

fare to share

ROASTED GARLIC wood-oven roasted with extra virgin olive oil

MUSSELS in a thai basil pesto & coconut milk broth

HUMMUS served with house-made toasted flatbread

FIGS stuffed with stilton blue cheese & wrapped in prosciutto

RACLETTE house made thick cut potato “chips” topped with melted gruyere & blue cheeses

SQUID lightly fried, sea salt & pepper served with spicy aioli

OLIVES a mixture of house marinated olives

CRISPY PORK BELLY with an apple & maple compote

MAC & CHEESE with spicy chorizo sausage

DUCK SPRING ROLLS crispy fried with a sweet ginger sauce

COUNTRY PATE chicken and duck liver mousse served with house-made toasted flatbreads

POBLANO PEPPER wood-oven roasted, stuffed with sweet sausage, cheddar, tomato, & black beans

ZUCCHINI FRIES served with a spicy red sauce

3X3 three mini-burgers – beef, lamb, and bison with toppings

COCONUT CRUSTED PRAWNS with asian greens

wood-fired pizzas

SOPPRESSATA our version of the “pepperoni” with mozzarella and tomato sauce

GRILLED CHICKEN with balsamic glazed red onions, goat cheese & red sauce

MARGHERITA mozzarella with fresh basil & red sauce

MUSHROOM fontina, caramelized onions, olive oil, & rosemary

SAUSAGE chorizo, hot banana peppers & mozzarella

GARDEN herbed ricotta, grilled onions, garlic, basil, & red sauce

sides

WHITE TRUFFLE &
PARMESAN
FRENCH FRIES

FRENCH FRIES

ASPARAGUS

BARBECUED
BACON

GREEN BEANS

CAULIFLOWER
GRATIN

artisan cheeses

ROGUE
SMOKEY BLUE
(blue, cow)

PECORINO
GRAND CRU
(hard, nutty, sheep)

ST. ANDRÉ
(triple cream, cow)

TALEGGIO
(mild, creamy, cow)

charcuterie

SPICY
COPPA
(Piacenza, Italy)

SPECK
(Alto Adige, Italy)

BRESAOLA
(Lombardi, Italy)

CACCIATORINI
(Piedmont, Italy)

salads

MIXED GREENS with a house-made vinaigrette

WEDGE iceberg lettuce with crumbly blue & barbecued bacon

GRILLED ROMAINE lightly grilled hearts with a house-made horseradish-caesar dressing

BEET salad with goat cheese

larger fare

LOUISIANA REDFISH blackened with sweet potato mash & a honey lime butter sauce

BEEF SHORTRIB braised, parmesan polenta & porcini cream

BOLOGNESE orecchiette pasta & this traditional meat sauce

MEATLOAF with whipped potatoes & seasonal vegetables

jojo classics

PORK CHOP a 3-day marinated chop served with fresh fries or seasonal vegetables

JOJO BURGER prime sirloin with barbecue bacon & French fries — add gruyere cheese

CHICKEN CUTLETS with arugula greens, lemon vinaigrette & shaved parmesan

STEAK FRITES 11oz. sirloin, maitre d' butter, French fries

SALMON scottish salmon pan seared atop a crispy herbed potato cake with green beans

RAVIOLIS stuffed with butternut squash, and tossed with a sauté of shitake mushrooms

CASSOULET the french classic wood-oven roasted with white beans, duck confit, sausage, & tomato

