

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>	15
OEUF MAYONNAISE <i>dijon, tarragon, crispy prosciutto</i>	10

LUNCH SPECIAL

ONION SOUP GRATINEE OR SOUP DU JOUR
+ ANY SANDWICH
\$23.50 PER PERSON

LES SALADES

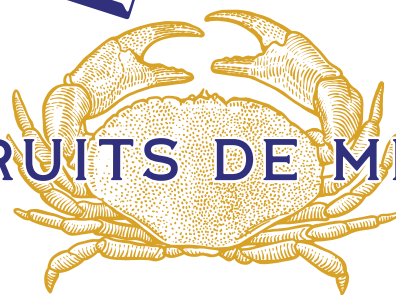
ENDIVE AND BEETS <i>roquefort, walnuts, orange, champagne vinaigrette</i>	16
LYONNAISE <i>frisee, lardons, poached egg*, bacon vinaigrette</i>	14
SALADE JOSEPHINE <i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette</i>	14

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

35

4 Each Oysters, Clams & Shrimp

LE PETIT PLATEAU

80

6 Each Oysters, Clams & Shrimp, Mussels Escabeche, Half 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>	15.5
CROQUE MADAME <i>smoked ham, gruyere, sauce mornay, brioche, sunny egg*</i>	17.5
FRENCH DIP <i>roast beef, gruyere, baguette, au jus</i>	16
FRIED CHICKEN CORDON BLEU <i>smoked ham, gruyere, dijonnaise, bibb lettuce</i>	18.5

LES PLATS PRINCIPAUX

OMELETTE CLASSIQUE <i>fines herbes, gruyere, greens</i>	16.5
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 •

SCHILLING JAKOBUS Pilsner - NH - 5.0% Becher - 16 oz.	9	THIRIEZ EXTRA amber - fra - 4.5% - 11.2 oz	12
BLUE JACKET LOST WEEKEND hazy ipa - dc - 7.0% becher - 16 oz.	9	MONET DE CATS belgian blonde ale - fra - 7.6% - 11.2 oz	14
CONISTON BLUEBIRD ordinary bitter - eng - 3.6% becher - 16 oz.	9	TILQUIN OUDE GUEUZE 19 20 gueuze lambic - bel - 7.0% - 12.7 oz.	25
ST. BERNARDUS WIT witbier - bel - 5.5% tulip - 13 oz.	10	3 FONTEINEN INTENS ROOD 19 20 fruit lambic - bel - 6.8% - 12.7 oz.	25
AU BARON, CUVÉE DES JONQUILLES saison - fra - 7.0% tulip - 13 oz.	12	AVAIL BLANC french cider - fra - 5.0% - 12 oz.	9
RODENBACH CLASSIC flanders red ale - bel - 5.2% snifter - 13 oz.	9	DIEU DU CIEL! PÉCHÉ MORTEL imperial stout - can - 9.5% - 11.2 oz	10
		ENAY DAY RIPPER / SUN SHIFTER non-alcoholic pilsner / ipa va - 0.4% - 12.0 oz.	8

COFFEE

proudly serving lavazza coffee and spirit tea products

DRIP COFFEE lavazza medium roast / also serving decaf	4.5
ICED TEA	3.5
LATTE choose oat, almond, or whole milk	6
ESPRESSO	4
AMERICANO	4.5
DOPPIO	4.5
CAPPUCCINO choose oat, almond, or whole milk	6
HOT TEA SELECTION	5
COKE PRODUCTS	3.5

LES VINS

METHOD CHAMPENOISE • 3 OZ / 5 OZ

CRÉMANT DE LIMOUX salasar, carte azul brut, chenin blanc / pinot noir, limoux, france, nv	7 / 12
CRÉMANT D'ALSACE schoenheitz, pinot auxerrois / pinot blanc, alsace, nv	9 / 15
CRÉMANT DE BOURGOGNE victorine de chastenay, pinot noir / gamay / aligote, burgundy, nv	10 / 17
VOUVRAY BRUT vincent careme, cuvee t, chenin blanc, loire valley, nv	11 / 18
BLANC DE BLANC CHAMPAGNE klepka sausse, pream'bulle grand cru, chardonnay, oger, cote de blancs, nv	16 / 27
BLANC DE NOIRS CHAMPAGNE champagne moutard pere et fils, reserve brut, buxeuil, cote de bar, nv	15 / 2
HOUSE BLEND CHAMPAGNE billecart salmon, charles le bel inspiration 1818 brut, nv	17 / 28
CRÉMANT DE LOIRE ROSÉ paul buisse, pinot noir / cabernet franc / pineau d'auis, loire valley nv	8 / 14
CHAMPAGNE ROSÉ louis dumont, pinot noir, epervay, nv	15 / 25
BUGEY CERDON ROSÉ patrick bottex, la cueille, gamay / poulsard, savoie, nv	11 / 18

• BLANC • 5 OZ

PICPOUL DE PINET les equilibristes, picpoul, languedoc, 2020	14
MUSCADET SÈVRE ET MAINE SUR LIE domaine de la combe, melon de bourgogne, loire valley, 2022	14
SANCERRE Domaine Daniel Reverdy, sauvignon blanc, loire valley, 2023	18
BORDEAUX BLANC chateau grand jean, entre-deux-mers, sauvignon blanc / semillon / sauvignon gris, bordeaux, 2022	13
RIESLING jean-luc mader, alsace, 2020	16
CHENIN BLANC vignoble vade, fer aigu saumur blanc, 2022	14
CHABLIS domaine du colombier, chardonnay, burgundy, 2020	17
BOURGOGNE BLANC domaine fichet, macon-villages, chardonnay, burgundy, 2022	14

• ROSÉ • 5 OZ

TAVEL domaine la rocalière, grenache / cinsault / syrah, rhone valley, 2022	15
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• ROUGE • 5 OZ

CHILLED RED domaine benastra, la petite soeur rouge, lledoner pelut / carignan / syrah, cotes catalanes, 2021	14
BEAUJOLAIS VILLAGE domaine rochette, reggie, gamay, 2021	13
BOURGOGNE ROUGE domaine de la denante, pinot noir, burgundy, 2021	17
CAHORS MALBEC chateau combel-la-serre, le pur fruit du causse, cahors, 2022	14
CHINON domaine brocourt, vieilles vignes, cabernet franc, loire valley, 2020	14
COTES DU RHONE domaine chaume arnaud, grenache / syrah / cinsault, rhone valley, 2021	15
SYRAH mas amiel, cotes catalanes, 2020	17
BORDEAUX ROUGE chateau falfas, cotes de bourg, merlot / cabernet sauvignon, bordeaux, 2017	18

L'EAU FAIT PLEURER • LE VIN FAIT CHANTER