

JOSEPHINE

BRASSERIE & BAR

HORS D'OEUVRES

STEAK TARTARE*	18
<i>capers, cornichons, shallots, quail egg, gaufrettes</i>	
ONION SOUP GRATINÉE	15
<i>beef broth, garlic crouton, gruyère</i>	
SOUP DU JOUR	12
ESCARGOT	16
<i>mâitre d'hôtel butter, puff pastry</i>	
MACARONI GRATIN	13
<i>gruyère, parmesan, mornay</i>	
ADD BACON 3.00	
PÂTÉ DE CAMPAGNE	15
<i>cornichons, grain mustard, frisée, toasted baguette</i>	
SALMON RILLETTES	15
<i>smoked salmon, crème fraîche, dill, brioche toast</i>	
FOIE GRAS PARFAIT	18
<i>foie gras mousse, rosé geleé, seasonal compote, brioche</i>	
GOUGÈRES	10
<i>gruyère, pâte à choux, mornay</i>	
BRANDADE CROQUETTES	12
<i>salt cod, new england tartare sauce</i>	
OEUFS MAYONNAISE	10
<i>dijon, tarragon, crispy prosciutto</i>	

PLATS DU JOUR

MONDAY - Lobster Risotto	39
TUESDAY - Halibut	34
WEDNESDAY - Rack of Lamb	49
THURSDAY - Bouillabaisse	36
FRIDAY - Duck à l'Orange	32
SATURDAY - Tournedos Bearnaise	48
SUNDAY - Coq au Vin	27

LES SALADES

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

ADD TO ANY SALAD
STEAK* 14 / SALMON* 12
CHICKEN 10 / SHRIMP 12 / SPLIT 3

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!

*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
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

CHILLED
HALF LOBSTER
rouille
23

LES PLATS PRINCIPAUX

TROUT AMANDINE	29
<i>haricot vert, sauce meunière amandine</i>	
BOEUF BOURGUIGNON	38
<i>lardons, mushrooms, carrots, pearl onions, pommes purée</i>	
STEAK FRITES*	36
<i>flat iron steak, maître d'hôtel butter</i>	
STRIP AU POIVRE*	46
<i>garlic spinach, green peppercorn sauce</i>	
MOULES FRITES MARINIÈRE	26
<i>fennel, shallots, garlic, pommes frites</i>	
DUCK CONFIT	28
<i>duck leg, parsnip purée, brussels sprouts, bacon, cherry mustard sauce</i>	
BURGER JOSEPHINE*	19
<i>house blend, burger sauce, gruyère, pickles, olive oil bun</i>	
- ADD BACON 3	
GRILLED SALMON*	29
<i>lentils, root vegetables, ras el hanout</i>	
PAPPARDELLE PARISIENNE	26
<i>egg noodles, squash, sage beurre noisette, parmesan, hazelnuts</i>	
POULET RÔTI	28
<i>mushroom truffle risotto, broccolini</i>	
SEARED SCALLOPS	35
<i>saffron beurre blanc, roasted tri-color cauliflower, pine nuts</i>	

GARNITURE

FRITES	8
GARLIC SPINACH	9
SAUTÉED MUSHROOMS	9
POMMES PURÉE	8
HARICOT VERT	9
MESCLUN SALAD	8

JOSEPHINE

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COCKTAILS

APERITIFS

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

CLASSIC & CLASSICALLY INSPIRED

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

VIEUX CARRE 15
cognac & rye, sweet vermouth, benedictine and 2 bitters

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

EARTHEN HERBS & FLOWERS 15
sage infused banhez mezcal, cappelletti americano rosato, St. Germain, Cap Corse Blanc

OPULENT

RAMOS GIN FIZZ 25
the souffle of cocktails, please allow extra time for preparation

MARTINI SERVICE
served large & cold with garniture & sidecar of chilled martini on ice

THE CLASSIC DIRTY 25
tito's, house olive brine, castelvetrano olives

THE 50:50 25
beefeater gin, dolin dry vermouth, orange bitters

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	10
HAZY IPA bluejacket lost weekend, usa, 7%, 16 oz	10
STOUT de la senne stouterik, belgium, 5%, 13 oz	12
FRENCH BLOND ALE au baron cuvée des jonquilles, france, 7%, 13 oz.	12
WITBIER st. bernardus wit, belgium, 5.5%, 13 oz.	12
FRENCH CIDER aval rosé, france, 6%, 13 oz.	10

• BOTTLES •

FRENCH AMBER ALE thiriez l'ambrée, france, 5.8%, 11.2 oz	13
FRENCH PALE ALE mont des cats, france, 7.6%, 11.2 oz.	13
TRIPEL de ranke guldenberg, belgium, 8%, 11.2 oz.	12
QUADRUPEL rochefort 10, belgium, 11.3%, 11.2 oz.	18
CHERRY LAMBIC 3 fontainen oude krieg 21/22, belgium, 6%, 12.7 oz.	30
NON-ALCOHOLIC BLOND ALE de halve maan sportzot, belgium, 0.4%, 11.2 oz.	10

LES VINS

• METHOD CHAMPENOISE •

3 OZ / 5 OZ

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

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

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

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

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

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

TRADITIONAL BLEND CHAMPAGNE 16 / 27
bauguet-jouette, champagne brut carte blanche, chardonnay / pinot meunier / pinot nior, 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 / poulard, savoie, nv

• BLANC •

5 OZ

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

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

BORDEAUX BLANC 15
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 18
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

• ROUGE •

5 OZ

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

BEAUJOLAIS VILLAGE 14
domaine rochette, gamay, 2023

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

CAHORS MALBEC 15
chateau du cedre, heritage malbec, 2022

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

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

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

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

LEAU FAIT PLEURER • LE VIN FAIT CHANTER