

JOSEPHINE

BRASSERIE & BAR

HORS D'OEUVRES

STEAK TARTARE* <i>capers, cornichons, shallots, quail egg, gaufrettes</i>	18
ONION SOUP GRATINÉE <i>beef broth, garlic crouton, gruyère</i>	15
SOUP DU JOUR	12
ESCARGOT <i>mâitre d'hôtel butter, puff pastry</i>	16
MACARONI GRATIN <i>gruyère, parmesan, mornay</i> ADD BACON 3.00	13
PÂTÉ DE CAMPAGNE <i>cornichons, grain mustard, frisée, toasted baguette</i>	15
SALMON RILLETTES <i>smoked salmon, crème fraîche, dill, brioche toast</i>	15
GOUGÈRES <i>gruyère, pâte à choux, mornay</i>	10
BRANDADE CROQUETTES <i>salt cod, new england tartare sauce</i>	12
OEUF MAYONNAISE <i>dijon, tarragon, crispy prosciutto</i>	10

PLATS DU JOUR

MONDAY - Lobster Risotto	39
TUESDAY - Pork Milanese	34
WEDNESDAY - Rack of Lamb	49
THURSDAY - Bouillabaisse	36
FRIDAY - Duck à l'Orange	32
SATURDAY - Tournedos Bearnaise	48
SUNDAY - Coq au Vin	27

LES SALADES

ENDIVE AND BEETS <i>roquefort, walnuts, orange, champagne vinaigrette</i>	16
LYONNAISE <i>frisée, lardons, shallots, poached egg,* warm bacon vinaigrette</i>	14
SALADE JOSEPHINE <i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette</i>	14

ADD TO ANY SALAD
STEAK* 14 / SALMON* 12
CHICKEN 10 / SHRIMP 12 / SPLIT 3

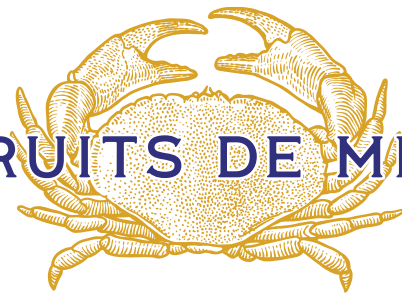
JOSEPHINE

CHEF DE CUISINE STEPHANIE MILNE

PLEASE INQUIRE FOR PRIVATE PARTIES FOLLOW ALONG @JOSEPHINEOLDTOWN
BRAVO ET MERCI DE NOUS REJOINDRE, AMIS!

*THIS ITEM MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, POULTRY, MILK PRODUCTS, PORK, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS.

FRUITS DE MER



LE JOSEPHINE*
80

6 Each Oysters, Clams & Shrimp, Mussels Escabeche, Half Lobster

LE GRAND PLATEAU*
150

12 Each Oysters, Clams & Shrimp, Mussels Escabeche, Whole Lobster

OYSTERS*
half dozen
 22 |

MUSSELS ESCABECHE 12 |

CLAMS*
half dozen
 14 |

SHRIMP COCKTAIL
half dozen
 22 |

CHILLED HALF LOBSTER
rouille
23

LES PLATS PRINCIPAUX

TROUT AMANDINE <i>haricot vert, sauce meunière amandine</i>	29
BOEUF BOURGUIGNON <i>lardons, mushrooms, carrots, pearl onions, pommes purée</i>	38
STEAK FRITES* <i>flat iron steak, maître d'hôtel butter</i>	36
STRIP AU POIVRE* <i>garlic spinach, green peppercorn sauce</i>	46
MOULES FRITES MARINIÈRE <i>fennel, shallots, garlic, pommes frites</i>	26
DUCK CASSOULET <i>duck confit, braised white beans, smoked ham, garlic sausage</i>	28
BURGER JOSEPHINE* <i>house blend, pickled red onions, bacon & onion jam, burger sauce, gruyère, olive oil bun</i>	19
GRILLED SALMON* <i>swiss chard, delicata squash, quatre epices seeds, beurre blanc</i>	29
PAPPARDELLE PARISIENNE <i>egg noodles, mushroom mélange, parmesan, black truffle butter</i>	26
POULET RÔTI <i> pommes purée, thyme, rosemary, jus de poulet</i>	28
SCALLOP PROVENÇAL <i>fennel, tomatoes, capers, olives, basil, lemon butter</i>	36

GARNITURE

FRITES	8
GARLIC SPINACH	9
SAUTÉED MUSHROOMS	9
POMMES PURÉE	8
HARICOT VERT	9
MESCLUN SALAD	8

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

COCKTAILS

APERITIFS

HEMINGWAY'S KIR ROYALE 12
Mt Defiance Cassis, Ginger, Absinthe, Sparkling Wine

THE LIGHTER SIDE OF A 75 12
Cap Corse Blanc, Lemon, Sparkling Wine

CLASSIC & CLASSICALLY INSPIRED

SWEATER SEASON 14
French Gin, Aperol, Spiced Pear, Lemon

VIEUX CARRE 14
Cognac & Rye, Sweet Vermouth, Benedictine and 2 Bitters

JOSEPHINE OLD FASHIONED 14
Bonded Bourbon, Demerara, French China China Bitter, Angostura

EARTHEN HERBS & FLOWERS 14
Sage Infused Banhez Mezcal, Cappelletti Americano Rosato, St. Germain, Cap Corse Blanc

OPULENT

RAMOS GIN FIZZ 25
The Souffle Of Cocktails, Please Allow Extra Time For Preparation

MARTINI SERVICE

Served Large & Cold with Garniture & Sidecar of Chilled Martini On Ice

◆◆◆◆ OUR MARTINI SERVICE IS CUSTOM! ◆◆◆◆
CHOOSE ONE OF THE FOLLOWING

THE CLASSIC DIRTY 23
Tito's, House Olive Brine, Castelvetrano Olives

THE 50:50 23
Beefeater Gin, Dolin Dry Vermouth, Orange Bitters

LES BIÈRES

• DRAFT •

DIEU DU CIEL! SENTINELLE 10
Kolsch - CAN - 5.1%
Becher - 16 oz.

BLUEJACKET LOST WEEKEND 9
Hazy IPA - DC - 7.0%
Becher - 16 oz.

CONISTON BLUEBIRD 9
Ordinary Bitter - ENG - 3.6%
Becher - 16 oz.

ST. BERNARDUS WIT 10
Witbier - BEL - 5.5%
Tulip - 13 oz.

AU BARON, CUVÉE DES JONQUILLES 12
Saison - FRA - 7.0%
Tulip - 13 oz.

RODENBACH CLASSIC 9
Flanders Red Ale - BEL - 5.2%
Tulip - 13 oz.

• BOTTLES •

THIRIEZ AMBER 12
Biere de Garde - FRA - 5.8% - 11.2 oz

MONT DE CATS 14
Belgian Blond Ale - FRA - 7.6%
11.2 oz

DIEU DU CIEL! PECHE MORTEL 10
Imperial Stout - CAN - 9.5% - 11.2 oz

TILQUIN OUDE GUEUZE 19|20 25
Gueuze - BEL - 7.0% - 12.7 oz.

3 FONTEINEN INTENS ROOD 19|20 25
Kriek Lambic - BEL - 6.8% - 12.7 oz.

AVAL BLANC 9
French Cider - FRA - 5.0% - 12 oz.

ENAY NON-ALCOHOLIC BEER 6
Non-Alcoholic Lager or IPA
VA - 0.4% - 12.0 oz.

LES VINS

METHOD CHAMPENOISE •

GLASS

SALASAR, CARTE AZUR, CRÉMANT DE LIMOUX BRUT 12
Chenin Blanc, Pinot Noir - Limoux, France, NV

SCHOENHEITZ, CRÉMANT D'ALSACE 15
Pinot Auxerrois, Pinot Blanc - Alsace, NV

VICTORINE DE CHASTENAY, CRÉMANT DE BOURGOGNE 17
Pinot Noir, Gamay, Aligoté, Chardonnay - Burgundy, NV

VINCENT CAREME, CUVÉE T VOUVRAY BRUT 18
Chenin Blanc, Loire Valley, NV

KLEPKA SAUSSE CHAMPAGNE, "PREAM'BULLE" GRAND CRU Chardonnay - 27
Oger, Côte De Blancs, NV

CHARLES ORBAN, CARTE NOIRE CHAMPAGNE BRUT 28
Pinot Noir - Marne Valley, NV

CHAMPAGNE MOUTARD PÈRE ET FILS, RESERVE BRUT 25
Chardonnay - Buxeuil NV

PAUL BUISSÉ, CRÉMANT DE LOIRE ROSÉ 14
Pinot Noir, Cabernet Franc - Pineau D'Aunis, Loire Valley, NV

LOUIS DUMONT, CHAMPAGNE ROSÉ 25
Pinot Noir - Epernay, NV

PATRICK BOTTEX, 'LA CUEILLE' BUGEY CERDON ROSÉ, 18
Gamay, Poulsard, Savoie, NV

• BLANC •

LES EQUILIBRISTES, PICPOUL DE PINET 14
Picpoul - Languedoc

DOMAINE DE LA COMBE 14
Muscadet Sèvre et Maine Sur Lie, Melon de Bourgogne, Loire Valley

LAUVERJAT, 18
Sancerre Blanc, Sauvignon Blanc, Loire Valley, France

CHATEAU GRAND JEAN 13
Entre Deux Mers, Sauvignon Blanc, Semillon, Bordeaux

JEAN-LUC MADER Riesling -Alsace 16

DOMAINE DU COLOMBIER, CHABLIS 17
Chardonnay - Burgundy

DOMAINE GANON, MACON BUSSIERES,, 15
Chardonnay - Burgundy

VIGNOBLE VADÉ, 'FER AIGU' 14
Saumur Blanc, Chenin Blanc

• ROSÉ •

DOMAINE LA ROCALIÈRE, TAVEL ROSÉ, 15
Grenache / Cinsault / Syrah, Rhone Valley, 2022

• ROUGE •

DOMAINE BENAISTRA, "LA PETITE SOEUR ROUGE" 14
Chilled Red, Lledoner Pelut / Carignan / Syrah, Côtes Catalanes igp

DOMAINE ROCHETTE, 13
"Reggie" Beaujolais Village, Gamay

DOMAINE DE LA DENANTE, 17
Bourgogne Rouge, Pinot Noir, Burgundy

CHÂTEAU COMBEL-LA-SERRE, 14
Le Pur Fruit du Causse, Malbec, Cahors

DOMAINE BROCOURT, CHINON VIEILLES VIGNES 14
Cabernet Franc - Loire Valley

DOMAINE CHAUME ARNAUD, COTES DU RHONE 15
Grenache / Syrah / Cinsault, Rhône Valley

MAS AMIEL, 17
Syrah, Cotes Catalanes

CHÂTEAU FALFAS, CÔTES DE BOURG, 18
Merlot / Cabernet Sauvignon, Bordeaux

LEAU FAIT PLEURER • LE VIN FAIT CHANTER