

## 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 (GF) (V)

**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 (GF) (V)

**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 (GF) (V)

**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 (GF) (V)

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

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

**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 (GF) (V)

## sides \$8

**JOJO FRENCH FRIES** (GF) (V)

**SMASHED POTATOES** (GF) (V)

**MAC & CHEESE** (V)

**BUTTERNUT SQUASH**

with herbs & honey (GF) (V)

**BRUSSELS SPROUTS**

with olive oil & sea salt (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.

WILLIAM HUGHES executive chef

WWW.RESTAURANTJOJO.COM

## 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} (GF) (V)

**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 |
| red blend TROUBLEMAKER california                    | \$12.50 | \$18.25 | \$48 |
| 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          |
| ---                                    |
| <b>CLASSICS white to red \$14.50</b>   |
| Prima Perla Prosecco                   |
| Comtesse de Marion Chardonnay          |
| Rascal Pinot Noir                      |
| M. Dean Cabernet Sauvignon             |
| ---                                    |
| <b>EX PAT old world \$16</b>           |
| Ch. de Parenchere Bordeaux Blanc       |
| Figuere Rosé                           |
| Caparzo Sangiovese                     |
| Cune Crianza Red Blend                 |
| ---                                    |
| <b>DOMESTIC american made \$18</b>     |
| Hermann J. Wiemer Semi-Dry Riesling    |
| Byron 'Nielson' Chardonnay             |
| Imagery Pinot Noir                     |
| Juggernaut Cabernet Sauvignon          |
| ---                                    |
| <b>PURPLE LIPS light to heavy \$16</b> |
| Rascal Pinot Noir                      |
| Cune Crianza 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         | \$5.75 | BIG DITCH HAYBURNER ipa   | \$7.50 |
| LABATT BLUE       | \$5.75 | WHITE CLAW spiked seltzer | \$7.00 |
| LABATT BLUE LIGHT | \$5.75 | HIGH NOON hard seltzer    | \$8.25 |
| COORS LIGHT       | \$5.75 |                           |        |
| MILLER LITE       | \$5.75 |                           |        |
| CORONA            | \$6.25 |                           |        |
| HEINEKEN          | \$6.25 |                           |        |
| BECK'S NA         | \$6.25 |                           |        |

