

starters

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

HUMMUS \$12 roasted red pepper hummus, tomato-basil relish and extra virgin olive oil served with grilled naan and vegetables (V) (GF)

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

RICOTTA \$14 herbed whole milk ricotta, hot honey-peach salsa and grilled VBC bread (V) (GF)

CALAMARI \$16 flash fried, topped with a peppadew pepper aioli and crispy chick peas, served with lemon (GF)

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

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

CRAB CAKES \$18 pan seared and served over corn puree with lime crema, smoked chili oil and fresh herbs (GF)

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

salads

chicken \$7 | shrimp \$8 | salmon* \$13

flat iron steak \$11 | seared tofu \$6 | crumbled blue cheese \$1.50

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

GRILLED ROMAINE \$14 romaine lettuce, manchego cheese and croutons in a horseradish-parmesan dressing (V) (GF)

WEDGE \$16 iceberg lettuce, bacon, tomato and onion with crumbled blue cheese in a creamy blue cheese dressing (V) (GF)

FLAT IRON \$24 marinated & grilled flat iron steak, fresh kale, quinoa, grape tomatoes, fresh mozzarella and croutons in a charred pepper vinaigrette (GF) {VEGETARIAN OPTION AVAILABLE \$14}

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

sides \$8

JOJO FRENCH FRIES (V) (GF)

SMASHED POTATOES (V) (GF)

MAC & CHEESE (V)

SAUTÉED ZUCCHINI

with herbs & garlic (V) (GF)

ROASTED ASPARAGUS

with lemon zest and parmesan (V) (GF)

(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.

WILLIAM HUGHES executive chef

WWW.RESTAURANTJOJO.COM

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 \$24 breaded chicken breast served with a salad of arugula & radicchio, tomatoes and pecorino romano in a white balsamic vinaigrette (GF)

SHRIMP FETTUCCHINI \$25 fresh corn, spanish chorizo, grape tomatoes, basil and wilted spinach in a white wine butter sauce {gluten-free pasta +\$1} (GF)

RICOTTA GNOCCHI \$23 Schrader Farms italian sausage and fresh spinach in a marinara sauce topped with basil and pecorino romano {gluten-free pasta +\$1} (GF)

VEGGIE RISOTTO \$18 creamy tomato & herb arborio rice, mushrooms, peas, bell peppers and zucchini with smoked feta (V) (GF)

SALMON* \$27 pan-seared over purple potato, roasted garlic and asparagus hash with a lemon-dill compound butter (GF)

BRISKET SANDWICH \$28 slow-roasted & sliced beef brisket, bourbon BBQ onion jam and sharp cheddar served open-faced on a VBC biscuit with sweet potato fries (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* \$20 angus chuck blend with gruyère cheese and candied bacon {gluten-free bun +\$1} (GF)

VEGGIE BURGER \$17 three-grain blend with beans and roasted red peppers, served with gruyère cheese

STEAK FRITES* \$32 10oz grilled angus reserve sirloin served with maitre d' butter (GF)

PORK CHOP \$25 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 \$17 fresh garlic, tomatoes, artichokes, kalamata olives and smoked feta

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

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

SAUSAGE & PEPPER \$17 Schrader Farms italian sausage, peppadew peppers, mozzarella and red sauce

PEPPERONI \$16 classic cup & char pepperoni, mozzarella cheese and red sauce

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

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	\$9.75	---	\$37
WHITES			
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
DRY ROSÉ			
rosé FIGUIERE provence, france	\$12.00	\$17.50	\$46
REDS			
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

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

