

HORS D'OEUVRES

ONION SOUP GRATINÉE

beef broth, garlic crouton, gruyere

SOUP DU JOUR

ask your server for details

ESCARGOT

maitre d' butter, 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, POULTRY, 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

FRITES	8
GARLIC SPINACH	9
SAUTEED MUSHROOMS	9
MESCLUN SALAD	6
HARICOT VERT	9
MACARONI GRATIN	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