

JOSEPHINE

BRASSERIE & BAR

HORS D'OEUVRES

WAGYU STEAK TARTARE* <i>capers, cornichons, shallots, quail egg, gaufrettes</i>	19
ONION SOUP GRATINEE <i>beef broth, garlic crouton, three cheese blend</i>	15
BUTTERNUT SQUASH SOUP <i>spiced pepitas, creme fraiche</i>	13
ESCARGOT <i>pernod, maître'd butter, baguette</i>	15
MACARONI GRATIN <i>gruyere, parmesan, mornay</i> ADD BACON 3.00	14
PAN SEARED SWEETBREADS <i>fried oyster mushrooms, parsnip purée, sauce madeira, frisee</i>	16
PÂTÉ DE CAMPAGNE <i>cornichons, grain mustard, frisee, rustic bread</i>	15
RATATOUILLE <i>sauce tomate, parmesan</i>	13
FOIE GRAS MOUSSE <i>red wine cassis, cognac, brioche</i>	16
BEETS, BURRATA, & BALSAMIC <i>pickled gala apple, orange supremes, hazelnuts, pomegranate molasses</i>	19

FROMAGE

CHEF'S DAILY SELECTION

THREE CHEESES	22
FIVE CHEESES	31
SEVEN CHEESES	40

LES SALADES

SALADE VERTE <i>bibb, haricot vert, pickled fried shallots, champagne vinaigrette</i>	13
LYONNAISE <i>frisee, lardons, potatoes, duck confit, poached egg,* warm bacon vinaigrette</i>	17
SALADE JOSEPHINE <i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette</i>	16

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

JOSEPHINE

EXECUTIVE CHEF MATTHEW COCKRELL

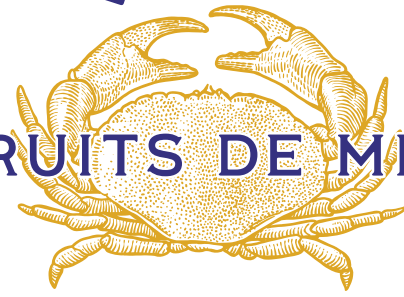
GENERAL MANAGER LEONARD AUGUST HOWELL

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

75

6 Each Oysters, Clams, Shrimp, & Mussels, Snow Crab, Scallops

LE GRAND PLATEAU

165

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

OYSTERS* <i>half dozen</i>	22	CLAMS* <i>half dozen</i>	14
OYSTERS & SHRIMP <i>dozen oysters & 6 shrimp cocktail</i>	58	SHRIMP COCKTAIL <i>half dozen</i>	24

CHILLED HALF LOBSTER
rouille
26

LES ENTREES

TROUT AMANDINE <i>haricot vert, nage, sauce meunière amandine</i>	29
BOEUF BOURGUIGNON <i>lardons, mushrooms, carrots, pearl onions, pommes purée</i>	38
STEAK FRITES* <i>ny strip, maître'd butter</i>	36
STRIP AU POIVRE* <i>garlic spinach, green peppercorn sauce</i>	42
MOULES FRITES MARINIERE <i>fennel, shallots, garlic, pernod, fumet</i>	27
DUCK CONFIT <i>english pea spaetzle, carrots, pomme pave, pickled mustard seeds, duck gastrique</i>	29
BURGER JOSEPHINE* <i>house blend, pickled red onions, bacon & onion jam, burger sauce, havarti, olive oil bun</i>	19
SEARED SALMON* <i>lentils du puy, leeks, vadouvan cream, smoked roe</i>	29
PARSNIP & SAGE GNOCCHI PARISIENNE <i>roasted root vegetable medley, mushrooms, winter squash, fava beans, sauce verte, butternut squash veloute, grana padano</i>	25
POULET ROTI <i>pommes purée, thyme, rosemary, jus de poulet</i>	28
SHRIMP FRICASSÉE <i>tomato concasse, eggplant, olives, herbs de provence, squid ink beurre blanc</i>	29

GARNITURE

FRITES	8
GARLIC SPINACH	9
SAUTEED MUSHROOMS	9
POMMES PURÉE	8
HARICOT VERT	9
SIDE SALAD JOSEPHINE	8

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

GLUTEN FREE MENU

HORS D'OEUVRES

ONION SOUP GRATINEE <i>beef broth, three cheese blend</i>	15
BUTTERNUT SQUASH SOUP <i>spiced pepitas, creme fraiche</i>	13
ESCARGOT <i>pernod, maitre d'butter, gluten free bread</i>	15
PAN SEARED SWEETBREADS <i>fried oyster mushrooms, parsnip purée, sauce madeira, frisee</i>	16
PÂTÉ DE CAMPAGNE <i>cornichons, grain mustard, frisee, gluten free bread</i>	15
RATATOUILLE <i>sauce tomate, parmesan</i>	13
FOIE GRAS MOUSSE <i>red wine cassis, cognac, gluten free bread</i>	16
BEETS, BURRATA, & BALSAMIC <i>pickled gala apple, orange supremes, hazelnuts, pomegranate molasses</i>	19

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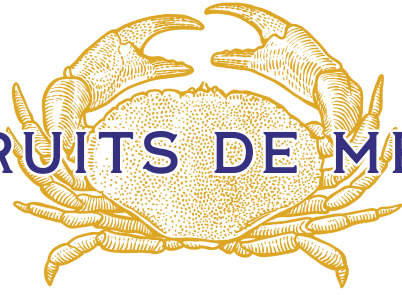
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FRUITS DE MER



LE JOSEPHINE* 75

6 Each Oysters, Clams, Shrimp, & Mussels, Snow Crab, Scallops

LE GRAND PLATEAU* 195

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

OYSTERS* half dozen

22

CLAMS* half dozen

14

OYSTERS & SHRIMP dozen oysters & 6 shrimp cocktail

58

SHRIMP COCKTAIL half dozen

24

CHILLED HALF LOBSTER rouille 26

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GARLIC SPINACH	9
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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 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, Castelvetrano 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
German Pilsner - DC - 5.0%
Becher - 16 oz.

RIGHT PROPER BIG TOMORROW
West Coast IPA - DC - 7.2%
Becher - 16 oz.

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

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

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

RODENBACH CLASSIC
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 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.

ANXO CIDRE BLANC 9
Dry Cider - DC - 6.9% - 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

ENAY DAY RIPPER 6
Non-Alcoholic Pilsner - VA - 0.4% - 12.0 oz.

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

• BLANC •

LES EQUILIBRISTES, PICPOUL DE PINET 14
Picpoul - Languedoc 2022

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

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

CHATEAU DE FONTENILLE 13
entre deux mers, sauvignon blanc / semillon, bordeaux 2022

JEAN-LUC MADER Riesling -Alsace 2021 16

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

DOMAINE DU COLOMBIER, CHABLIS 17
Chardonnay - Burgundy 2022

DOMAINE FICHET, MACON-VILLAGES, 14
Chardonnay - Burgundy 2022

• ROSÉ •

PIGOUDET 'PREMIERE' ROSÉ Provence, 2022 14

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

• ROUGE •

DOMAINE BENJAMIN TAILLANDIER 14
"laguzelle" chilled red, grenache / cinsault, minervois, 2022

DOMAINE ROCHETTE, 13
"lantignie" beaujolais village, gamay, 2021

DOMAINE DES TERRES GENTILLES, 17
bourgogne rouge, pinot noir, 2021

CHÂTEAU FAMAËY, "CUVÉE S" 15
Malbec - Cahors 2020

DOMAINE BROUCOURT, CHINON VIEILLES VIGNES 14
Cabernet Franc - Loire Valley 2020

BERTHET-RAYNE, CAIRANNE COTES DU RHONE 16
Grenache, Syrah, Carignan- Rhône Valley 2022

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

CHÂTEAU FALFAS, CÔTES DE BOURG, 18
Merlot / Cabernet Sauvignon, Bordeaux 2017

L'EAU FAIT PLEURER • LE VIN FAIT CHANTER