

starters

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

- HUMMUS \$14 lemon-dill 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 remoulade (GF)
- OVEN ROASTED SHRIMP \$18 marinated in aleppo chili and garlic, served with grilled bread (GF)
- MUSSELS \$17 one pound steamed in a shallot and white wine butter sauce, 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 \$14 mixed field greens, grape tomatoes and cucumbers in a roasted-shallot vinaigrette (GF)(V)
- GRILLED ROMAINE \$16 romaine lettuce, manchego cheese and croutons in a horseradish-parmesan dressing (GF)(V)
- WEDGE \$18 iceberg lettuce, bacon, tomato and onion with crumbled blue cheese in a creamy blue cheese dressing (GF)(V)
- ROASTED BEET \$17 mixed field greens with candied walnuts and goat cheese tossed in a blood orange vinaigrette (GF)(V)
- FLAT IRON \$27 marinated & grilled flat iron steak served over a harvest salad with romaine, apples, delicata squash, caramelized onions and blue cheese in a maple-cider vinaigrette (GF)
{VEGETARIAN OPTION AVAILABLE \$17}

sides \$9

- JOJO FRENCH FRIES (GF)(V)
SMASHED POTATOES (GF)(V)
MAC & CHEESE (V)
SWEET POTATO FRIES (GF)(V)
DELICATA SQUASH
roasted, finished with balsamic glaze (GF)(V)
BRUSSELS SPROUTS
roasted, finished 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.

large plates

- BUTTERMILK CHICKEN MILANESE \$28
breaded chicken breast served with a salad of arugula & radicchio, tomatoes and pecorino romano in a white balsamic vinaigrette (GF)
- SHRIMP TAGLIATELLE \$29 pan seared shrimp and Schrader Farms andouille sausage tossed with peppadew peppers in a sweet and smoky cream sauce {gluten-free pasta +\$1} (GF)
- GNOCCHI \$25 sautéed and served with roasted sweet potato and baby kale in a brown butter-sage cream sauce {gluten-free pasta +\$1} (GF)(V)
- SALMON* \$33 seared and served over a mediterranean cous cous with roasted tomatoes, artichoke hearts and spinach with a lemon and dill yogurt (GF)
- SHORT RIB* \$34 slow-cooked and served with parmesan polenta and honey glazed roasted carrots (GF)

jojo classics

served with french fries

- CAJUN CHICKEN \$27 pan seared cajun spiced chicken breast with citrus beurre blanc (GF)
- JOJO BURGER* \$22 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* \$36 10oz grilled angus reserve sirloin served with maitre d' butter (GF)
- PORK CHOP \$32 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 \$16 fresh & roasted tomatoes, mozzarella, basil and red sauce (V)
- PROSCIUTTO \$19 arugula, fontina & mozzarella cheeses topped with a balsamic glaze
- WILD MUSHROOM \$17 fontina cheese, caramelized onions, truffle oil, tarragon (V)
- KALE & RICOTTA \$16 caramelized onions, herbed ricotta, mozzarella and baby kale (V)
- SAUSAGE & PEPPER \$19 Schrader Farms italian sausage, peppadew peppers, mozzarella and red sauce
- PEPPERONI \$18 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 \$12

HEATWAVE

Espolòn Reposado, ginger-jalapeño syrup,
pineapple, lime, splash mezcal \$13

SAINT FITZGERALD

Hendrick's Gin, St. Germaine, lemon,
dash of bitters \$13

WHITE LOTUS

Crop Organic Vodka, lychee purée, yuzu
lemon liqueur, fresh lime \$13

HARVEST NY SOUR

Redemption Rye, apple-infused honey,
lemon, malbec float \$14

VANILLA OLD FASHIONED

Larceny Bourbon, vanilla bean syrup,
orange & angostura bitters \$14

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 <i>white to red</i> \$15
'J' Vineyards Pinot Gris
Figuere Rosé
Rascal Pinot Noir
M. Dean Cabernet Sauvignon

EX PAT <i>old world</i> \$16.50
Ch. de Parenchere Bordeaux Blanc
Martin Códax Albariño
Caparzo Sangiovese
Bodegas Fariña Tempranillo

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

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

bottles & cans

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

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

