzarella & tomato sauce

## 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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