

starters

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

HUMMUS \$14 red beet hummus, extra virgin olive oil and lemon zest served with grilled naan and vegetables (GF)(V)

MEAT & CHEESE \$20 cheese & cured meat, pickled vegetables and apple cider gastrique served with olive oil crackers (GF)

RICOTTA \$15 herbed whole milk ricotta, blood orange hot honey, toasted hazelnuts and grilled bread (GF)(V)

CALAMARI \$18 flash fried, tossed with housemade sweet chili glaze and sesame seeds and served with grilled lime (GF)

RACLETTE \$16 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 chorizo sausage stuffing, fresh basil and parmesan (GF)

CRAB CAKES \$19 pan seared over a street corn salad with basil aioli, fresh tomato and cilantro (GF)

OVEN ROASTED SHRIMP \$18 marinated in aleppo chili and garlic, served with grilled bread (GF)

salads

chicken \$10 | shrimp \$12 | salmon* \$15

flat iron steak \$13 | seared tofu \$6 | crumbled blue cheese \$1.50

MIXED GREENS \$12 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 \$26 marinated & grilled flat iron steak, fresh kale, braised red beets, mandarin oranges, crumbled goat cheese and toasted hazelnuts in a passionfruit vinaigrette (GF)
{VEGETARIAN OPTION AVAILABLE \$16}

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)

GARLICKY GREEN BEANS

sautéed with olive oil (GF)(V)

ROASTED ZUCCHINI

with lemon and parmesan (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.

JOE MEYERS executive chef

WWW.RESTAURANTJOJO.COM

large plates

MUSSELS FRITES \$24 two pounds of mussels steamed in shallot and white wine butter sauce, served with jojo fries (GF)

BUTTERMILK CHICKEN MILANESE \$26 breaded chicken breast served with a salad of arugula & radicchio, tomatoes and pecorino romano in a white balsamic vinaigrette (GF)

CAJUN SHRIMP PENNE \$28 pan seared shrimp, cajun cream sauce, roasted red peppers, wilted spinach and chopped scallions {gluten-free pasta +\$1} (GF)(V)

RICOTTA GNOCCHI \$25 Schrader Farms italian sausage and fresh spinach in a marinara sauce topped with basil and pecorino romano {gluten-free pasta +\$1} (GF)

CREAMY CORN RISOTTO \$22 with wild mushrooms, green bell peppers, crumbled goat cheese and fried onions (GF)

SALMON* \$30 pan-seared over crispy polenta with garlicky green beans and a roasted tomato compound butter (GF)

STEAK SANDWICH \$28 chicago-style shaved steak with pickled pepper relish, provolone cheese, au jus and jojo fries (GF)

jojo classics

served with your choice of side

CAJUN CHICKEN \$25 pan seared cajun spiced chicken breast with citrus beurre blanc (GF)

JOJO BURGER* \$21 angus chuck blend with gruyère cheese and candied bacon {gluten-free bun +\$1} (GF)

VEGGIE BURGER \$18 three-grain blend with beans and roasted red peppers, served with gruyère cheese and basil aioli

STEAK FRITES* \$35 10oz grilled angus reserve sirloin served with maitre d' butter and jojo french fries (GF)

PORK CHOP \$28 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 +\$1.50 (GF)

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

GRILLED CHICKEN \$19 olive oil and garlic base, fresh mozzarella, bacon, roasted tomato and fresh basil

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 \$18 Schrader Farms italian sausage, peppadew peppers, mozzarella and red sauce

PEPPERONI \$17 classic cup & char pepperoni, mozzarella cheese and red sauce

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

cocktails

LIVIN' EASY

Bacardi, pineapple, brown sugar, prosecco \$11.50

BEE'S KNEES

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

THE GIN REVIVAL

Hendrick's, cucumber, basil, cardamom syrup, lemon \$12.50

WHITE LOTUS

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

SUNKEN GARDEN

Espolon Tequila, hibiscus, warm spice syrup, lime \$12

GOLDEN HEIST

Larceny Bourbon, ginger, passionfruit, lime \$12.50

wines by the glass

SPARKLING

	6oz	9oz	Btl
extra dry PRIMA PERLA PROSECCO	\$10.00	---	\$38

WHITES

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

DRY ROSÉ

rosé FIGUIERE provence, france	\$12.00	\$17.50	\$46
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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	\$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

BRIGHT WHITES \$14

Caposaldo Pinot Grigio
Mohua Sauvignon Blanc
Ch. de Parenchere Bordeaux Blanc
Comtesse de Marion Chardonnay

CLASSICS *white to red* \$14.50

Prima Perla Prosecco
Comtesse de Marion Chardonnay
Rascal Pinot Noir
M. Dean Cabernet Sauvignon

EX PAT *old world* \$16

Ch. de Parenchere Bordeaux Blanc
Figuere Rosé
Caparzo Sangiovese
Cune Crianza Red Blend

DOMESTIC *american made* \$18

Hermann J. Wiemer Semi-Dry Riesling
Byron 'Nielson' Chardonnay
Imagery Pinot Noir
Juggernaut Cabernet Sauvignon

PURPLE LIPS *light to heavy* \$16

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
HEINEKEN 0.0 NA	\$6.25	HIGH NOON hard seltzer	\$8.25
DAURA gluten free	\$6.25	ATHLETIC BREWING NA rotating selections	\$8.25

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

