

## BRUNCH

### HORS D'OEUVRES

<b>YOGURT PARFAIT</b> <i>granola, fresh fruit, mint</i>	10
<b>PASTRY BASKET</b> <i>fresh local pastries</i>	12
<b>LOX PLATE</b> <i>smoked salmon duo, dill creme fraiche, capers, cornichon, eggs mimosa, chives</i>	16
<b>WAGYU STEAK TARTARE*</b> <i>capers, cornichons, shallots, quail egg, gaufrettes</i>	18
<b>ONION SOUP GRATINEE</b> <i>beef broth, garlic crouton, 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, baguette</i>	14
<b>MACARONI GRATIN</b> <i>gruyere, parmesan, mornay</i> ADD BACON 3 / ADD TRUFFLES 15	13
<b>PÂTÉ DE CAMPAGNE</b> <i>cornichons, grain mustard, frisee, rustic bread</i>	15
<b>FOIE GRAS MOUSSE</b> <i>red wine cassis, cognac, brioche</i>	16
<b>BEETS, BURRATA, &amp; BALSAMIC</b> <i>pickled gala apple, 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-moscato 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 duo, croutons, sherry vinaigrette</i>	15

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

\*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, & 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>BRIOCHE FRENCH TOAST</b> <i>seasonal compote, chantilly cream</i>	18
<b>EGGS BENEDICT*</b> <i>marinated ham, english muffin, hollandaise</i>	19
<b>JAMBON BEURRE</b> <i>blackforest ham, cultured butter, cornichon, comte, grainy mustard, baguette</i>	15
<b>FLORENTINE BENEDICT*</b> <i>garlic spinach, english muffin, hollandaise</i>	17
<b>AVOCADO TOAST</b> <i>avocado quick bread, frisee, avocado, poached egg*</i>	17
<b>LOBSTER TARTINE</b> <i>lobster aioli, frisee, paw paw vinaigrette, pickled celery, hollandaise, poached egg*</i>	31
<b>QUICHE</b> <i>finest herbs, onion, gruyere</i>	16
<b>BOEUF BOURGUIGNON SKILLET</b> <i>lardons, mushrooms, carrots, home fries, mornay, sunny egg*</i>	29
<b>STEAK FRITES* &amp; EGGS*</b> <i>6oz new york strip, maitre'd butter, sunny eggs*</i>	28
<b>DUCK CONFIT HASH</b> <i>home fries, piperade, salsa brava, duck egg*</i>	21
<b>BURGER JOSEPHINE*</b> <i>house blend, pickled red onions, bacon &amp; onion jam, burger sauce, havarti, olive oil bun - ADD AN EGG* FOR +2</i>	18
<b>TROUT AMANDINE</b> <i>haricot vert, nage, sauce meuniere amandine</i>	29
<b>MOULES FRITES MARINIERE</b> <i>fennel, shallots, garlic, pernod, fumet</i>	26

### GARNITURE

<b>FRITES OR HOME FRIES</b>	7
<b>HOUSEMADE CHICKEN SAUSAGE</b>	8
<b>BACON</b>	7
<b>FRUIT CUP</b>	6

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  
stone fruit infused don q rum, peach, genepy, lime, sparkling wine

**SWEATER SEASON** 14  
french gin, aperol, spiced pear, lemon

### 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

## LES BIÈRES

### DRAFT

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

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

## 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 4  
**AMERICANO** 3  
**DOPPIO** 3  
**CAPPUCCINO** choose oat, almond, or whole milk 4  
**HOT TEA SELECTION** 3  
**KOMBUCHA** 5  
**COKE PRODUCTS** 3  
**SANZO LYCHEE SPARKLING WATER** 5  
**SEASONAL MINNA SPARKLING GREEN TEA** 5

## 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, "PREM'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** 14  
Picpoul - Languedoc, 2020

**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, MACON-VILLAGES,** 14  
Chardonnay - Burgundy 2022

### ROSÉ

**PIGOUDET, CLASSIC ROSÉ** 14  
Provence, 2021

**YVES CULLERON, '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, "CUVÉE S"** 15  
Malbec - Cahors 2020

**DOMAINE BROCCOURT, CHINON VIEILLES VIGNES** 14  
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, CÔTES DE BOURG,** 18  
Merlot / Cabernet Sauvignon, Bordeaux 2016

LEAU FAIT PLEURER • LE VIN FAIT CHANTER