APÉRO HOUR

DRAFT BEER
(6 DOLLARS)

BLUEJACKET LIGHT YEARS *pilsner, wash dc, 4.5%*
BLUEJACKET LOST WEEKEND *hazy ipa, wash dc, 7.0%*
STOUT *de la senne stouterik, belgium, 5%*

WINE
(7 DOLLARS)

CAFÉ DE PARIS, BRUT ROSÉ *syrah / grenache / pinot noir, nv*
LA GALOPE *sauvignon blanc, cotes de gascogne, 2021*
LAURENT MIQUEL ROSÉ *cinsault / syrah, languedoc-rousillon, 2021*
LES DEUX MOULINS *pinot noir, france, 2021*

COCKTAILS
(8 DOLLARS)

JOSEPHINE OLD FASHIONED
bonded bourbon, demerara, french china china bitters, angostura

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

HOUSE ESPRESSO MARTINI
vodka, coffee liqeur, espresso, simple syrup

DIRTY VODKA MARTINI
housemade olive brine

50/50 GIN MARTINI
dolin dry vermouth, orange bitters

SWEATER SEASON
french gin, aperol, spiced pear, lemon

BARTENDER'S SPECIAL COCKTAIL
c'est une surprise!

JOSEPHINE
BRASSERIE & BAR

JOSEPHINE
BRASSERIE & BAR

109 SAINT ASAPH STREET · OLD TOWN ALEXANDRIA

MIDDAY

FRUITS DE MER

MUSSELS ESCABECHE *served chilled*	12
CLAMS* *half dozen*	14
OYSTERS* *half dozen*	24
SHRIMP COCKTAIL *half dozen*	24
CHILLED HALF LOBSTER *rouille*	23
LE JOSEPHINE *4x oysters, clams & shrimp*	35

FROMAGE

CHOOSE FROM TODAY'S SELECTION OF ARTISINAL FRENCH CHEESES SERVED WITH TOASTED MARCONA ALMONDS & LOCAL HONEY

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three cheeses for 22, five for 31 or seven for 40

SALTED NUT MIX *5* / **FRENCH MIXED OLIVES** *5* / **POMMES FRITES** *6*

SALADE JOSEPHINE *mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette 14*

GOUGERES *gruyere, pate a choux, mornay 7*

ONION SOUP GRANITÉE *beef broth, garlic crouton, gruyere 15*

ESCARGOT *maitre'd butter, puff pastry 16*

MACARONI GRATIN *gruyere, parmesan, mornay 13 / add bacon 3*

PÂTÉ DE CAMPAGNE *cornichons, grain mustard, frisee, baguette 13*

STEAK TARTARE *capers, cornichons, shallots, quail egg, gaufrettes 18*

SMOKED TROUT RILLETTE *creme fraiche, dijon, herbs, pretzel bites 13*

BURGER JOSEPHINE *house blend, burger sauce, gruyere, pickles, olive oil bun 15*

MOULES FRITES MARINIERE *fennel, shallots, garlic, pommes frites 26*

STEAK FRITES *flat iron steak, mâitre d'hôtel butter 38*

TROUT AMANDINE *haricot vert, sauce meunière amandine 29*

QUE LA FÊTE COMMENCE!

*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.