

STARTERS

GF = Gluten Free | V = Vegan | V* Vegan Option Available

Soups

Cup (8oz) or Bowl (16oz)

Chicken, Peanut, & Coconut Chili

Served over rice. Finished with cilantro and lime. \$7, \$11

Maryland Crab \$7, \$11

Sweet Potato and Mushroom Bisque ^{GF V}
\$7, \$11

Potato Skins

Small (2 Pieces) or Large (4 Pieces)

All potato skins are gluten free.

Barbeque Chicken and Avocado ^{GF}

With corn, jalapeño, bacon, cheddar, and chives. \$7, \$13

Bacon and Cheddar ^{GF}

With chives. \$6, \$11

Broccoli and Cheddar ^{GF V*}

With chives. \$6, \$11

Roasted Mushroom and Caramelized Onion ^{GF V*}

With gorgonzola, pine nuts, and thyme.
\$7, \$13

Spinach and Ricotta ^{GF V*}

With roasted garlic cream, shallots, Romano, and almonds. \$7, \$13

A 20% gratuity will be added to parties of six or more.
We do not split checks more than six ways.



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Chicken Wings

*Serving of 10 - All wings are gluten-free
75¢ per extra wing sauce, requested on
the side.*

Dry with Old Bay ^{GF} \$11

Traditional Buffalo Wings ^{GF}

Hot, medium, or mild sauce \$11

18 Pepper (extremely hot) ^{GF} \$12

Chef's Sauce ^{GF}

Garlic hot sauce with Parmesan \$12

Ginger Pine Nut ^{GF} \$12

Honey Sriracha ^{GF} \$12

Maple BBQ ^{GF} \$12

Old Bay with Honey ^{GF} \$12

Pineapple Jerk ^{GF} \$12

Sesame Garlic ^{GF} \$12

Classic Favorites

Garlic Bread

Half or whole order. With cheese and
marinara. \$4, \$7

French Fries ^{GF V} \$6

Add your choice of cheese: \$1.

Add your choice of cheese and bacon: \$2.

Western Fries ^V \$6

Tossed in flour with our secret blend of
herbs and then fried.

Add your choice of cheese: \$1.

Add your choice of cheese and bacon: \$2.

Fried Mozzarella

Served with marinara. \$10

Fried Calamari ^{GF}

Tossed in graham flour, fried lightly, and
served with marinara. \$12

Oven Roasted Vegetables

Can be prepared without meat.

Brussels Sprouts and Prosciutto ^{GF V*}

With garlic, Vidalia onions, fennel, thyme,
Prosciutto and olive oil. Finished with
balsamic glaze. \$10

Broccoli and Soppresata ^{GF V*}

With roasted garlic, caramelized onions,
roasted red peppers, and soppresata.
Finished with crushed pine nuts. \$10

Green Beans and Bacon ^{GF V*}

With shallot, tomato, bacon, rosemary,
cider vinegar and olive oil. Finished with
crispy garlic. \$10

Beverages

Juices & Sodas

Coke, Diet Coke, ginger ale, Sprite, birch
beer, ginger beer, tonic, pineapple juice,
orange juice, cranberry juice, lemonade,
unsweetened iced tea. \$2

Coffee

Specially blended for Joe Squared by Red
Emma's/Thread Coffee. \$2

Tea \$2

Full Bar

Locally crafted and imported beer
(draft, bottle, can), wine (glass, bottle),
an extraordinary rum selection, and
handcrafted cocktails.

DESSERTS

We offer a changing selection of locally-
made ice cream, pies, and cakes. Please ask
your server for today's desserts.

SALADS

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Small or Large

All salads can be made vegan by request. We will substitute roasted mushrooms for meat; leave off any cheese or egg; and use balsamic vinaigrette for the dressing.

Dressing Choices

Honey Dijon, Balsamic Vinaigrette ^V, Ranch, Blue Cheese, Caesar, Red Wine Roasted Garlic Vinaigrette

VEGETARIAN/VEGAN

House Salad ^{GF V}

Field greens with onion, tomato, and carrot. Honey Dijon on the side. \$7

Corn Salad ^{GF V}

Field greens with corn, roasted pepper, hard-boiled egg, red onion, tomato, tarragon. and carrot over field greens. Honey Dijon on the side. \$8, \$13

Greek Salad ^{GF V}

Feta, roasted pepper, black olives, red onion, and roasted mushrooms tossed with field greens in balsamic vinaigrette. \$8, \$13

Mushroom Salad ^{GF V}

Roasted mushrooms, roasted pepper, red onion, thyme and hard-boiled egg served over a wilted spinach and pinenut mix. Balsamic vinaigrette on the side. \$9, \$15

MEAT/SEAFOOD

Avocado and Shrimp Salad ^{GF}

Field greens with diced shrimp, crabmeat, and ranch salad plus avocado, tomato, red onion, hard-boiled egg, and black olive. Old Bay seasoned ranch dressing on the side. \$12, \$19

BBQ Chicken Salad ^{GF}

Roasted chicken thighs tossed in BBQ sauce with avocado, red onion, and tomato over wilted spinach with cilantro and corn. \$11, \$18

Caesar Salad


Fried croutons, Parmesan, and Romano over romaine lettuce tossed in Caesar dressing. Add calamari or chicken. \$3/\$3.50 \$8, \$14

Cobb Salad

Romaine lettuce, avocado, diced tomato, bacon, chicken breast, hard-boiled egg, gorgonzola, chives and red wine roasted garlic cream vinaigrette. \$11, \$18

Steak and Pepper Salad ^{GF}

Grilled hanger steak, roasted peppers, red onion, cilantro and feta cheese over a spinach salad tossed with roasted garlic dressing. \$12, \$19



Fast and convenient catering is available upon request. Drop off or pick up. Please contact catering@joesquared.com.

SANDWICHES

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Our sandwiches are served on 4"x7" Ciabatta bread with a side portion of house salad or fries.

VEGETARIAN/VEGAN

Garbanzo Bean Burger^V

Garbanzo and soy bean burger, vegan cheese, arugula, red onions, and balsamic vinaigrette. \$13

Mushroom Cheese^{V*}

Roasted mushrooms, thyme, caramelized onion, roasted peppers, cheddar, lettuce, tomato, and mayonnaise. \$13

Mushroom Parm^{V*}

Roasted mushrooms, marinara, parmesan, basil, and oregano. \$13

MEAT/SEAFOOD

Cheese Steak

Sliced hanger steak, rosemary, caramelized onion, roasted peppers, cheddar, lettuce, tomato, and mayonnaise. \$13

Chicken Cheese

Sautéed chicken thigh, tarragon, caramelized onion, roasted pepper, provolone, lettuce, tomato, and mayonnaise. \$13

Italian Cheese Steak

Sliced hanger steak, roasted mushrooms, marinara, mozzarella, oregano, caramelized onion, roasted pepper, arugula, and tomato. \$14

Hamburger

Grass-fed ground beef served on a Brioche bun with lettuce, tomato, Vidalia onions, and mayonnaise.

Add cheese \$1. Add bacon for \$1. Add any other topping for \$2
\$12

Lamb Cheese

Roasted lamb, mint, caramelized onion, roasted pepper, Asiago, lettuce, tomato, and mayonnaise. \$14

Meatball Parm

Ground meatballs, marinara, parmesan, basil, and oregano. \$13

Reuben

Corned beef, caramelized onion, sauerkraut, Swiss, and Russian dressing. \$14

Shrimp Cheese

Shrimp, parsley, caramelized onion, roasted pepper, boursin, lettuce, tomato, and mayonnaise. \$15

RISOTTO

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Our risottos feature carnaroli rice – “the caviar of rice” – slow cooked in rich vegetable stock and cream.

All risottos are naturally gluten free.

Serving size 8oz.

VEGETARIAN/VEGAN

Carrot^{GF V*}

Carrot, curry, feta, and fennel bulb. \$12

Mushroom^{GF V*}

Roasted mushrooms, thyme, almonds, and gorgonzola. \$12

Spinach^{GF V*}

Spinach, walnut oil, red onion, roasted garlic cream, and provolone cheese. \$12

MEAT/SEAFOOD

Crab Artichoke^{GF}

Crab, artichoke, bacon, arugula, Swiss, Parmesan, parsley, and paprika \$14

Lamb^{GF}

Roasted lamb, sweet potato, diced fennel, Moroccan seasoning, and boursin. \$14

Prosciutto^{GF}

Prosciutto, spinach, Asiago, and rosemary. \$12

Shrimp^{GF}

Shrimp, saffron, green beans, Parmesan, and parsley. \$14

SIGNATURE PIZZAS

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We use a sourdough crust made with 200-year-old starter, organic Caputo flour, sea salt, water, and extra virgin olive oil. Pizzas are charred in a 900 degree anthracite burning oven.

For 12" and up signature pizzas, we can do half and half. Exceptions: Flag and Margarita.

Our pizzas are best when eaten fresh and will arrive at your table as they are ready.

10" (Serves 1-2)

12" (Serves 2-3)

14" (Serves 3-4)

16" (Serves 4-5)

VEGETARIAN/VEGAN

If vegan, please let us know so we can substitute vegan cheese.

Cheese ^{V*}

Marinara or crushed tomato oregano, mozzarella, and provolone cheeses.
\$12, \$14, \$18, \$21

Margarita

Crushed tomato, sea salt, basil, olive oil, and fresh buffalo mozzarella.
\$15, \$17, \$20, \$23

Coalhouse

Roasted garlic cream, coal-roasted tomatoes, roasted eggplant, artichokes, black olives, fresh mozzarella, oregano, olive oil, and sea salt. \$17, \$19, \$22, \$25

Flag

Split in three sections: (1) crushed tomato with mozzarella, provolone, Romano, Parmesan, and Asiago; (2) roasted garlic cream with mozzarella, cheddar, and ricotta; (3) pesto sauce with fresh mozzarella.

\$16, \$18, \$21, \$24

Greek

Roasted garlic cream, basil, oregano, black olives, spinach, tomatoes, mozzarella and feta. \$17, \$19, \$22, \$25

Mushroom Lovers

Crushed tomato, roasted mushrooms, thyme, mozzarella, provolone, and ricotta. \$17, \$19, \$22, \$25

Quattro Fromaggio

Crusted tomato, oregano, and choice of four cheeses. \$17, \$19, \$22, \$25

Vegan ^V

Crushed tomato, roasted peppers, roasted eggplant, sweet onion, garlic, sautéed mushroom, oregano, and vegan cheese. \$17, \$19, \$22, \$25

Veggie

Crushed tomato, roasted garlic cream, arugula, zucchini, eggplant, fennel bulb, mozzarella, and boursin.
\$17, \$19, \$22, \$25

White ^{V*}

Roasted garlic cream, spinach, basil, broccoli, mozzarella, cheddar, provolone, Parmesan, Romano, Asiago, and ricotta. \$17, \$19, \$22, \$25

MEAT

Bacon and Clam

Roasted garlic cream, clams, maple-smoked bacon, sweet onion, fresh mozzarella, Romano, Asiago, and oregano. \$17, \$19, \$22, \$25

BBQ Chicken

Roasted garlic cream, barbecued chicken thighs, avocado, corn, sweet onion, spinach, mozzarella, and cheddar.
\$17, \$19, \$22, \$25

Chicken and Avocado

Spicy avocado, tomato-braised chicken thighs, black beans, corn, pickled onions, mozzarella, cheddar, cilantro and lime. \$17, \$19, \$22, \$25

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Chicken and Balsamic

Roasted garlic cream, caramelized onion, roasted chicken thighs, fresh mozzarella, Asiago, Parmesan, fennel, oregano, basil, and balsamic reduction.

\$17, \$19, \$22, \$25

Cumin Braised Lamb

Roasted garlic cream, roasted eggplant, cumin-braised lamb, sweet onions, fresh mozzarella, Romano, parsley, and mint.

\$17, \$19, \$22, \$25

Hawaiian

Crushed tomato, Canadian bacon, bacon, pineapple, cilantro, mozzarella, and provolone. \$17, \$19, \$22, \$25

Irish

Roasted garlic cream, corned beef, potato, caramelized onion, mozzarella, and Swiss.

\$17, \$19, \$22, \$25

Lombardi

Crushed tomato, buffalo mozzarella, pepperoni, mild sausage, parmesan, romano, basil, and olive oil.

\$17, \$19, \$22, \$25

Meat Lovers

Crushed tomato, rosemary, meatball, sausage, mixed cured meats, mozzarella, and provolone. \$17, \$19, \$22, \$25

Sopressata

Crushed tomato, sopressata salami, roasted eggplant, green olives, sun dried tomatoes, mozzarella, provolone, and oregano.

\$17, \$19, \$22, \$25

Supreme

Marinara, pepperoni, mild sausage, ground meatball, red onion, roasted red peppers, black olives, mozzarella, provolone, Romano, and oregano. \$17, \$19, \$22, \$25



SEAFOOD

Crab

Roasted garlic cream, crab, cilantro, zucchini, red onion, egg, mozzarella, provolone, and cheddar.

\$17, \$19, \$22, \$25

Seafood Lovers

Roasted garlic cream, basil, spinach, shrimp, crab, calamari, mozzarella, provolone, and cheddar. \$17, \$19, \$22, \$25

Shrimp and Andouille

Crushed tomato, caramelized onions, shrimp, jalapeno, Andouille sausage, mozzarella, cheddar, crispy garlic, and basil.

\$17, \$19, \$22, \$25

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