

LUNCH

HORS D'OEUVRES

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>	16
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

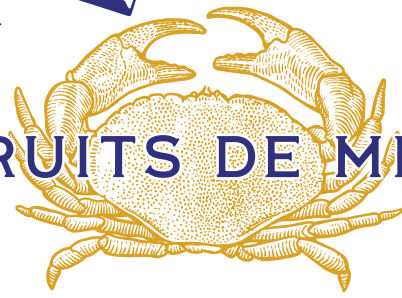
ENDIVE AND BEETS <i>roquefort, walnuts, orange, champagne vinaigrette</i>	16
LYONNAISE <i>frisee, lardons, poached egg*, warm bacon vinaigrette</i>	14
SALADE JOSEPHINE <i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette</i>	14

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

BREAD SERVICE AVAILABLE UPON REQUEST

*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

CLAMS*
half dozen

14

MUSSELS ESCABECHE

12

SHRIMP COCKTAIL
half dozen

22

CHILLED HALF LOBSTER
rouille
23

LES SANDWICHES

choice of salad or frites:

BURGER JOSEPHINE* <i>house blend, pickled red onions, bacon & onion jam, burger sauce, gruyere, olive oil bun - ADD AN EGG* 2</i>	19
BRIE GRILLED CHEESE <i>apple, fig jam, arugula, pickled onion - ADD BACON 3</i>	15
CROQUE MADAME <i>smoked ham, gruyere, sauce mornay, brioche, sunny egg</i>	17
FRENCH DIP <i>roast beef, gruyere, baguette, au jus</i>	16
FRIED CHICKEN CORDON BLEU <i>smoked ham, gruyere, dijonnaise, bibb lettuce</i>	18

LES PLATS PRINCIPAUX

OMELETTE CLASSIQUE <i>fines herbes, gruyere, greens</i>	16
STEAK FRITES* <i>flat iron steak, maitre'd butter</i>	36
TROUT AMANDINE <i>haricot vert, sauce meuniere amandine</i>	29
PAPPARDELLE PARISIENNE <i>egg noodles, mushroom melange, parmesan, black truffle butter</i>	26
MOULES FRITES MARINIERE <i>fennel, shallots, garlic</i>	26

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

COCKTAILS

BUBBLY DÉJEUNER

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 • BOTTLES •

BRASSERIE DIEU DU CIEL! SENTINELLE 8
Kolsch - Canada - 5.1% Becher - 16 oz.

BLUE JACKET 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% Snifter - 13 oz.

THIRIEZ EXTRA 12
Amber - FRA - 4.5% - 11.2 oz

MONET DE CATS 14
Belgian Blonde Ale - FRA - 7.6% - 11.2 oz

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

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

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

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

ENAY DAY RIPPER / SUN SHIFTER 6 6
Non-Alcoholic Pilsner / IPA VA - 0.4% - 12.0 oz.

COFFEE

proudly serving lavazza coffee and spirit tea products

ICED TEA 3
 LATTE choose oat, almond, or whole milk 4
 AMERICANO 3
 DOPPIO 3
 CAPPUCCINO choose oat, almond, or whole milk 4
 HOT TEA SELECTION 3
 KOMBUCHA 5
 COKE PRODUCTS 3
 SANZO FLAVORED SPARKLING WATER 5

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, "PREAMBULLE" 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

L'EAU FAIT PLEURER • LE VIN FAIT CHANTER