

starters

HUMMUS \$9 red beet hummus with olive oil, micro greens and beet crisps served with grilled naan and vegetables (GF)(V)

MEAT & CHEESE \$16 cheese & cured meat, pickled vegetables and mustard gastrique served with olive oil crackers (GF)

BURRATA \$10 rich & creamy mozzarella with candied walnuts, pickled strawberries, arugula, olive oil, basil and grilled Village Bakery & Cafe bread (GF)(V)

CALAMARI \$14 cornmeal dusted with crispy onions, grilled lemon and a sriracha-lime aioli (GF)

RACLETTE \$13 layered thick cut potato chips with melted gruyère and gorgonzola cheeses, topped with fresh scallion (GF)(V)

TUNA CROSTINI \$14 toasted Village Bakery & Cafe bread with tuna tartar, avocado, tomato, basil and strawberry gastrique

BAKED CLAMS \$15 wood-fired with andouille sausage, bell pepper, scallion and garlic stuffing (GF)

BISON MEATBALLS \$16 served with tomato demi-glace, crispy onions and grated cheddar cheese

OCTOPUS \$14 char-grilled with slow-roasted tomatoes, beet hummus, sesame seeds, olive oil and a micro salad (GF)

OVEN ROASTED SHRIMP \$15 marinated in aleppo chili and garlic, served with Village Bakery & Cafe bread (GF)

salads

chicken \$5 | shrimp \$6 | salmon \$12
flat iron steak \$10 | seared tofu \$5

MIXED GREENS \$9 mixed field greens, grape tomatoes and cucumbers in a roasted-shallot vinaigrette (GF)(V)

GRILLED ROMAINE \$10 romaine lettuce, manchego cheese and croutons in a horseradish-parmesan dressing (GF)(V)

WEDGE \$13 iceberg lettuce, bacon, tomato and onion with crumbled blue cheese in a creamy blue cheese dressing (GF)(V)

KALE & BEET \$13 wine-braised beets, crumbled goat cheese and almond brittle in a lemon-tahini dressing (GF)(V)

CHOP \$13 mixed chopped lettuces, olives, tomatoes, pepperoncini and chickpeas in a sherry vinaigrette (GF)(V)

sides

JOJO FRENCH FRIES (GF)(V)
SMASHED POTATOES (GF)(V)
MAC & CHEESE (V)
ROASTED ZUCCHINI
with garlic & thyme (GF)(V)
BROCCOLINI
with lemon and parmesan (GF)(V)

large plates

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

BUTTERMILK CHICKEN MILANESE \$19 breaded chicken breast served with a salad of arugula & grilled radicchio, tomatoes and pecorino in a white balsamic vinaigrette (GF)

VEGETABLE RISOTTO \$16 creamy arborio rice, wild mushrooms, peas, roasted peppers, corn, fresh kale and goat cheese (GF)(V)

RICOTTA GNOCCHI \$18 italian sausage and fresh spinach in a marinara sauce topped with basil and pecorino romano {gluten-free pasta +\$1} (GF)(V)

SHRIMP LINGUINI \$25 grape tomatoes, fresh spinach, garlic and lemon in a sherry butter sauce, topped with herbed breadcrumbs {gluten-free pasta +\$1} (GF)(V)

SALMON \$25 pan seared with crispy parmesan polenta, tomato-herb compound butter and garlic broccolini (GF)

OPEN FACED STEAK SANDWICH \$27 slow-roasted & shaved prime angus sirloin on Village Bakery & Cafe sourdough with mushroom butter, cheddar cheese and crispy onions served with jojo fries

jojo classics

served with your choice of side

CAJUN CHICKEN \$19 pan seared cajun spiced chicken breast with citrus beurre blanc (GF)

JOJO BURGER \$17 angus chuck blend with gruyère cheese and candied bacon {gluten-free bun +\$1} (GF)

STEAK FRITES \$29 10oz grilled angus reserve sirloin served with maitre d' butter (GF)

PORK CHOP \$21 3-day marinated and grilled 12oz pork chop served with port wine demi (GF)

wood-fired pizza

dough made from 100% all-natural ingredients
gluten-free dough + \$1 (GF)

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

GRILLED CHICKEN \$15 BBQ sauce, andouille sausage, mozzarella, roasted peppers and scallions

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

KALE & RICOTTA \$13 caramelized onions, herbed ricotta, mozzarella and baby kale (V)

SAUSAGE & PEPPER \$13 Schrader Farms italian sausage, peppadew peppers, mozzarella and red sauce

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

CLASSIC CHEESE \$12 mozzarella and red sauce (V)

(V) Vegetarian

(GF) Gluten-free or can be prepared gluten-free

Please let your server know if you have any allergies or dietary restrictions. Menu items can be cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness.

JOE MEYERS executive chef

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wine by the glass

	6oz	9oz	BOTTLE
SPARKLING			
extra dry PRIMA PERLA PROSECCO	\$8	-	\$32
WHITES			
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
DRY ROSÉ			
rosé PALM by WHISPERING ANGEL provence, fr	\$12	\$17	\$48
REDS			
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

SPICED TONIC \$10 Escubac, spiced simple, tonic & orange
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
COTTO'S PUNCH \$11 white rum, blood orange liqueur, orgeat & lime
SMOKE & MIRRORS \$12 Dewar's, yellow chartreuse, ginger & lemon
1780 \$11 Redemption Rye, Applejack, chia-infused amaro, espresso & Aztec chocolate bitters

flights

BRIGHT WHITES \$11 Ruffino 'Lumina' Pinot Grigio • Mohua Sauvignon Blanc Standing Stone Dry Riesling • Nisia Verdejo
CLASSICS <i>white to red</i> \$12 Prima Perla Prosecco • Comtesse de Marion Chardonnay Rascal Pinot Noir • Murphy Goode Cabernet Sauvignon
EX PAT <i>old world</i> \$13 Nisia Verdejo • Palm by Whispering Angel Rosé Caparzo Sangiovese • Friend & Farmer Tempranillo
DOMESTIC <i>american made</i> \$16 Standing Stone Dry Riesling • Byron 'Nielson' Chardonnay Lyric by Etude Pinot Noir • Juggernaut Cabernet Sauvignon
FOUR MAN DRAUGHT <i>beer</i> \$8 Your choice of four 4oz beers on draught

bottles & cans

lager BLUE POINT TOASTED LAGER patchogue 5.5%	\$6.00
lager HEINEKEN netherlands 5%	\$6.00
lager DAURA gluten free barcelona 5.4%	\$5.75
lager BUDWEISER mo 5%	\$5.25
lager CORONA mexico 4.6%	\$5.75
lager COORS LIGHT co 4.2%	\$5.50
lager MICHELOB ULTRA mo 4.2%	\$5.25
lager AMSTEL LIGHT netherlands 3.5%	\$5.75
neipa INDUSTRIAL ARTS THE WRENCH ne 6.8%	\$9.00
ipa BIG DITCH HAYBURNER buffalo 7%	\$7.00
ipa DOGFISH 60 MINUTE de 6%	\$7.00
gose COLLECTIVE ARTS MASH UP THE JAM ca 5%	\$9.00
pilsner LABATT BLUE LIGHT ca 4%	\$5.25
cider NINE PIN SEASONAL CIDER albany 4.7%	\$9.00
spiked seltzer WHITE CLAW il 5%	\$6.00
na BECKS germany 0.3%	\$6.00

DRAUGHT

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