

RESTAURANT WEEK  
WINTER 2026

# JOSEPHINE

& BRASSERIE & BAR &  
109 S ST ASAPH ST.  
OLD TOWN ALEXANDRIA

LUNCH | 1 HORS D'OEUVRES,  
1 ENTREE 1 DESSERT | 35

## HORS D'OEUVRES

**ONION SOUP GRATINÉE**  
*beef broth, garlic crouton, gruyere*

**SOUP DU JOUR**  
*ask your server for details*

**ESCARCOT**  
*maitre d'buter, puff pastry*

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

**SALMON RILLETTES**  
*smoked salmon, creme fraiche, dill, brioche toast*

**BRANDADE CROQUETTES**  
*salt cod, new england tartar sauce*

**OEUFS MAYONNAISE**  
*dijon, tarragon, crispy prosciutto*

## LES SALADES

**ENDIVE AND BEETS**  
*roquefort, walnuts, orange, champagne vinaigrette*

**LYONNAISE**  
*frisée, lardons, shallots, poached egg,\* bacon vinaigrette*

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

{ MAKE ANY SALAD AN ENTREE ADD  
STEAK / SALMON / CHICKEN / SHRIMP }

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, POUSTRY, MILK PRODUCTS, PORK, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS.

## LES ENTREES

CHOICE OF SALAD OR FRITES:

### BURGER JOSEPHINE\*

*house blend, burger sauce, gruyere, pickles, olive oil bun*

**BRIE GRILLED CHEESE**  
*apple, fig jam, arugula, pickled onion*

### CROQUE MADAME

*smoked ham, gruyere, sauce mornay, brioche, sunny egg\**

### FRENCH DIP

*roast beef, gruyere, baguette, au jus*

**ROASTED CHICKEN SALAD SANDWICH**  
*bibb lettuce, tomato, olive oil bun*

### OMELETTE CLASSIQUE

*fines herbes, gruyere, greens*

## GARNITURE

<b>FRITES</b>	8
<b>GARLIC SPINACH</b>	9
<b>SAUTEED MUSHROOMS</b>	9
<b>MESCLUN SALAD</b>	6
<b>HARICOT VERT</b>	9
<b>MACARONI GRATIN</b>	13

## LES DESSERTS

**CHOCOLATE POT DE CREME**  
*candied cocoa nibs, creme chantilly*

**RASPBERRY VANILLA CAKE**  
*mascarpone frosting*

**ICE CREAM & SORBETS**  
*ask your server about our housemade flavors!*

**ASSORTED COOKIES**