

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>maître'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 OR ANY SALAD
23.50 PER PERSON

LES SALADES

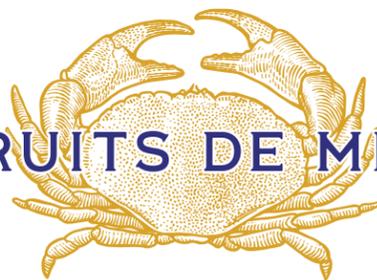
ENDIVE AND BEETS <i>roquefort, walnuts, orange, champagne vinaigrette</i>	16
LYONNAISE <i>frisee, lardons, poached egg*, bacon vinaigrette</i>	14
SALADE JOSEPHINE <i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette</i>	14

ADD ANY OF THE FOLLOWING TO YOUR SALAD
STEAK* 14 / SALMON* 12 / CHICKEN 10 / SHRIMP 12 / SPLIT 3
BREAD SERVICE AVAILABLE UPON REQUEST

JOSEPHINE

GENERAL MANAGER STEWART SHOEMAKER | CHEF DE CUISINE STEPHANIE MILNE
PLEASE INQUIRE FOR PRIVATE PARTIES • FOLLOW ALONG @JOSEPHINEOLDTOWN
BRAVO ET MERCI DE NOUS REJOINDRE, AMIS!

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

HALF LOBSTER
served chilled with rouille

23

LES SANDWICHES

(SERVED WITH CHOICE OF SALAD OR FRITES)

BURGER JOSEPHINE* <i>house blend, burger sauce, gruyere, pickles, olive oil bun</i> ADD AN EGG* 2 ADD BACON 3	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>finest herbes, gruyere, greens</i>	16.5
STEAK FRITES* <i>flat iron steak, maitre'd butter</i>	36
TROUT AMANDINE <i>haricot vert, sauce meunière amandine</i>	29
PAPPARDELLE PARISIENNE <i>egg noodles, squash, sage beurre noisette, parmesan, hazelnuts</i>	26
MOULES FRITES MARINIERE <i>fennel, shallots, garlic</i>	26

*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.

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

COCKTAILS

BUBBLY DÉJEUNER

HOW DO YOU SAY 'MIMOSA' IN FRENCH? 13
a mimosa with a little something extra: fresh oj, bubbles, cointreau, and a sidecar

HEMINGWAY'S KIR ROYALE 13
mt. defiance cassis, ginger, absinthe, sparkling wine

THE LIGHTER SIDE OF A 75 13
cap corse blanc, lemon, sparkling wine

ALPINE AIRMAIL 13
apricot infused don q rum, genepey, lime, sparkling wine

CLASSICS & CLASSICALLY INSPIRED

BASTILLE BLOODY MARY 13
cornichon-infused vodka, bloody mary things, cornichon

CORPSE REVIVER #2 15
london dry gin, lillet blanc, cointreau, lemon, hint of absinthe

JOSEPHINE OLD FASHIONED 15
bonded bourbon, demerara, french china-china bitter, angostura

SWEATER SEASON 15
french gin, aperol, spiced pear, lemon

NON-ALCOHOLIC

APPLE OF MY EYE 10
apple cider, cinnamon syrup, club soda

LAVENDER ELDERFLOWER LEMONADE 10
lavender, elderflower, lemon

MULL IT OVER 10
red grape juice, lemon, orange, cinnamon syrup

SIP'N IN THE PATCH 10
chai tea, pumpkin spice, honey, oat milk

LES BIÈRES

DRAFTS

DE LA SENNE ZENNE PILS 10
pilsner - bel - 4.9%
becher - 16 oz.

BLUEJACKET LOST WEEKEND 10
hazy ipa - dc - 7.0%
becher - 16 oz.

THIRIEZ L'AMBRÉE D'ESQUELBECQ 10
biere de garde - fra - 5.8%
tulip - 13 oz.

AU BARON, CUVÉE DES JONQUILLES 10
saison - fra - 7.0%
tulip - 13 oz.

ST. BERNARDUS WIT 10
witbier - bel - 5.5%
tulip - 13 oz.

AVAL ROSÉ 10
french cider - fra - 6.0%
tulip - 13 oz.

BOTTLES

MONT DE CATS 12
belgian blonde ale
fra - 7.6% - 11.2 oz

RODENBACH GRAND CRU 12
flanders red ale
bel - 6.0% - 11.2oz.

TILQUIN OUDE GUEUZE '16 | '17 25
gueuze lambic
bel - 7.0% - 12.7 oz.

3 FONTEINEN OUDE KRIEK '21 | '22 30
fruit lambic
bel - 6.0% - 12.7 oz.

DE LA SENNE STOUTERIK 10
stout
bel - 5.0% - 11.2oz.

ENAY BEER 8
non-alcoholic lager or ipa
va - 0.4% - 12.0 oz.

COFFEE

(proudly serving lavazza coffee and spirit tea)

ICED TEA	4
DRIP COFFEE lavazza medium roast / also serving decaf	5
ESPRESSO	5
AMERICANO	5
HOT TEA SELECTION	5
LATTE choose oat, almond, or whole milk	6
DOPPIO	6
CAPPUCCINO choose oat, almond, or whole milk	6
RED EYE	7

LES VINS

METHOD CHAMPENOISE 3 OZ / 5 OZ

CRÉMANT DE LIMOUX 7 / 12
salasar, carte azul brut, chenin blanc / pinot noir, limoux, france, nv

CRÉMANT D'ALSACE 9 / 15
schoenheit, pinot auxerrois / pinot blanc, alsace, nv

CRÉMANT DE BOURGOGNE 10 / 17
albert bichot, pinot noir / chardonnay, burgundy, nv

VOUVRAY BRUT NATURE 11 / 18
le facteur, chenin blanc, loire valley, nv

BLANC DE BLANC CHAMPAGNE 16 / 27
klepka sausse, pream'bulle grand cru, chardonnay, oger, cote de blancs, nv

TRADITIONAL BLEND CHAMPAGNE 16 / 27
baudet-jouette, champagne brut carte blanche, chardonnay / pinot meunier / pinot noir, epervay, nv

CRÉMANT DE LOIRE ROSÉ 8 / 14
paul buisse, pinot noir / cabernet franc / pineau d'aunis, loire valley nv

CHAMPAGNE ROSÉ 15 / 25
louis dumont, pinot noir, epervay, nv

BUGEY CERDON ROSÉ 11 / 18
patrick bottex, la cueille, gamay / poulsard, savoie, nv

VIN BLANC 5 OZ

MUSCADET SÈVRE ET MAINE SUR LIE 14
domaine de la combe, melon de bourgogne, loire valley, 2022

SANCERRE 18
domaine pellé, sauvignon blanc, loire valley, 2024

BORDEAUX BLANC 13
chateau les arromans, entre-deux-mers sauvignon blanc / sauvignon gris, bordeaux, 2024

RIESLING 16
jean-luc mader, alsace, 2023

CHENIN BLANC 14
vignoble vade, fer aigu saumur blanc, 2023

ROUSSILLON BLEND 17
lamyres, point triple blanc skin contact macabeu / grenache blanc / muscat à petits grains, 2022

CHABLIS 17
domaine du colombier, chardonnay, burgundy, 2023

BOURGOGNE BLANC 16
thierry drouin, chardonnay, burgundy, 2023

ROSÉ 5 OZ

TAVEL 15
domaine la rocalière, grenache / cinsault / syrah, rhone valley, 2022

PROVENCE 16
la fête de rose, saint tropez, 2023

VIN ROUGE 5 OZ

CHILLED RED 14
domaine benastra, la petite soeur rouge, lledoner pelut / carignan / syrah, cotes catalanes, 2021

BEAUJOLAIS 14
kewin descombes, cuvée kéké nouveau, gamay, 2025

BOURGOGNE ROUGE 17
domaine de la denante, pinot noir, burgundy, 2022

CAHORS MALBEC 14
chateau du cedre, heritage malbec, 2022

CHINON 14
domaine brocourt, vieilles vignes, cabernet franc, loire valley, 2021

COTES DU RHONE 15
domaine chaume arnaud, grenache / syrah / cinsault, rhone valley, 2022

SYRAH 17
mas amiel, cotes catalanes, 2022

BORDEAUX ROUGE 17
château cissac, reflets du cissac haut-médoc cabernet sauvignon / merlot / petit verdot, bordeaux, 2019

L'EAU FAIT PLEURER • LE VIN FAIT CHANTER