

HORS D'OEUVRES

WAGYU STEAK TARTARE*

capers, cornichons, shallots, quail egg, gaufrettes

ONION SOUP GRATINÉE

beef broth, garlic crouton, gruyere

ESCARGOT

maitre d'butter, puff pastry

PÂTÉ DE CAMPAGNE

cornichons, grain mustard, frisee, toasted baguette

SALMON RILLETES

smoked salmon, creme fraiche, dill, brioche toast

BRANDADE CROQUETTES

salt cod, new england tartar sauce

ENDIVE AND BEETS

roquefort, walnuts, orange, champagne vinaigrette

OEUFS MAYONNAISE

dijon, tarragon, crispy prosciutto

SALADE JOSEPHINE

mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette

LYONNAISE

frisee, lardons, shallots, poached egg*, warm bacon vinaigrette

GARNITURE

FRITES	8
GARLIC SPINACH	9
SAUTEED MUSHROOMS	9
POMMES PURÉE	8
HARICOT VERT	9
MACARONI GRATIN	13

JOSEPHINE

GENERAL MANAGER LEONARD AUGUST HOWELL

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.

LES ENTREES

TROUT AMANDINE

haricot vert, sauce meunière amandine

BOEUF BOURGUIGNON +\$15 UPCHARGE

lardons, mushrooms, carrots, pommes purée

STEAK FRITES* +\$15 UPCHARGE

flat iron steak, maitre'd butter

STRIP AU POIVRE* +\$15 UPCHARGE

garlic spinach, green peppercorn sauce

MOULES FRITES MARINIÈRE

fennel, shallots, garlic, frites

DUCK CONFIT

spaetzle, carrot duo, pickled mustard seed, gastrique

BURGER JOSEPHINE*

pickled red onions, bacon & onion jam, gruyere, frites

SEARED SALMON*

lentils du puy, leeks, vadouvan cream

PAPPARDELLE PARISIENNE

egg noodles, mushroom melange, parmesan, black truffle butter

POULET RÔTI

pommes purée, thyme, rosemary, jus de poulet

SCALLOP PROVENCAL +\$15 UPCHARGE

fennel, tomatoes, capers, olives, basil, lemon butter

LES DESSERTS

CHAMOMILE CREME BRULÉE

cinnamon sablee cookie

RIZ AU LAIT

rice, coconut milk, seasonal fruit compote, hibiscus meringue

OPERA CAKE

mocha buttercream, ganache, almond joconde

LEMON MERINGUE TART

fresh citrus, lemon verbena

PROFITEROLES

choux pastry, vanilla ice cream, chocolate sauce

ICE CREAM & SORBETS

ask your server about our housemade flavors!

ASSORTED MACARONS