

BEVERAGES

HOT

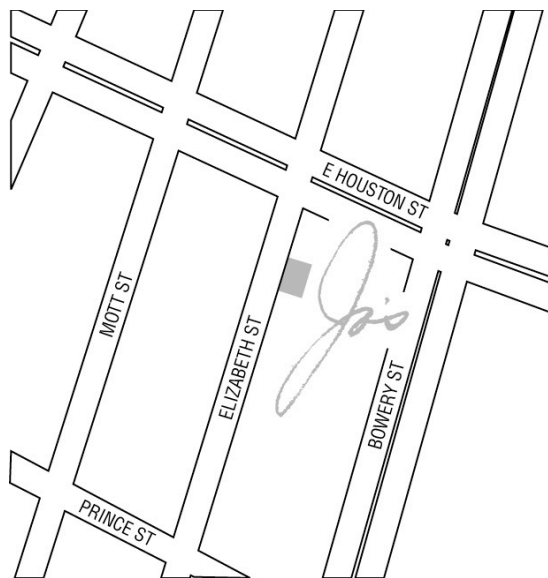
coffee	\$2
espresso/machiato	\$2.50 dbl \$4
cappuccino	\$3.50
latte	\$3.50
tea	\$3

COLD

iced coffee	\$2.5
iced cappuccino	\$4
glass of milk	\$2
freshly squeezed oj & grapefruit juices	\$4
tomato, pineapple & cranberry juices	\$3

DESSERTS

ooey gooey chocolate cake raspberry coulis, whipped cream	\$7.50
ricotta & mascarpone cheesecake blueberry compote	\$7.50



HOURS

monday - thursday	5pm - 1am
friday	5pm - 2am
saturday	11 am - 2am
sunday	11 am - midnight

BRUNCH

saturday & sunday	11 am - 4 pm
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HAPPY HOUR

seven days	5 - 8 pm
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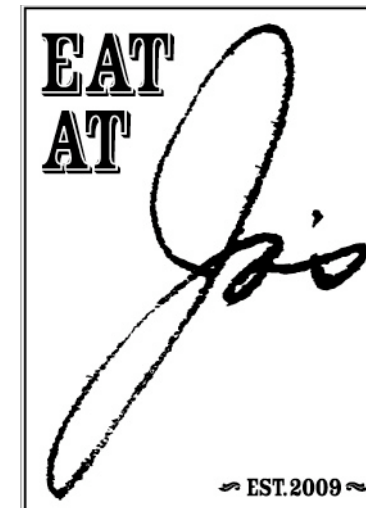
LATE NIGHT MENU

friday & saturday	midnight - 1 am
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SUNDAY SUPPER - \$21 THREE COURSE DINNER

BOOK A ROUND TABLE DINNER

PRIVATE EVENTS & CATERING



BRUNCH • DINNER • DRINKS
TAKE OUT

TAKE OUT AVAILABLE

monday - friday	5pm - midnight
saturday	11 am - 1am
sunday	11 am - 11pm

WWW.JOSNYC.COM

264 ELIZABETH ST NEW YORK NY 10012

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BRUNCH

friseé salad parmacotto ham, soft scrambled egg, maple vinaigrette	\$11
chicken club salad baby spinach, grilled chicken, hard boiled egg, crumbled bacon, lemon vinaigrette	\$13
granola parfait	\$9
3 eggs any style potato hash, toast	\$6.50
poached eggs Florentine/Benedict potato hash	\$10
brioche french toast warm maple syrup, poached apple	\$9
Jo's delicious buttermilk ricotta pancakes warm cherry maple syrup	\$9
steak 'n' eggs grilled shell steak, poached eggs, Hollandaise sauce, potato hash, toast	\$15
burger deluxe add bleu/gruyere/cheddar plus \$2	\$9
omelet of the day potato hash, toast	\$10
SIDES	
bacon	\$4
toast	\$3
sausage	\$4.50
fries	\$5
potato hash	\$3
egg in a hole	\$3.50
local greens soy vinaigrette	\$5

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DINNER

SALADS	
grilled octopus frisee, celery leaves, basil, almonds, vinegar, chili oil	\$11
watercress & eggplant toasted black sesame, yuzu vinaigrette	\$9
parmacotto ham & soft scrambled egg frisee, maple vinaigrette	\$11
beets roasted baby beets, candied pumpkin seeds, goat cheese dressing	\$9
endive candied walnuts, bosc pears, bleu & balsamic reduction	\$10
APPETIZERS	
daily oyster selection on the half shell, mignonette, cocktail sauce 6/12	mp
cheeses	\$12
cured meats	\$11
daily soup	\$6
chicken yakitori grilled thigh skewers, aromatic chili sauce	\$8
grilled squid citrus, salsa verde	\$9
crispy pork ribs garlic-glaze, shiso, peanuts	\$11
mussels andouille, white wine, herb butter	\$12

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DINNER

ENTRÉES	OLD SCHOOL / A LA CARTE
garganelli three cheese blend, caramelized mushrooms, lardon	\$16
vegetable risotto seasonal vegetables & mushrooms	\$17
pork heirloom Tuscan bean salad, spezie forte, braised kale	\$21 / \$16
striped bass potato pureé, snap pea emulsion, grilled onion, sopressata	\$22 / \$17
free range chicken farro, brussels sprouts, pan jus	\$19 / \$14
shell steak au poivre sauce & fries	\$25 / \$20
monkfish celery root, hon shemiji mushrooms, onion dashi broth	\$21 / \$16
SIDES	
fries garlic chili mayo	\$5
seasonal vegetables	\$5
baby spinach	\$5
local greens soy vinaigrette	\$5
fingerling potato pureé	\$5

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