

*** APÉRO HOUR ***

✧ DRAFT BEER ✧
(6 DOLLARS)

DE LA SENNE *pilsner, belgium, 4.9%*
BLUEJACKET LOST WEEKEND *hazy ipa, wash dc, 7.0%*
AU BARON, CUVÉE DES JONQUILLES *saison, fra, 7.0%*

✧ 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-roussillon, 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 liqueur, espresso, simple syrup

HOUSE MARTINI
vodka or gin

DIRTY VODKA MARTINI
housemade olive brine

50/50 GIN MARTINI
dolin dry vermouth, orange bitters

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 <i>served chilled</i>	12
CLAMS <i>half dozen</i>	14
OYSTERS <i>half dozen</i>	22
SHRIMP COCKTAIL <i>half dozen</i>	22
CHILLED HALF LOBSTER <i>rouille</i>	23
LE JOSEPHINE <i>4x oysters, clams & shrimp</i>	35

FROMAGE

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

...
*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 MARINIÈRE *fennel, shallots, garlic, pommes frites* 26

STEAK FRITES *flat iron steak, maître d'hôtel butter* 36

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.