

## 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 grilled 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)

WILLIAM HUGHES executive chef

WWW.RESTAURANTJOJO.COM

(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.

## cocktails

<b>BEE'S KNEES</b> \$11 Crop Organic Vodka, Prima Perla Prosecco, lemon & sage honey syrup	<b>COLLINS REFRESHER</b> \$10 Aviation Gin, cucumbers, fresh mint syrup, soda	<b>SNAP PEA MARTINI</b> \$12 Crop Organic Vodka, snap pea syrup, Lillet Blanc, fresh lemon
<b>SPICY, SHAKEN, STIRRED</b> \$12 Espolon Tequila, chili-infused Aperol, grapefruit, lime, simple syrup	<b>VIOLEGARD</b> \$11 Bacardi White Rum, Giffard Creme de Violette, fresh lemon	<b>GREEN CAN TEA</b> \$12 Larceny Bourbon, Domaine de Canton ginger liqueur, fresh brewed green tea, twist

## wines by the glass

	6oz	9oz	Btl
<b>SPARKLING</b>			
extra dry PRIMA PERLA PROSECCO	\$9	---	\$32
<b>WHITES</b>			
pinot grigio RUFFINO 'LUMINA' venezia, italy	\$8	\$11	\$30
sauvignon blanc MOHUA marlborough, nz	\$10	\$14	\$37
chardonnay COMTESSE DE MARION languedoc, fr	\$9	\$12	\$32
chardonnay BYRON 'NIELSON' santa barbara, ca	\$12	\$17	\$46
riesling STANDING STONE finger lakes	\$10	\$14	\$37
moscato CAVIT italy	\$8	\$11	\$30
<b>DRY ROSÉ</b>			
rosé THE BEACH by WHISPERING ANGEL provence, fr	\$13	\$19	\$52
<b>REDS</b>			
pinot noir RASCAL oregon	\$11	\$16	\$42
pinot noir LYRIC by ETUDE santa barbara, ca	\$14	\$20	\$56
sangiovese CAPARZO ROSSO IGT tuscan, italy	\$9	\$12	\$32
tempranillo FRIEND & FARMER la mancha, spain	\$9	\$12	\$32
malbec TINTONEGRO mendoza, argentina	\$10	\$14	\$37
cabernet sauvignon MURPHY GOODE california	\$11	\$16	\$42
cabernet sauvignon JUGGERNAUT napa hillside, ca	\$15	\$22	\$60
red blend PRUNUS dao, portugal	\$10	\$14	\$37
red blend TROUBLEMAKER california	\$9	\$12	\$32

## wine flights

<b>BRIGHT WHITES</b> \$12 Ruffino 'Lumina' Pinot Grigio Mohua Sauvignon Blanc Standing Stone Dry Riesling Nisia Verdejo
<b>CLASSICS</b> <i>white to red</i> \$13 Prima Perla Prosecco Comtesse de Marion Chardonnay Rascal Pinot Noir Murphy Goode Cabernet Sauvignon
<b>EX PAT</b> <i>old world</i> \$14 Nisia Verdejo The Beach by Whispering Angel Rosé Caparzo Sangiovese Friend & Farmer Tempranillo
<b>DOMESTIC</b> <i>american made</i> \$17 Standing Stone Dry Riesling Byron 'Nielson' Chardonnay Lyric by Etude Pinot Noir Juggernaut Cabernet Sauvignon
<b>PURPLE LIPS</b> <i>light to heavy</i> \$17 Rascal Pinot Noir Troublemaker Red Blend Tintonegro Malbec Murphy Goode Cabernet Sauvignon

## draught

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

**FOUR MAN DRAUGHT** \$9.00  
Beer Flight, your choice of four 4oz beers on draught

BUD LIGHT	\$5.25
LABATT BLUE LIGHT	\$5.25
COORS LIGHT	\$5.25
CORONA	\$5.75
HEINEKEN	\$6.00
BECK'S NA	\$6.00

## bottles & cans

BIG DITCH HAYBURNER ipa	\$7.00
WHITE CLAW MANGO spiked seltzer	\$6.00

