

## GLUTEN FREE MENU

### HORS D'OEUVRES

<b>PÂTÉ DE CAMPAGNE</b> <i>cornichons, grain mustard, frisee, gluten free bread</i>	15
<b>ONION SOUP GRATINEE</b> <i>beef broth, three cheese blend</i>	14
<b>BUTTERNUT SQUASH SOUP</b> <i>spiced pepitas, creme fraiche</i>	12
<b>ESCARGOT</b> <i>pernod, maitre d'butter, gluten free bread</i>	14
<b>PAN SEARED SWEETBREADS</b> <i>fried oyster mushrooms, parsnip purée, sauce madeira, frisee</i>	16
<b>RATATOUILLE</b> <i>sauce tomate, parmesan</i>	13
<b>FOIE GRAS MOUSSE</b> <i>red wine cassis, cognac, gluten free bread</i>	16
<b>BEETS, BURRATA, &amp; BALSAMIC</b> <i>pickled gala apples, blood &amp; cara cara orange, hazelnuts, truffle, pomegranate molasses</i>	18

### FROMAGE

#### CHEF'S DAILY SELECTION

THREE CHEESES	21
FIVE CHEESES	30
SEVEN CHEESES	39

### LES SALADES

<b>NIÇOISE</b> <i>tuna confit, bibb lettuce, haricot vert, asparagus, marinated potatoes &amp; tomatoes, radish, cucumber, boquerons, hard egg, banyuls-moscate vinaigrette</i>	24
<b>LYONNAISE</b> <i>frisee, lardons, potatoes, duck confit, poached egg, warm bacon vinaigrette</i>	17
<b>SALADE JOSEPHINE</b> <i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese, sherry vinaigrette</i>	15

ADD TO ANY SALAD  
 BAVETTE STEAK\* 14 / SALMON\* 12  
 CHICKEN 10 / SHRIMP 12

## JOSEPHINE

EXECUTIVE CHEF MATTHEW COCKRELL

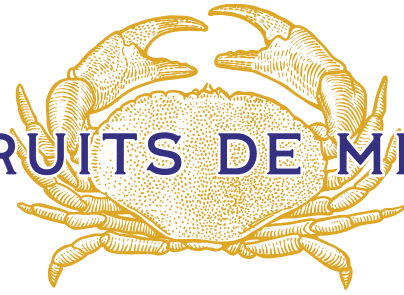
GENERAL MANAGER LEONARD AUGUST HOWELL

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

95

6 Each Oysters, Clams & Shrimp, 6 Mussels, Half Lobster, Snow Crab, Scallops, Crab Louie

#### LE GRAND PLATEAU

195

12 Each Oysters, Clams & Shrimp, 18 Mussels, Whole Lobster, Snow Crab, Scallops, Crab Louie, Crayfish Louie

<b>OYSTERS*</b> <i>half dozen</i>	22	<b>CLAMS*</b> <i>half dozen</i>	14
<b>CHILLED HALF LOBSTER</b> <i>rouille</i>	26	<b>SHRIMP COCKTAIL</b> <i>half dozen</i>	24

### LES ENTREES

<b>TROUT AMANDINE</b> <i>haricot vert, nage, sauce meunière amandine</i>	29
<b>BOEUF BOURGUIGNON</b> <i>lardons, mushrooms, carrots, pearl onions, pommes purée</i>	38
<b>WAGYU STEAK FRITES*</b> <i>bavette, maitre'd butter</i>	35
<b>STRIP AU POIVRE*</b> <i>garlic spinach, green peppercorn sauce</i>	42
<b>MOULES FRITES MARINIERE</b> <i>fennel, shallots, garlic, pernod, fumet</i>	26
<b>DUCK CONFIT</b> <i>carrots, pomme pave, pickled mustard seeds, duck gastrique</i>	28
<b>BURGER JOSEPHINE*</b> <i>house blend, pickled red onions, bacon &amp; onion jam, burger sauce, havarti, gluten free bun</i>	18
<b>SEARED SALMON*</b> <i>marinated tomatoes, english peas, baby corn, sorrel cream</i>	28
<b>POULET ROTI</b> <i>pommes purée, thyme, rosemary, jus de poulet</i>	27
<b>SEARED RED DRUM</b> <i>tomato concasse, eggplant, olives, herbs de provence, squid ink beurre blanc</i>	30

### GARNITURE

<b>FRITES</b>	7
<b>GARLIC SPINACH</b>	9
<b>SAUTEED MUSHROOMS</b>	9
<b>POMMES PURÉE</b>	8
<b>HARICOT VERT</b>	9

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

**ALPINE AIRMAIL** 12  
Stone Fruit Infused Don Q Rum, Peach, Genepy, Lime, Sparkling Wine

### CLASSIC & CLASSICALLY INSPIRED

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

**AMERICAN BEAUTY** 14  
Cognac, Pomegranate, Creme de Menthe, Red Wine, Citrus

**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** 23  
Served Large & Cold with Garniture & Sidecar of Chilled Martini On Ice

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

**THE CLASSIC DIRTY**  
Tito's, House Olive Brine, Castelvetro Olives

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

**THE CAVIAR MARTINI** 35  
Caviar Infused Grey Goose, A Splash Of French Dry Vermouth, Saline, Caviar Potato Chip

## LES BIÈRES

### DRAFT

**BLUEJACKET SELF PORTRAIT** 8  
German Pilsner - DC - 5.0%  
Becher - 16 oz.

**THE VEIL MASTER SHREDDER** 9  
Hazy IPA - VA - 5.5%  
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.

### BOTTLES

**THIRIEZ EXTRA** 12  
Saison - FRA - 4.5% - 11.2 oz

**WESTMALLE TRAPPIST TRIPEL** 14  
Tripel - BEL - 9.5% - 11.2 oz

**TILQUIN OUDE GUEUZE** 25  
Gueuze Lambic - BEL - 7.0% 12.7 oz.

**3 FONTEINEN OUDE KRIEK** 25  
Fruit Lambic - BEL - 6.0% - 12.7 oz.

**AVAL GOLD** 9  
French Cider - FRA - 6.0% - 12 oz.

**ETIENNE DUPONT BOUCHÉ BRUT DU NORMANDIE** 30  
Cider - FRA - 5.5% - 25.4 oz

**ERIC BORDELET POIRE** 35  
Pear Cider - FRA - 5.0% - 25.4 oz

**BROOKLYN SPECIAL EFFECTS** 6  
Pilsner / Non-Alcoholic

## LES VINS

### LES BULLES

3oz / 5oz

**SALASAR, CARTE AZUR, CRÉMANT DE LIMOUX BRUT** 7 / 12  
Chenin Blanc, Pinot Noir - Limoux, France, NV

**SCHOENHEITZ, CRÉMANT D'ALSACE** 9 / 15  
Pinot Auxerrois, Pinot Blanc - Alsace, NV

**VICTORINE DE CHASTENAY, CRÉMANT DE BOURGOGNE** 10 / 17  
Pinot Noir, Gamay, Aligoté, Chardonnay - Burgundy, NV

**VINCENT CAREME, "CUVÉE T" VOUVRAY BRUT** 11 / 18  
Chenin Blanc - Loire Valley, NV

**KLEPKA SAUSSE CHAMPAGNE, "PREAM'BULLE" GRAND CRU** 16 / 27  
Chardonnay - Oger, Côte De Blancs, NV

**CHARLES ORBAN, CARTE NOIRE CHAMPAGNE BRUT** 17 / 28  
Pinot Noir - Marne Valley, NV

**CHAMPAGNE MOUTARD PÈRE ET FILS, RESERVE BRUT** 15 / 25  
Chardonnay - Buxeuil NV

**PAUL BUISSÉ, CRÉMANT DE LOIRE ROSÉ** 8 / 14  
Pinot Noir, Cabernet Franc - Pineau D'Aunis, Loire Valley, NV

**LOUIS DUMONT, CHAMPAGNE ROSÉ** 15 / 25  
Pinot Noir - Epernay, NV

**PATRICK BOTTEX, "LA CUEILLE" BUGEY CERDON ROSÉ** 11 / 18  
Gamay, Poulsard - Savoie, NV

### BLANC

**LES EQUILIBRISTES, PICPOUL DE PINET** Picpoul - Languedoc 2020 14

**CHÂTEAU GUIPIÈRE, "LA GRANGE" MUSCADET** 12  
Melon de Bourgogne - Loire Valley 2020

**LAUVERJAT, "MOULIN DES VRILLÈRES" SANCERRE** 18  
Sauvignon Blanc - Loire Valley 2022

**CHÂTEAU GRAND JEAN, ENTRE DEUX MERS** 13  
Sauvignon Blanc, Semillon - Bordeaux 2020

**JEAN-LUC MADER** Riesling - Alsace 2020 16

**DOMAINE BOUTET SAULNIER, VOUVRAY SEC** 13  
Chenin Blanc - Loire Valley 2021

**DOMAINE DU COLOMBIER, CHABLIS** 17  
Chardonnay - Burgundy 2020

**DOMAINE FICHET, MÂCON-VILLAGE** 14  
Chardonnay - Burgundy 2022

### ROSÉ

**PIGOUDET 'PREMIERE' ROSÉ** Provence 2021 14

**YVES CUILLERON, 'SYBEL' COLLINES RHODANIENNES ROSÉ** 13  
Syrah, Rhone Valley, 2021

### ROUGE

**DOMAINE CHAVRIER, "A-CHENE" BEAUJOLAIS VILLAGE** 13  
Gamay - Beaujolais 2020

**DOMAINE PILLOT, BOURGOGNE ROUGE** 15  
Pinot Noir - Burgundy 2021

**DOMAINE BENJAMIN TALLANDIER, CHILLED RED** 14  
Grenache Cinsault - Minervois 2021

**CHÂTEAU FAMAËY** 14  
Malbec - Cahors 2019

**DOMAINE BROCOURT, CHINON VIEILLES VIGNES** 15  
Cabernet Franc - Loire Valley 2020

**DOMAINE LA LIGIÈRE, LES COSTEBELLES CÔTES DU RHÔNE** 12  
Grenache, Syrah - Rhône Valley 2020

**CHÂTEAU DES ANTONINS, BORDEAUX SUPERIEUR** 12  
Cabernet Sauvignon, Merlot, Cabernet Franc - Bordeaux 2019

**CHÂTEAU FALFAS, "LES DEMOISELLES" CÔTES DE BOURG** 18  
Merlot, Cabernet Sauvignon - Bordeaux 2016

L'EAU FAIT PLEURER • LE VIN FAIT CHANTER