

## starters

**HUMMUS** \$9 blended with roasted sweet potato, olive oil, herbs & lime zest, served with grilled naan & vegetables 🌱🌱

**MEAT & CHEESE** \$16 cheese & cured meat with pickled vegetables, mustard gastrique served with olive oil crackers 🌱

**RICOTTA** \$10 balsamic fig jam, toasted pumpkin seeds & fresh herbs served with grilled Village Bakery & Cafe bread 🌱🌱

**CALAMARI** \$14 cornmeal dusted with crispy sweet peppers, served with marinara sauce & fresh lemon 🌱

**RACLETTE** \$13 layered thick cut potato chips with melted gruyère & gorgonzola cheese, topped with fresh scallion 🌱🌱

**CLAM DIP** \$14 warm goat cheese, spinach, pancetta & clam served with olive oil crackers 🌱

**DUCK WINGS** \$12 crispy with a sticky citrus-chili glaze, served with blue cheese dressing {6}

**OCTOPUS** \$14 marinated and grilled, served with white bean & kale ragu, Spanish chorizo and micro basil 🌱

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

## salads

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

**MIXED GREENS** \$9 mixed field greens, grape tomatoes & cucumbers with roasted-shallot vinaigrette 🌱🌱

**GRILLED ROMAINE** \$10 romaine lettuce, manchego cheese & croutons with horseradish-parmesan dressing 🌱🌱

**WEDGE** \$13 iceberg lettuce, bacon, tomato and onion with crumbled & creamy blue cheese dressing 🌱🌱

**SPINACH** \$11 shaved apples, red onion, candied pecans & fontina cheese with pear vinaigrette 🌱🌱

**FLAT IRON STEAK** \$18 mixed field greens, dried cranberries, goat cheese & cornbread crumble with honey dijon vinaigrette

## large plates

**MUSSELS FRITES** \$19 two pounds of mussels, steamed in shallot and white wine butter sauce, served with jojo fries 🌱

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

**SEARED SHRIMP** \$25 butternut squash risotto with pancetta & sage, arugula salad with apple cider balsamic glaze 🌱

**JOJO CAJUN CHICKEN** \$19 pan seared cajun spiced chicken breast with citrus beurre blanc, served with your choice of side 🌱

**RICOTTA GNOCCHI** \$18 roasted parsnips, wilted spinach, and toasted pumpkin seeds with a pecorino-peppercorn cream sauce {gluten-free pasta + \$13} 🌱🌱

**PAN SEARED SALMON** \$24 sautéed sweet potato, brussels sprout & red onion, spiced walnuts with maple-thyme glaze 🌱

**JOJO BURGER** \$16 prime sirloin with gruyère cheese and candied bacon, served with your choice of side {gluten-free bun + \$13} 🌱

**RIGATONI** \$22 Sunday sauce with short rib, Italian sausage, tomato & herbs with ricotta {sub gluten-free pasta + \$13} 🌱

**JOJO STEAK FRITES** \$29 10oz grilled sirloin served with maitre d' butter, served with your choice of side 🌱

**JOJO PORK CHOP** \$21 3-day marinated and grilled 12oz pork chop served with port wine demi, served with your choice of side 🌱

**BEEF SHORT RIBS** \$26 slow braised beef short ribs, wilted garlic greens & jalepeño-cheddar cornbread

## sides \$7

JOJO FRENCH FRIES 🌱🌱

SMASHED POTATOES 🌱🌱

MAC & CHEESE 🌱

ROASTED BRUSSELS SPROUTS 🌱🌱

HONEY GLAZED BUTTERNUT SQUASH 🌱🌱

## wood-fired pizzas

dough made from 100% all natural ingredients  
gluten-free dough + \$1 🌱

**MARGHERITA PIZZA** \$13 fresh and roasted tomatoes, mozzarella, basil & red sauce 🌱

**GRILLED CHICKEN PIZZA** \$15 roasted red peppers, goat cheese, balsamic glaze & red sauce

**PEPPERONI PIZZA** \$13 classic cup and char pepperoni, mozzarella cheese & red sauce

**CLASSIC CHEESE PIZZA** \$12 mozzarella & red sauce 🌱

**WILD MUSHROOM PIZZA** \$14 fontina cheese, caramelized onions, olive oil & tarragon 🌱

**SAUSAGE & PEPPER PIZZA** \$13 Schrader Farms Italian sausage, peppadew peppers, mozzarella & red sauce

**KALE & RICOTTA PIZZA** \$13 caramelized onions, herbed ricotta and mozzarella cheese & baby kale 🌱

**jojo classics**

🌱 Vegetarian

🌱 Gluten-free or can be prepared gluten-free

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.

executive chef WILLIAM HUGHES

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## wine by the glass

	6oz	9oz	BOTTLE
<b>SPARKLING</b>			
extra dry PRIMA PERLA PROSECCO	\$8	-	\$32
<b>WHITES</b>			
pinot grigio RUFFINO 'LUMINA' venezia, italy	\$8	\$11	\$32
sauvignon blanc MOHUA marlborough, nz	\$9	\$12	\$36
verdejo NISIA 'OLD VINES' rueda, spain	\$10	\$14	\$40
chardonnay COMTESSE DE MARION languedoc, fr	\$8	\$11	\$32
chardonnay BYRON 'NIELSON' santa barbara, ca	\$11	\$16	\$44
riesling STANDING STONE finger lakes	\$9	\$12	\$36
moscato CAVIT italy	\$8	\$11	\$32
<b>DRY ROSÉ</b>			
rosé PALM by WHISPERING ANGEL provence, fr	\$12	\$17	\$48
<b>REDS</b>			
pinot noir RASCAL oregon	\$10	\$14	\$40
pinot noir LYRIC by ETUDE santa barbara, ca	\$13	\$19	\$52
sangiovese CAPARZO ROSSO IGT tuscan, italy	\$8	\$11	\$32
tempranillo FRIEND & FARMER la mancha, spain	\$8	\$11	\$32
malbec TINTONEGRO mendoza, argentina	\$9	\$12	\$36
cabernet sauvignon MURPHY GOODE california	\$10	\$14	\$40
cabernet sauvignon JUGGERNAUT napa hillside, ca	\$14	\$20	\$56
red blend PRUNUS dao, portugal	\$9	\$12	\$36

## cocktails

**ROSE COLORED GLASSES \$11**  
Dorothy Parker gin, Lillet Rouge, rose water, lemon, cardamom bitters & simple syrup

**THE BEE'S KNEES \$11**  
Prairie vodka, Prima Perla prosecco, lemon & sage-honey syrup

**SPICY, SHAKEN & STIRRED \$12**  
Espolon tequila, chili-infused Aperol, grapefruit, lime & simple syrup

**ANKLE BITER \$10**  
Mount Gay rum, Kraken rum, grapefruit, cinnamon, lime & simple syrup

**OUT OF THE WOODS \$11**  
Larceny Small Batch bourbon, ruby port wine, Campari, angostura bitters & thyme simple syrup

**AQUEDUCT PARK \$10**  
Larceny Small Batch bourbon, black tea, muddled lemon, orange, cherry & honey syrup

**SEASONAL SANGRIA \$9**

## 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 • Murphy Goode Cabernet Sauvignon

### EX PAT *old world* \$13

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

### DOMESTIC *american made* \$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

## bottles & cans

pilsner LABATT BLUE LIGHT ca   4%	\$5.25
lager BUD LIGHT mo   4.2%	\$5.75
lager COORS LIGHT co   4.2%	\$5.25
lager CORONA mexico   4.6%	\$5.75
lager HEINEKEN netherlands   5%	\$6.00
ipa BIG DITCH HAYBURNER buffalo   7%	\$7.00
na BECKS germany   0.3%	\$6.00
spiked seltzer WHITE CLAW MANGO il   5%	\$6.00

## DRAUGHT

See our Draught Menu for our Rotating Taps with local, limited release & seasonal beers

