

## 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 \$5.0

**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)

WILLIAM HUGHES executive chef

WWW.RESTAURANTJOJO.COM

## 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	\$9.75	---	\$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
red blend TROUBLEMAKER california	\$12.00	\$17.50	\$46
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 Caposaldo Pinot Grigio Mohua Sauvignon Blanc Ch. de Parenchere Bordeaux Blanc Comtesse de Marion Chardonnay ---
<b>CLASSICS</b> <i>white to red</i> \$14.50 Prima Perla Prosecco Comtesse de Marion Chardonnay Rascal Pinot Noir M. Dean Cabernet Sauvignon ---
<b>EX PAT</b> <i>old world</i> \$16 Ch. de Parenchere Bordeaux Blanc Figuere Rosé Caparzo Sangiovese Locations Spanish Red Blend ---
<b>DOMESTIC</b> <i>american made</i> \$18 Standing Stone Semi-Sweet Riesling Byron 'Nielson' Chardonnay Imagery Pinot Noir Juggernaut Cabernet Sauvignon ---
<b>PURPLE LIPS</b> <i>light to heavy</i> \$16 Rascal Pinot Noir Locations Red Blend The Seeker Malbec M. Dean 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	BIG DITCH HAYBURNER ipa	\$7.00
LABATT BLUE	\$5.25	WHITE CLAW spiked seltzer	\$6.00
LABATT BLUE LIGHT	\$5.25	HIGH NOON hard seltzer	\$8.00
COORS LIGHT	\$5.25		
MILLER LITE	\$5.25		
CORONA	\$5.75		
HEINEKEN	\$6.00		
BECK'S NA	\$6.00		

