

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)(V)

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

VELVET TIDE

light & dark rums, coconut-vanilla syrup, passionfruit, lime \$13

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

HEATWAVE

Espolòn Reposado, ginger-jalapeño syrup, pineapple, lime, splash mezcal \$12

SMASH

Redemption Rye, cucumber, mint, lemon, sugar \$13

wines by the glass

	6oz	9oz	Btl
SPARKLING			
extra dry PRIMA PERLA PROSECCO	\$10.00	\$14.50	\$38
WHITES			
pinot grigio CAPOSALDO venezia, italy	\$9.00	\$13.00	\$34
pinot gris 'J' VINEYARDS russian river valley, california	\$12.00	\$17.50	\$46
sauvignon blanc DASHWOOD marlborough, new zealand	\$10.00	\$14.50	\$42
albariño MARTÍN CÓDAX spain	\$12.50	\$18.25	\$48
bordeaux blanc CHÂTEAU DE PARENCHÈRE france	\$12.50	\$18.25	\$48
unoak chardonnay COMTESSE DE MARION languedoc, fr	\$10.00	\$14.50	\$38
chardonnay DAOU paso robles, california	\$14.00	\$20.50	\$54
semi-dry riesling HERMANN J. WIEMER finger lakes, NY	\$14.00	\$20.50	\$54
DRY ROSÉ			
rosé FIGUIERE provence, france	\$12.00	\$17.50	\$46
REDS			
pinot noir RASCAL oregon	\$11.50	\$16.75	\$44
pinot noir IMAGERY sonoma, california	\$13.00	\$19.00	\$50
sangiovese CAPARZO ROSSO IGT tuscan, italy	\$10.00	\$14.50	\$38
tempranillo BODEGAS FARIÑA spain	\$13.00	\$19.00	\$50
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
Dashwood Sauvignon Blanc
Ch. de Parenchere Bordeaux Blanc
Comtesse de Marion Chardonnay

CLASSICS white to red \$15
'J' Vineyards Pinot Gris
Figuiere Rosé
Rascal Pinot Noir
M. Dean Cabernet Sauvignon

EX PAT old world \$16.50
Ch. de Parenchere Bordeaux Blanc
Martín Códax Albariño
Caparzo Sangiovese
Bodegas Fariña Tempranillo

DOMESTIC american made \$18
Hermann J. Wiemer Semi-Dry Riesling
Daou Chardonnay
Imagery Pinot Noir
Juggernaut Cabernet Sauvignon

PURPLE LIPS light to heavy \$16
Rascal Pinot Noir
Bodegas Fariña Tempranillo
The Seeker Malbec
M. Dean Cabernet Sauvignon

bottles & cans

BUDWEISER	\$5.75	INDUSTRIAL ARTS THE WRENCH neipa	\$9.50
LABATT BLUE LIGHT	\$5.75	BIG DITCH HAYBURNER ipa	\$7.50
MICHELOB ULTRA	\$5.75	DOGFISH HEAD 60-MINUTE ipa	\$7.50
COORS LIGHT	\$5.75	SURFSIDE	\$8.25
AMSTEL LIGHT	\$6.25	HIGH NOON hard seltzer	\$8.25
CORONA	\$6.25	HARD CIDER rotating selections	\$9.00
HEINEKEN	\$6.25	DAURA gluten free	\$6.25
STELLA	\$6.00	ATHLETIC BREWING NA rotating selections	\$8.25
BROOKLYN LAGER	\$6.50	HEINEKEN O.O NA	\$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

