

starters

HUMMUS \$9 roasted garlic hummus, everything crumble and extra virgin olive oil 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)

RICOTTA \$11 herbed whole milk ricotta, aleppo chili honey, toasted pumpkin seeds and grilled Village Bakery & Cafe bread (GF)(V)

CALAMARI \$14 cornmeal dusted with crispy cherry peppers over fresh kale with tomato blush sauce (GF)

RACLETTE \$14 layered thick cut potato chips with melted gruyère and gorgonzola cheeses, topped with fresh scallion (GF)(V)

DUCK CROSTINI \$14 toasted Village Bakery & Cafe bread with duck rilette, goat cheese, dried cranberries and balsamic

BAKED CLAMS \$15 wood-fired with a bacon, roasted garlic, shallot and herb stuffing, served with fresh lemon (GF)

OCTOPUS \$14 char-grilled with butternut squash puree and a lentil-frisee salad tossed in a white balsamic vinaigrette (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 & PEAR \$13 fresh kale, poached pears, golden raisins, toasted almonds and goat cheese in a pomegranate vinaigrette (GF)(V)

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

sides \$7

JOJO FRENCH FRIES (GF)(V)
SMASHED POTATOES (GF)(V)
MAC & CHEESE (V)
ROASTED BRUSSELS SPROUTS
with olive oil and sea salt (GF)(V)
BUTTERNUT SQUASH
honey-baked (GF)(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.

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)

SHRIMP RISOTTO \$25 creamy arborio rice, root vegetables, fresh spinach, crispy onions and a pomegranate-balsamic glaze (GF)

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

TORTELLINI \$16 cheese-filled pasta in a pumpkin-sage cream sauce with wild mushrooms, kale, pumpkin seeds and parmesan (V)

SALMON \$26 pan-seared with saute of wild rice and brussels sprouts, butternut squash puree, maple-soy glaze and walnuts (GF)

SHORT RIB \$28 red wine and bell pepper braised short rib with gorgonzola whipped potatoes and a frisee salad (GF)

jojo classics

served with your choice of side

CAJUN CHICKEN \$20 pan seared cajun spiced chicken breast with citrus beurre blanc (GF)

JOJO BURGER \$18 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 \$22 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 roasted garlic puree, mozzarella, chicken, bacon and apple

WILD MUSHROOM \$15 fontina cheese, caramelized onions, olive oil, tarragon (V)

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

SAUSAGE & PEPPER \$15 Schrader Farms italian sausage, peppadew peppers, mozzarella and red sauce

PEPPERONI \$14 classic cup & char pepperoni, mozzarella cheese and red sauce

CLASSIC CHEESE \$13 mozzarella and red sauce (V)

JOE MEYERS executive chef

WWW.RESTAURANTJOJO.COM

cocktails

BEE'S KNEES \$11

Crop Organic Vodka, Prima Perla Prosecco, lemon & sage honey syrup

COLLINS REFRESHER \$10

Aviation Gin, cucumbers, fresh mint syrup, soda

SNAP PEA MARTINI \$12

Crop Organic Vodka, snap pea syrup, Lillet Blanc, fresh lemon

SPICY, SHAKEN, STIRRED \$12

Espolon Tequila, chili-infused Aperol, grapefruit, lime, simple syrup

VIOLEGARD \$11

Bacardi White Rum, Giffard Creme de Violette, fresh lemon

GREEN CAN TEA \$12

Larceny Bourbon, Domaine de Canton ginger liqueur, fresh brewed green tea, twist

wines by the glass

	6oz	9oz	Btl
SPARKLING			
extra dry PRIMA PERLA PROSECCO	\$9	---	\$32
WHITES			
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
semi-sweet riesling STANDING STONE finger lakes	\$10	\$14	\$37
moscato CAVIT italy	\$8	\$11	\$30
DRY ROSÉ			
rosé THE BEACH by WHISPERING ANGEL provence, fr	\$13	\$19	\$52
REDS			
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

wine flights

BRIGHT WHITES \$12

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

CLASSICS *white to red* \$13

Prima Perla Prosecco
Comtesse de Marion Chardonnay
Rascal Pinot Noir
Murphy Goode Cabernet Sauvignon

EX PAT *old world* \$14

Nisia Verdejo
The Beach by Whispering Angel Rosé
Caparzo Sangiovese
Friend & Farmer Tempranillo

DOMESTIC *american made* \$17

Standing Stone Semi-Sweet Riesling
Byron 'Nielson' Chardonnay
Lyric by Etude Pinot Noir
Juggernaut Cabernet Sauvignon

bottles & cans

BUDWEISER	\$5.25	BLUE POINT TOASTED LAGER	\$6.00
LABATT BLUE LIGHT	\$5.25	INDUSTRIAL ARTS THE WRENCH neipa	\$9.00
MICHELOB ULTRA	\$5.25	BIG DITCH HAYBURNER ipa	\$7.00
COORS LIGHT	\$5.25	DOGFISH HEAD 60-MINUTE ipa	\$7.00
AMSTEL LIGHT	\$5.75	COLLECTIVE ARTS MASH UP THE JAM gose	\$9.00
CORONA	\$5.75	NINE PIN seasonal cider	\$9.00
HEINEKEN	\$6.00	WHITE CLAW spiked seltzer	\$6.00
BECK'S NA	\$6.00		
DAURA gluten free	\$5.75		

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

