

## starters

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

**HUMMUS** \$12 butternut squash hummus, pepitas 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, walnut crumble and grilled VBC bread (V) (GF)

**CALAMARI** \$16 flash fried, tossed with banana peppers, olives and crispy chick peas, served with house red sauce (GF)

**RACLETTE** \$14 layered thick cut potato chips with melted gruyère and gorgonzola cheeses, topped with sliced 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 with cajun remoulade sauce and fresh lemon (GF)

**OVEN ROASTED SHRIMP** \$16 marinated in aleppo chili and garlic, served with VBC bread (GF)

## salads

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

flat iron steak \$13 | 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** \$25 marinated & grilled flat iron steak, fresh spinach, shaved NY apple, candied walnuts, grilled red onion and crumbled goat cheese in a maple-balsamic vinaigrette (GF)  
{VEGETARIAN OPTION AVAILABLE \$15}

**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)

**BUTTERNUT SQUASH**

with herbs & honey (V) (GF)

**BRUSSELS SPROUTS**

with olive oil & sea salt (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.

JOE MEYERS executive chef

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## large plates

**MUSSELS FRITES** \$22 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)

**RIGATONI** \$20 sage-alfredo sauce, butternut squash, wild mushrooms, kale and toasted walnuts {gluten-free pasta +\$1} (V) (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)

**SHRIMP RISOTTO** \$25 with creamy spinach, artichoke, sherry wine, parmesan and crispy leeks (GF)

**SALMON\*** \$27 pan-seared over parsnip puree with a sweet potato, raisin, caper, onion and pepper caponata (GF)

**SHORT RIB** \$29 red wine braised, rosemary-asiago whipped potatoes with roasted brussels sprouts 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\*** \$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 and charred leek aioli

**STEAK FRITES\*** \$34 10oz grilled angus reserve sirloin served with maitre d' butter (GF)

**PORK CHOP** \$26 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 crumbled goat cheese

**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

### FRENCH BLONDE SPRITZ

Aviation Gin, St. Germaine, Lillet Blanc, grapefruit, prosecco \$12.50

### BEE'S KNEES

Crop Organic Vodka, prosecco, lemon & sage honey syrup \$11

### JUNGLE BIRD

dark rum, strawberry infused Campari, pineapple, lime \$11.50

### WHITE LOTUS

Crop Organic Vodka, lychee purée, yuzu lemon liqueur, fresh lime \$12

### SPICY, SHAKEN, STIRRED

Espolon Tequila, chili-infused Aperol, grapefruit, fresh lime \$12

### SIDECAR

cognac, vanilla-brown sugar syrup, triple sec, fresh lemon \$12.50

## wines by the glass

	6oz	9oz	Btl
<b>SPARKLING</b>			
extra dry PRIMA PERLA PROSECCO	\$10.00	---	\$38
<b>WHITES</b>			
pinot grigio CAPOSALDO venezia, italy	\$9.00	\$13.00	\$34
sauvignon blanc MOHUA marlborough, new zealand	\$11.50	\$16.75	\$44
bordeaux blanc CHÂTEAU DE PARENCHÈRE france	\$12.00	\$17.50	\$46
chardonnay COMTESSE DE MARION languedoc, france	\$10.00	\$14.50	\$38
chardonnay BYRON 'NIELSON' santa barbara, california	\$13.00	\$19.00	\$50
semi-dry riesling HERMANN J. WIEMER finger lakes, NY	\$14.00	\$20.50	\$55
<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	\$10.00	\$14.50	\$38
red blend CUNE CRIANZA spain	\$12.00	\$17.50	\$46
malbec THE SEEKER mendoza, argentina	\$10.50	\$15.25	\$40
cabernet sauvignon M. DEAN california	\$12.50	\$18.25	\$48
cabernet sauvignon JUGGERNAUT napa hillside, ca	\$15.75	\$23.00	\$61

## wine flights

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

## bottles & cans

BUDWEISER	\$5.75	BLUE POINT TOASTED LAGER	\$6.50
LABATT BLUE LIGHT	\$5.75	INDUSTRIAL ARTS THE WRENCH neipa	\$9.50
MICHELOB ULTRA	\$5.75	BIG DITCH HAYBURNER ipa	\$7.50
COORS LIGHT	\$5.75	DOGFISH HEAD 60-MINUTE ipa	\$7.50
AMSTEL LIGHT	\$6.25	COLLECTIVE ARTS MASH UP THE JAM gose	\$9.50
CORONA	\$6.25	NINE PIN seasonal cider	\$9.00
HEINEKEN	\$6.25	WHITE CLAW spiked seltzer	\$7.00
BECK'S NA	\$6.25	HIGH NOON hard seltzer	\$8.25
DAURA <b>gluten free</b>	\$6.25		

## 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

