

## HORS D'OEUVRES

<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>CUCUMBER GAZPACHO</b> <i>toasted almonds, lillet blanc grapes, yellow bell pepper</i>	11
<b>ESCARGOT</b> <i>pernod, maitre d'butter, baguette</i>	14
<b>MACARONI GRATIN</b> <i>gruyere, parmesan, mornay</i> ADD BACON 3.00 / ADD TRUFFLES 15.00	13
<b>PÂTÉ DE CAMPAGNE</b> <i>cornichons, grain mustard, frisee, rustic bread</i>	15
<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, brioche</i>	16
<b>BEETS, BURRATA, &amp; BALSAMIC</b> <i>pickled green almonds, 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

# JOSEPHINE

EXECUTIVE CHEF MATTHEW COCKRELL • GENERAL MANAGER SUSAN SPIWAK  
PLEASE INQUIRE FOR PRIVATE PARTIES • FOLLOW ALONG @JOSEPHINEOLDTOWN

\*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>FLUKE CRUDO*</b> <i>yuzu, radish</i>	15	<b>SHRIMP COCKTAIL</b> <i>half dozen</i>	24

HALF LOBSTER  
*rouille*  
26

## 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>STEAK FRITES*</b> <i>bavette, maître'd butter</i>	35
<b>STRIP AU POIVRE*</b> <i>garlic spinach, green peppercorn sauce</i>	42
<b>MOULES FRITES MARINIÈRE</b> <i>fennel, shallots, garlic, pernod, fumet</i>	26
<b>DUCK CONFIT</b> <i>nettle spaetzle, 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, olive oil bun</i>	18
<b>SEARED SALMON*</b> <i>marinated tomatoes, english peas, baby corn, sorrel cream</i>	28
<b>GNOCCHI PARISIENNE</b> <i>asparagus, garlic scapes, patty pan squash, snap peas, marinated tomatoes, ramp soubise, sauce verte, grana padano</i>	24
<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