

BRUNCH

HORS D'OEUVRES

| | |
|--|----|
| YOGURT PARFAIT <i>granola, fresh fruit, mint</i> | 10 |
| PASTRY BASKET <i>fresh local pastries</i> | 13 |
| LOX PLATE <i>smoked salmon duo, dill creme fraiche, capers, cornichon, eggs mimosa, chives</i> | 16 |
| STEAK TARTARE* <i>capers, cornichons, shallots, quail egg, gaufrettes</i> | 18 |
| ONION SOUP GRATINEE <i>beef broth, garlic crouton, gruyere</i> | 15 |
| SOUP DU JOUR | 12 |
| GOUGERES <i>gruyere, pate a choux, mornay</i> | 10 |
| ESCARGOT <i>maitre d'butter, puff pastry</i> | 16 |
| MACARONI GRATIN <i>gruyere, parmesan, mornay</i> ADD BACON 3 | 13 |
| PÂTÉ DE CAMPAGNE <i>cornichons, grain mustard, frisee, baguette</i> | 15 |
| OEUF MAYONNAISE <i>dijon, tarragon, crispy prosciutto</i> | 10 |

FROMAGE

CHEF'S DAILY SELECTION

| | |
|---------------|----|
| THREE CHEESES | 22 |
| FIVE CHEESES | 31 |
| SEVEN CHEESES | 40 |

LES SALADES

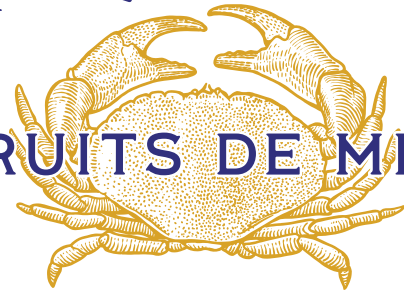
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|---|----|
| ENDIVE AND BEETS <i>roquefort, walnuts, orange, champagne vinaigrette</i> | 16 |
| LYONNAISE <i>frisee, lardons, poached egg,* warm bacon vinaigrette</i> | 14 |
| SALADE JOSEPHINE <i>mixed greens, tomatoes, cucumbers, dried cranberries,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

ADD TO ANY SALAD

STEAK* 14 / SALMON* 12 / CHICKEN 10 / SHRIMP 12 / SPLIT 3

*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* <i>half dozen</i> | 22 | CLAMS* <i>half dozen</i> | 14 |
| MUSSELS ESCABECHE | 12 | SHRIMP COCKTAIL | 22 |

CHILLED HALF LOBSTER
rouille
23

LES ENTREES

| | |
|---|----|
| BRIOCHE FRENCH TOAST (SUPPLY LIMITED) <i>cheesecake mousse, fresh berries</i> | 18 |
| EGGS BENEDICT* <i>marinated ham, english muffin, hollandaise</i> | 19 |
| EGGS NORWEGIAN BENEDICT* <i>smoked salmon, english muffin, hollandaise</i> | 19 |
| EGGS FLORENTINE BENEDICT* <i>garlic spinach, english muffin, hollandaise</i> | 17 |
| AVOCADO TOAST <i>avocado quick bread, frisee, avocado, poached egg*</i> | 17 |
| QUICHE (SUPPLY LIMITED) <i>fines herbs, leek, gruyere</i> | 16 |
| CROQUE MADAME <i>smoked ham, gruyere, sauce mornay, egg*, brioche</i> | 17 |
| STEAK FRITES* <i>flat iron steak, maitre'd butter- ADD AN EGG* 2</i> | 36 |
| DUCK CONFIT SKILLET <i>home fries, piperade, salsa brava, egg*</i> | 21 |
| BURGER JOSEPHINE* <i>house blend, pickled red onions, bacon & onion jam, burger sauce, gruyere, olive oil bun - ADD AN EGG* 2</i> | 19 |
| OMELETTE CLASSIQUE <i>fines herbes, gruyere, greens</i> | 16 |
| MOULES FRITES MARINIERE <i>fennel, shallots, garlic, pommes frites</i> | 26 |

GARNITURE

| | |
|-----------------------------|---|
| FRITES OR HOME FRIES | 8 |
| TWO EGGS, ANY STYLE* | 4 |
| BACON | 7 |
| FRUIT CUP | 6 |
| MESCLUN SALAD | 8 |

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

COCKTAILS

BRUNCH IS FOR BUBBLES

HOW DO YOU SAY 'MIMOSA' IN FRENCH? 12
a mimosa with a little something extra: fresh oj, bubbles, cointreau, and a sidecar

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

ALPINE AIRMAIL 12
pear infused don q rum, framboise, genepy lime, sparkling wine

CLASSICS & CLASSICALLY-INSPIRED

BASTILLE BLOODY MARY 12
cornichon-infused vodka, bloody mary things, cornichon

CORPSE REVIVER #2 14
london dry gin, lillet blanc, cointreau, lemon, hint of absinthe

JOSEPHINE OLD FASHIONED 14
bonded bourbon, demerara, french china-china bitter, angostura

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

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.
- ETIENNE DUPONT BOUCHÉ BRUT DU NORMANDIE** 30
Cider - FRA - 5.5% - 25.4 oz
- ENAY NON-ALCOHOLIC BEER** 6
Non-Alcoholic Lager or IPA

COFFEE

proudly serving lavazza coffee and spirit tea products

- DRIP COFFEE** *lavazza medium roast / also serving decaf* 4
- ICED TEA** 3
- LATTE** *choose oat, almond, or whole milk* 5
- AMERICANO** 4
- DOPPIO** 4
- CAPPUCCINO** *choose oat, almond, or whole milk* 5
- HOT TEA SELECTION** 4
- KOMBUCHA** 5
- COKE PRODUCTS** 3
- SANZO FLAVORED SPARKLING WATER** 5

LES VINS

METHOD CHAMPENOISE

- | | GLASS |
|---|-------|
| SALASAR, CARTE AZUR, CRÉMANT DE LIMOUX BRUT <i>Chenin Blanc, Pinot Noir - Limoux, France, NV</i> | 12 |
| SCHOENHEITZ, CRÉMANT D'ALSACE <i>Pinot Auxerrois, Pinot Blanc - Alsace, NV</i> | 15 |
| VICTORINE DE CHASTENAY, CRÉMANT DE BOURGOGNE <i>Pinot Noir, Gamay, Aligoté, Chardonnay - Burgundy, NV</i> | 17 |
| VINCENT CAREME, CUVÉE T VOUVRAY BRUT <i>Chenin Blanc, Loire Valley, NV</i> | 18 |
| KLEPKA SAUSSE CHAMPAGNE, "PREAM'BULLE" GRAND CRU Chardonnay - Oger, Côte De Blancs, NV | 27 |
| CHARLES ORBAN, CARTE NOIRE CHAMPAGNE BRUT <i>Pinot Noir - Marne Valley, NV</i> | 28 |
| CHAMPAGNE MOUTARD PÈRE ET FILS, RESERVE BRUT Chardonnay - Buxeuil NV | 25 |
| PAUL BUISSÉ, CRÉMANT DE LOIRE ROSÉ <i>Pinot Noir, Cabernet Franc - Pineau D'Aunis, Loire Valley, NV</i> | 14 |
| LOUIS DUMONT, CHAMPAGNE ROSÉ <i>Pinot Noir - Epernay, NV</i> | 25 |
| PATRICK BOTTEX, 'LA CUEILLE' BUGEY CERDON ROSÉ, Gamay, Poulsard, Savoie, NV | 18 |

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 BUSSIÈRES,** 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

L'EAU FAIT PLEURER • LE VIN FAIT CHANTER