

## starters

extra grilled bread +\$1 | extra grilled naan +\$1

**HUMMUS** \$12 sweet potato hummus, candied pecans and extra virgin olive oil served with grilled naan and vegetables (GF) (V)

**MEAT & CHEESE** \$18 cheese & cured meat, pickled vegetables and apple cider gastrique served with olive oil crackers (GF)

**RICOTTA** \$13 herbed whole milk ricotta, rosemary-pear chutney, toasted almonds and grilled VBC bread (GF) (V)

**CALAMARI** \$15 crispy fried, tossed with peppadew peppers and served with a side of fresh marinara sauce (GF)

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

**STUFFED PEPPERS** \$14 wood-fired hungarian wax peppers with Schrader Farms sausage stuffing, fresh basil and parmesan (GF)

**CRAB CAKES** \$17 pan seared and served with a roasted garlic-dill aioli, fresh arugula and lemon (GF)

**OCTOPUS** \$14 char-grilled with a chorizo, wilted kale and white bean ragout (GF)

**OVEN ROASTED SHRIMP** \$15 marinated in aleppo chili and garlic, served with VBC bread (GF)

## salads

chicken \$5 | shrimp \$6 | salmon\* \$12

flat iron steak \$10 | seared tofu \$5 | crumbled blue cheese \$1.50

**MIXED GREENS** \$11 mixed field greens, grape tomatoes and cucumbers in a roasted-shallot vinaigrette (GF) (V)

**GRILLED ROMAINE** \$13 romaine lettuce, manchego cheese and croutons in a horseradish-parmesan dressing (GF) (V)

**WEDGE** \$15 iceberg lettuce, bacon, tomato and onion with crumbled blue cheese in a creamy blue cheese dressing (GF) (V)

**FLAT IRON** \$23 marinated & grilled flat iron steak, fresh kale, roasted sweet potato, red onion and crumbled goat cheese in a honey-dijon vinaigrette (GF) {VEGETARIAN OPTION AVAILABLE \$13}

**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)

**BUTTERNUT SQUASH**

honey-glazed (GF) (V)

**ROASTED BRUSSELS SPROUTS**

with sea salt and olive oil (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** \$21 two pounds of mussels steamed in shallot and white wine butter sauce, served with jojo fries (GF)

**BUTTERMILK CHICKEN MILANESE** \$22 breaded chicken breast served with a salad of arugula & radicchio, tomatoes and pecorino romano in a white balsamic vinaigrette (GF)

**SHRIMP PENNE** \$25 roasted tomatoes, olives, spinach and artichokes in a white wine sauce with rosemary breadcrumbs {gluten-free pasta +\$1} (GF)

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

**VEGETABLE RISOTTO** \$18 creamy butternut squash rice, wild mushrooms, sage, wilted kale, crumbled goat cheese and candied pecans (GF) (V)

**SALMON\*** \$27 pan-seared over a dried cranberry and brussels sprout sauté with parsnip mashed potatoes and a balsamic glaze (GF)

**SHORT RIB** \$28 slow-braised beef served with crispy parmesan polenta, a spinach & red onion salad and braising jus (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 in house from 100% all-natural ingredients

gluten-free dough +\$2.50 (GF)

side of blue cheese dressing +\$1 (GF)

**MARGHERITA** \$15 fresh & roasted tomatoes, mozzarella, basil and red sauce (V)

**GRILLED CHICKEN** \$16 roasted garlic puree, mozzarella, chicken, cranberries, goat cheese and scallions

**WILD MUSHROOM** \$16 fontina cheese, caramelized onions, olive oil, tarragon (V)

**KALE & RICOTTA** \$15 caramelized onions, herbed ricotta, mozzarella and baby kale (V)

**SAUSAGE & PEPPER** \$16 Schrader Farms italian sausage, peppadew peppers, mozzarella and red sauce

**PEPPERONI** \$15 classic cup & char pepperoni, mozzarella cheese and red sauce

**CLASSIC CHEESE** \$14 mozzarella and red sauce (V)

JOE MEYERS executive chef

WWW.RESTAURANTJOJO.COM

## cocktails

|   |  |   |
|---|--|---|
| <b>BEE'S KNEES</b> \$11<br>Crop Organic Vodka, Prima Perla Prosecco, lemon & sage honey syrup               | <b>COLLINS REFRESHER</b> \$10<br>Aviation Gin, cucumbers, fresh mint syrup, soda   | <b>SNAP PEA MARTINI</b> \$12<br>Crop Organic Vodka, snap pea syrup, Lillet Blanc, fresh lemon                 |
| <b>SPICY, SHAKEN, STIRRED</b> \$12<br>Espolon Tequila, chili-infused Aperol, grapefruit, lime, simple syrup | <b>VIOLEGARD</b> \$11<br>Bacardi White Rum, Giffard Creme de Violette, fresh lemon | <b>GREEN CAN TEA</b> \$12<br>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                       | \$9.75  | ---     | \$37 |
| <b>WHITES</b>  |         |         |      |
| pinot grigio CAPOSALDO venezia, italy                | \$8.00  | \$11.50 | \$30 |
| sauvignon blanc MOHUA marlborough, new zealand       | \$11.00 | \$16.00 | \$43 |
| bordeaux blanc CHÂTEAU DE PARENCHÈRE france          | \$11.50 | \$16.75 | \$44 |
| chardonnay COMTESSE DE MARION languedoc, france      | \$9.75  | \$14.00 | \$37 |
| chardonnay BYRON 'NIELSON' santa barbara, california | \$12.00 | \$17.50 | \$46 |
| semi-sweet riesling STANDING STONE finger lakes, NY  | \$11.50 | \$16.75 | \$44 |
| <b>DRY ROSÉ</b>                                      |         |         |      |
| rosé FIGUIERE provence, france                       | \$12.00 | \$17.50 | \$46 |
| <b>REDS</b>  |         |         |      |
| pinot noir RASCAL oregon                             | \$11.00 | \$16.00 | \$42 |
| pinot noir IMAGERY sonoma, california                | \$13.00 | \$19.00 | \$50 |
| sangiovese CAPARZO ROSSO IGT tuscan, italy           | \$9.75  | \$14.00 | \$37 |
| red blend LOCATIONS spain                            | \$13.75 | \$20.00 | \$54 |
| malbec THE SEEKER mendoza, argentina                 | \$10.00 | \$14.50 | \$38 |
| cabernet sauvignon M. DEAN california                | \$12.50 | \$18.25 | \$48 |
| cabernet sauvignon JUGGERNAUT napa hillside, ca      | \$15.50 | \$22.75 | \$60 |

## wine flights

|   |
|---|
| <b>BRIGHT WHITES</b> \$14<br>Caposaldo Pinot Grigio<br>Mohua Sauvignon Blanc<br>Ch. de Parenchere Bordeaux Blanc<br>Comtesse de Marion Chardonnay<br>---                    |
| <b>CLASSICS</b> <i>white to red</i> \$14.50<br>Prima Perla Prosecco<br>Comtesse de Marion Chardonnay<br>Rascal Pinot Noir<br>M. Dean Cabernet Sauvignon<br>---              |
| <b>EX PAT</b> <i>old world</i> \$16<br>Ch. de Parenchere Bordeaux Blanc<br>Figuere Rosé<br>Caparzo Sangiovese<br>Locations Spanish Red Blend<br>---                         |
| <b>DOMESTIC</b> <i>american made</i> \$18<br>Standing Stone Semi-Sweet Riesling<br>Byron 'Nielson' Chardonnay<br>Imagery Pinot Noir<br>Juggernaut Cabernet Sauvignon<br>--- |
| <b>PURPLE LIPS</b> <i>light to heavy</i> \$16<br>Rascal Pinot Noir<br>Locations Red Blend<br>The Seeker Malbec<br>M. Dean Cabernet Sauvignon                                |

## bottles & cans

|                          |        |   |        |
|--------------------------|--------|---|--------|
| BUDWEISER                | \$5.25 | BLUE POINT TOASTED LAGER                | \$6.00 |
| LABATT BLUE LIGHT        | \$5.25 | INDUSTRIAL ARTS<br>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<br>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 | HIGH NOON hard seltzer                  | \$8.00 |
| DAURA <b>gluten free</b> | \$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

