

# JOSEPHINE

BRASSERIE & BAR

## LUNCH

### HORS D'OEUVRES

|                                                                                                          |    |
|----------------------------------------------------------------------------------------------------------|----|
| <b>LOX PLATE</b><br><i>smoked salmon duo, dill creme fraiche, capers, cornichon, eggs mimosa, chives</i> | 16 |
| <b>STEAK TARTARE*</b><br><i>capers, cornichons, shallots, quail egg, gaufrettes</i>                      | 18 |
| <b>ONION SOUP GRATINEE</b><br><i>beef broth, garlic crouton, gruyere</i>                                 | 15 |
| <b>SOUP DU JOUR</b>                                                                                      | 12 |
| <b>GOUGERES</b><br><i>gruyere, pate a choux, mornay</i>                                                  | 10 |
| <b>ESCARGOT</b><br><i>maître'd butter, puff pastry</i>                                                   | 16 |
| <b>MACARONI GRATIN</b><br><i>gruyere, parmesan, mornay</i><br>ADD BACON 3                                | 13 |
| <b>PÂTÉ DE CAMPAGNE</b><br><i>cornichons, grain mustard, frisee, baguette</i>                            | 15 |
| <b>OEUFS MAYONNAISE</b><br><i>dijon, tarragon, crispy prosciutto</i>                                     | 10 |

## LUNCH SPECIAL

ONION SOUP GRATINEE OR SOUP DU JOUR  
& ANY SANDWICH OR ANY SALAD  
25 PER PERSON

### LES SALADES

|                                                                                                                                       |    |
|---------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>ENDIVE AND BEETS</b><br><i>roquefort, walnuts, orange, champagne vinaigrette</i>                                                   | 16 |
| <b>LYONNAISE</b><br><i>frisee, lardons, poached egg*, bacon vinaigrette</i>                                                           | 14 |
| <b>SALADE JOSEPHINE</b><br><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 )

|                                                                                                                               |      |
|-------------------------------------------------------------------------------------------------------------------------------|------|
| <b>BURGER JOSEPHINE*</b><br><i>house blend, burger sauce, gruyere, pickles, olive oil bun</i><br>ADD AN EGG* 2<br>ADD BACON 3 | 19   |
| <b>BRIE GRILLED CHEESE</b><br><i>apple, fig jam, arugula, pickled onion / ADD BACON 3</i>                                     | 16   |
| <b>CROQUE MADAME</b><br><i>smoked ham, gruyere, sauce mornay, brioche, sunny egg*</i>                                         | 17.5 |
| <b>FRENCH DIP</b><br><i>roast beef, gruyere, baguette, au jus</i>                                                             | 18   |
| <b>FRIED CHICKEN CORDON BLEU</b><br><i>smoked ham, gruyere, dijonnaise, bibb lettuce</i>                                      | 18.5 |

## LES PLATS PRINCIPAUX

|                                                                                                        |      |
|--------------------------------------------------------------------------------------------------------|------|
| <b>OMELETTE CLASSIQUE</b><br><i>fines herbes, gruyere, greens</i>                                      | 16.5 |
| <b>STEAK FRITES*</b><br><i>flat iron steak, maitre'd butter</i>                                        | 36   |
| <b>TROUT AMANDINE</b><br><i>haricot vert, sauce meunière amandine</i>                                  | 29   |
| <b>PAPPARDELLE PARISIENNE</b><br><i>egg noodles, squash, sage beurre noisette, parmesan, hazelnuts</i> | 26   |
| <b>MOULES FRITES MARINIERE</b><br><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.

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## 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, genepy, 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 LEMONADE** 10  
*lavender infused elderflower syrup, lemon*

**POM NOIR** 10  
*pomegranate, apple cider, lime, cinnamon syrup, ginger beer*

**PEAR PRESSURE** 10  
*rosemary infused pear syrup, lemon, honey, club soda*

## LES BIÈRES

### • DRAFTS •

**PILSNER**  
*bluejacket light years, usa, 4.5%, 16 oz*

**HAZY IPA**  
*bluejacket lost weekend, usa, 7%, 16 oz*

**STOUT**  
*de la senne stouterik, belgium, 5%, 13 oz*

**FRENCH BLOND ALE**  
*au baron cuvée des jonquilles, france, 7%, 13 oz.*

**WITBIER**  
*st. bernardus wit, belgium, 5.5%, 13 oz.*

**FRENCH CIDER**  
*aval rosé, france, 6%, 13 oz.*

### • BOTTLES •

**FRENCH AMBER ALE** 13  
*thiriez l'ambrée, france, 5.8%, 11.2 oz*

**FRENCH PALE ALE** 13  
*mont des cats, france, 7.6%, 11.2 oz.*

**TRIPEL** 12  
*de ranke guldenberg, belgium, 8%, 11.2 oz.*

**QUADRUPEL** 18  
*rochefort 10, belgium, 11.3%, 11.2 oz.*

**CHERRY LAMBIC** 30  
*3 fonteinen oude krik 21/22, belgium, 6%, 12.7 oz.*

**NON-ALCOHOLIC BLOND ALE** 10  
*de halve maan sportzot, belgium, 0.4%, 11.2 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**  
*salasar, carte azur brut, chenin blanc / pinot noir, limoux, france, nv* 7 / 12

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

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

**VOUVRAY BRUT NATURE**  
*château de valmer, chenin blanc, loire valley, nv* 10 / 17

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

**BLANC DE NOIRS CHAMPAGNE**  
*poilvert-jacques, brut blanc de noirs pinot noir / pinot meunier, vallée de la marne, nv* 17 / 28

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

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

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

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

### • VIN BLANC •

5 OZ

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

**SANCERRE**  
*domaine pellé, sauvignon blanc, loire valley, 2024* 19

**BORDEAUX BLANC**  
*chateau les arromans, entre-deux-mers sauvignon blanc / sauvignon gris, bordeaux, 2024* 15

**RIESLING**  
*jean-luc mader, alsace, 2023* 16

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

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

**CHABLIS**  
*domaine du colombier, chardonnay, burgundy, 2023* 18

**BOURGOGNE BLANC**  
*thierry drouin, chardonnay, burgundy, 2023* 16

### • ROSÉ •

5 OZ

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

**PROVENCE**  
*la fête de rose, saint tropez, 2023* 16

### • VIN ROUGE •

5 OZ

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

**BEAUJOLAIS**  
*domaine rochette, gamay, 2023* 14

**BOURGOGNE ROUGE**  
*domaine de la denante, pinot noir, burgundy, 2022* 18

**CAHORS MALBEC**  
*chateau du cedre, heritage malbec, 2022* 15

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

**COTES DU RHONE**  
*domaine chaume arnaud, grenache / syrah / cinsault, rhone valley, 2022* 17

**SYRAH**  
*brotte, "la rollande" crozes-hermitage, rhone valley, 2023* 19

**BORDEAUX ROUGE**  
*château cissac, reflets du cissac haut-médoc cabernet sauvignon / merlot / petit verdot, bordeaux, 2019* 18

LEAU FAIT PLEURER • LE VIN FAIT CHANTER