

starters

- RACLETTE \$13 thick cut potato chips topped with melted gruyere & blue cheese (GF) (V)
- OVEN ROASTED SHRIMP \$15 marinated in aleppo & garlic (GF)
- HUMMUS \$9 served warm with fresh vegetables & grilled naan (GF) (V)
- MUSSELS \$15 two dozen steamed mussels in a shallot & white wine butter sauce (GF)
- MEAT & CHEESE BOARD \$18 two artisanal cheeses & two cured meats served with Village Bakery bread and accompaniments (GF)
- BURRATA CHEESE \$11 creamy mozzarella cheese, candied lemon & herbs served with Village Bakery bread (GF) (V)
- CALAMARI \$12 dusted & lightly fried calamari served with a classic spicy aioli
- ZUCCHINI FRIES \$9 served with a fresh basil & pesto dip (GF)
- CHEF'S TOAST \$9 please ask your server for the Chef's latest creation

jojo classics

monday

CIOPPINO \$29 (GF)

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

tuesday

CRISPY GRILLED HALF CHICKEN \$21

pasture raised chicken with a jus roti & your choice of french fries or mixed greens

wednesday

GNOCCHI \$17 (V)

hand rolled gnocchi & sauteed summer vegetables with a sweet corn cream sauce

thursday

MIXED GRILL

featuring a rotating selection from Schrader Farms & Seven Bridges Farms

friday

SCALLOPS \$28 (GF)

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

sides

\$6

- JOJO FRENCH FRIES (GF)
- MAC & CHEESE
- GRILLED ASPARAGUS (GF)
- SWEET POTATO MASH (GF)
- RATATOUILLE (GF)
- HARICOTS VERTS (GF)
- BRUSSELS SPROUTS {\$8} (GF)

salads

add chicken \$5 • shrimp \$6

salmon \$10 • flat iron steak \$10 • seared tuna \$10

GRILLED CAESAR \$10 artisan romaine lettuce, manchengo cheese & croutons with a horseradish-parm dressing (GF) (V)

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

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

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

NIÇOISE SALAD \$19 seared and paprika crusted tuna served over a warm potato salad with haricot verts, marcona almonds & an olive-sundried tomato tapenade (GF)

MARKET SALAD \$10 please ask your server for the Chef's latest creation

large plates

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 (GF)

SALMON \$26 pan seared Atlantic salmon, corn and edamame succotash & roasted tomato sauce (GF)

JOJO BURGER \$15 prime sirloin from Creekstone Farms with gruyere, candied bacon & your choice of french fries or mixed greens (GF)

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

BLACKENED REDFISH \$26 blackened redfish with wilted spinach, sweet potato mash & a honey-lime butter sauce (GF)

HOUSE PASTA \$22 fresh bucatini pasta served with a summer vegetable ragu, finished with herb ricotta

PORK CHOP \$19 3-day marinated and grilled 12oz pork chop served with a port demi & your choice of french fries or mixed greens

CAJUN CHICKEN \$19 pan seared cajun spiced chicken breast served with a citrus beurre blanc & your choice of french fries or mixed greens (GF)

SHORT RIB \$26 braised beef short rib served with crispy parmesan polenta and grilled asparagus (GF)

wood fired pizza

dough made from 100% all natural ingredients by our team of artisan bakers at The Village Bakery

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

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

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

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

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

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

wine by the glass

SPARKLING

extra dry PRIMA PERLA PROSECCO *italy* \$8 / \$32

WHITES

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

DRY ROSÉ

dry rosé PALM by WHISPERING ANGEL *aix en provence, fr* \$12 / \$48

REDS

pinot noir LYRIC by ETUDE *santa barbara, ca* \$13 / \$52
pinot noir RASCAL *oregon* \$10 / \$40
merlot DRUMHELLER *columbia valley, wa* \$9 / \$36
malbec PUNTA 'LA FLOR' *mendoza, argentina* \$9 / \$36
sangiovese CAPARZO ROSSO IGT *tuscany, italy* \$8 / \$32
tempranillo FRIEND & FARMER *la mancha, spain* \$8 / \$32
cabernet sauvignon TOM GORE *california* \$10 / \$40
red blend SKYFALL *columbia valley, wa* \$10 / \$40
cabernet sauvignon JUGGERNAUT *napa hillside, ca* \$14 / \$56

flights

BRIGHT WHITES \$11

Ruffino 'Lumina' Pinot Grigio • Mohua Sauvignon Blanc
Standing Stone Dry Riesling • Nisia Verdejo

CLASSICS *white to red* \$12

Prima Perla Prosecco • Comtesse de Marion Chardonnay
Rascal Pinot Noir • Tom Gore Cabernet Sauvignon

EX PAT *old world* \$13

Nisia Verdejo • Palm by Whispering Angel Rosé
Caparzo Sangiovese • Friend & Farmer Tempranillo

BRUCE SPRINGSTEEN *domestic* \$16

Standing Stone Dry Riesling • Byron 'NIELSON' Chardonnay
Lyric by Etude Pinot Noir • Juggernaut Cabernet Sauvignon

FOUR MAN DRAUGHT *beer* \$8

Your choice of four 4oz beers on draught

cocktails

SPECIALTY

SPARKLING LEMON DROP \$10

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

DE PRINTEMPS \$9

Dorothy Parker gin, creme de violette, lemon
& brandied cherry

BOLD HEARTED \$10

Espolon tequila blanco, Ancho Reyes chile ancho liqueur,
pomegranate & lime

MAPLE BOURBON OLD FASHIONED \$11

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

SCOTCH VIOLETTES \$11

Dewar's Scotch, creme de violette, lemon & honey

CLASSIC \$9

MARTINI
MANHATTAN
OLD FASHIONED
GIMLET
JOJO WEDGE
FRENCH 75

beer

BOTTLED

MICHELOB ULTRA | 4.2% | usa \$5.25
AMSTEL LIGHT | 3.5% | holland \$5.75
COORS LIGHT | 4.2% | colorado \$5.25
LABATT BLUE LIGHT | 4.0% | canada \$5.25
CORONA | 4.6% | mexico \$5.25
BUDWEISER | 5.0% | st. louis \$5.25
BUD LIGHT | 4.2% | st. louis \$5.25
HEINEKEN | 5.0% | netherlands \$5.75
BLUE MOON | 5.4% | colorado \$5.75
BELL'S TWO HEARTED ALE | 7.0% | michigan \$6.00
DOGFISH 60 MINUTE IPA | 6.0% | delaware \$6.00
1911 HARD CIDER | 5.5% | new york \$5.00

DRAUGHT

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

\$5

CHIPS & DIP

thick cut potato chips & hummus

\$5

WINE, BEER & COCKTAIL FEATURE

happy hour

MONDAY - FRIDAY

4:00-6:00

\$5

PETITE CHARCUTERIE

your choice of one cheese
or one artisan meat,
served with fresh baguette & mustard

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