

## starters

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

**HUMMUS** \$14 roasted garlic hummus, extra virgin olive oil and crispy chickpeas served with grilled naan and vegetables (GF)(V)

**RICOTTA** \$15 herbed whole milk ricotta, tomato jam, balsamic drizzle and grilled bread (GF)(V)

**CALAMARI** \$18 marinated in buttermilk, cornmeal dusted and flash fried, served with banana pepper aioli (GF)

**RACLETTE** \$16 layered thick cut potato chips with melted gruyère and gorgonzola cheeses, topped with sliced scallions (GF)(V)

**CRAB CAKE** \$19 pan seared over an arugula salad served with basil aioli (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)

**SPINACH & STRAWBERRY** \$15 fresh spinach and strawberries tossed with toasted almonds and goat cheese in a light strawberry vinaigrette (GF)(V)

**FLAT IRON** \$26 marinated & grilled flat iron steak served over a caprese salad of mixed greens, tomato, grilled red onion and fresh mozzarella in a basil vinaigrette (GF)

{VEGETARIAN OPTION AVAILABLE \$16}

## sides \$8

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

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

**MAC & CHEESE** (V)

**ZUCCHINI**

with lemon and parmesan (GF)(V)

**ROASTED ASPARAGUS**

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.

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)

**SHRIMP TAGLIATELLE** \$28 pan seared shrimp and Schrader Farms andouille sausage tossed with peppadew peppers in a sweet and smoky cream sauce {gluten-free pasta +\$1} (GF)

**RICOTTA GNOCCHI** \$25 housemade served with basil pesto, asparagus, blistered tomatoes, zucchini and finished with a touch of cream {gluten-free pasta +\$1} (GF)(V)

**SALMON\*** \$31 seared and served over a bed of sticky coconut rice with sautéed sugar snap peas and topped with mango salsa (GF)

## jojo classics

served with french fries

**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 (V)

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

**PROSCIUTTO** \$18 arugula, fontina & mozzarella cheeses topped with a balsamic glaze

**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

### BEE'S KNEES

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

### SPICED PEAR DAIQUIRI

Kraken Dark Rum, Escubac, spiced pear, lime \$12

### SAINT FITZGERALD

Hendrick's Gin, St. Germaine, lemon, dash of bitters \$12

### WHITE LOTUS

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

### HOT HONEY PEACH

Espolon Tequila, dry curacao, peach, hot honey, lime, splash mezcal \$12

### LION'S TAIL

Larceny Bourbon, All Spice Dram, lime, angostura \$13

## 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
---
<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

## bottles & cans

BUDWEISER	\$5.75	BROOKLYN 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	SURFSIDE	\$8.25
HEINEKEN O.O 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

