

LUNCH

HORS D'OEUVRES

LOX PLATE <i>smoked salmon duo, dill creme fraiche, capers, cornichon, eggs mimosa, chives</i>	16
WAGYU STEAK TARTARE* <i>capers, cornichons, shallots, quail egg, gaufrettes</i>	19
ONION SOUP GRATINEE <i>beef broth, garlic crouton, three cheese blend</i>	15
ENGLISH PEA AND MINT SOUP <i>marinated tomatoes, lemon creme fraiche</i>	13
ESCARGOT <i>pernod, maître'd butter, baguette</i>	16
MACARONI GRATIN <i>gruyere, parmesan, mornay</i> ADD BACON 3	14
PÂTÉ DE CAMPAGNE <i>cornichons, grain mustard, frisee, rustic bread</i>	16
FOIE GRAS MOUSSE <i>red wine cassis, cognac, brioche</i>	17

FROMAGE

CHEF'S DAILY SELECTION

THREE CHEESES	22
FIVE CHEESES	31
SEVEN CHEESES	40

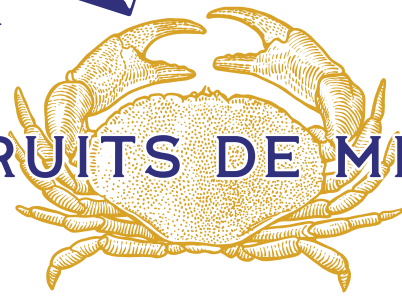
LES SALADES

SALADE VERTE <i>bibb, haricot vert, pickled fried shallots, champagne vinaigrette</i>	13
LYONNAISE <i>frisee, lardons, potatoes, duck confit, poached egg,* warm bacon vinaigrette</i>	14
SALADE JOSEPHINE <i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette</i>	16

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

*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

75

6 Each Oysters, Clams, Shrimp, & Mussels, Snow Crab, Scallops

LE GRAND PLATEAU

165

12 Each Oysters, Clams & Shrimp, 18 Mussels, Half Lobster, Snow Crab, Scallops, Crab Louie

OYSTERS*

half dozen

22

CLAMS*

half dozen

14

OYSTERS & SHRIMP*

dozen oysters & 6 shrimp cocktail

58

SHRIMP COCKTAIL

half dozen

24

CHILLED HALF LOBSTER

rouille

26

LES SANDWICHES

choice of salad or frites:

BURGER JOSEPHINE* <i>house blend, pickled red onions, bacon & onion jam, burger sauce, havarti, olive oil bun - ADD AN EGG* FOR +2</i>	19
JAMBON BEURRE <i>black forest ham, cultured butter, cornichon, comte, grainy mustard, baguette</i>	15
CROQUE MONSIEUR <i>rosemary & thyme garlic ham, gruyere, sauce mornay, pain de mie - ADD AN EGG* FOR +2</i>	17
FRENCH DIP <i>roast beef, rosemary, aged provolone, aioli, baguette, au jus</i>	16
ROAST TURKEY <i>brie, avocado, bibb, tomato, aioli, honey mustard, baguette</i>	17
LA VEGETARIENNE <i>olive salad, roasted red bell peppers, marinated artichokes, balsamic portobellos, aged provolone, aioli, sesame bread</i>	16
LES PLATS PRINCIPAUX	
OMELETTE CLASSIQUE <i>finest herbs, gruyere, greens</i>	18
STEAK FRITES* <i>denver steak, maitre'd butter</i>	36
TROUT AMANDINE <i>haricot vert, nage, sauce meunière amandine</i>	29
PARSNIP & SAGE GNOCCHI PARISIENNE <i>fiddleheads, asparagus, peas, fava beans, salsify, summer squash, mushrooms, sauce vert with ramps, emglish pea veloute, gran padano</i>	27
POULET ROTI <i>pommes purée, thyme, rosemary, jus de poulet</i>	28
SEARED SALMON* <i>lentils du puy, leeks, vadouvan cream, smoked roe</i>	29
MOULES FRITES MARINIERE <i>fennel, shallots, garlic, pernod, fumet</i>	28

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

COCKTAILS

BUBBLY DÉJEUNER

HOW DO YOU SAY 'MIMOSA' IN FRENCH? 12
a mimosa with a little something extra: fresh oj, bubbles, cointreau, and a sidecar

HEMINGWAY'S KIR ROYALE 12
mt. defiance cassis, ginger, absinthe, sparkling wine

THE LIGHTER SIDE OF A 75 12
cap corse blanc, lemon, sparkling wine

SWEATER SEASON 14
french gin, aperol, spiced pear, lemon

CLASSICS & CLASSICALLY-INSPIRED

BASTILLE BLOODY MARY 12
cornichon-infused vodka, bloody mary things, cornichon

CORPSE REVIVER #2 14
london dry gin, lillet blanc, cointreau, lemon, hint of absinthe

JOSEPHINE OLD FASHIONED 14
bonded bourbon, demerara, french china-china bitter, angostura

LES BIÈRES

DRAFT

BLUEJACKET SELF PORTRAIT
German Pilsner - DC - 5.0%
Becher - 16 oz.

RIGHT PROPER BIG TOMORROW
West Coast IPA - DC - 7.2%
Becher - 16 oz.

CONISTON BLUEBIRD
Ordinary Bitter - ENG - 3.6%
Becher - 16 oz.

ST. BERNARDUS WIT
Witbier - BEL - 5.5%
Tulip - 13 oz.

AU BARON, CUVÉE DES JONQUILLES
Saison - FRA - 7.0%
Tulip - 13 oz.

RODENBACH CLASSIC
Flanders Red Ale - BEL - 5.2%
Snifter - 13 oz.

BOTTLES

THIRIEZ EXTRA 12
Saison - FRA - 4.5% - 11.2 oz

WESTMALLE TRAPPIST TRIPEL 14
Tripel - BEL - 9.5% - 11.2 oz

TILQUIN OUDE GUEUZE 19|20 25
Gueuze Lambic - BEL - 7.0% - 12.7 oz.

3 FONTEINEN INTENS ROOD 19|20 25
Fruit Lambic - BEL - 6.8% - 12.7 oz.

ANXO CIDRE BLANC 9
Dry Cider - DC - 6.9% - 12 oz.

ETIENNE DUPONT BOUCHÉ BRUT DU NORMANDIE 30
Cider - FRA - 5.5% - 25.4 oz

ERIC BORDELET POIRE 35
Pear Cider - FRA - 5.0% - 25.4 oz

ENAY DAY RIPPER / SUN SHIFTER 6
Non-Alcoholic Pilsner / IPA
VA - 0.4% - 12.0 oz..

COFFEE

proudly serving lavazza coffee and spirit tea products

ICED TEA	3
LATTE choose oat, almond, or whole milk	4
AMERICANO	3
DOPPIO	3
CAPPUCCINO choose oat, almond, or whole milk	4
HOT TEA SELECTION	3
KOMBUCHA	5
COKE PRODUCTS	3
SANZO LYCHEE SPARKLING WATER	5

LES VINS

LES BULLES

3oz / 5oz

SALASAR, CARTE AZUR, CRÉMANT DE LIMOUX BRUT 7 / 12
Chenin Blanc, Pinot Noir - Limoux, France, NV

SCHOENHEITZ, CRÉMANT D'ALSACE 9 / 15
Pinot Auxerrois, Pinot Blanc - Alsace, NV

VICTORINE DE CHASTENAY, CRÉMANT DE BOURGOGNE 10 / 17
Pinot Noir, Gamay, Aligoté, Chardonnay - Burgundy, NV

VINCENT CAREME, CUVÉE T VOUVRAY BRUT, 11 / 18
Chenin Blanc, Loire Valley, NV

KLEPKA SAUSSE CHAMPAGNE, "PREAMBULLE" GRAND CRU Chardonnay - 16 / 27
Oger, Côte De Blancs, NV

CHARLES ORBAN, CARTE NOIRE CHAMPAGNE BRUT 17 / 28
Pinot Noir - Marne Valley, NV

CHAMPAGNE MOUTARD PÈRE ET FILS, RESERVE BRUT 15 / 25
Chardonnay - Buxeuil NV

PAUL BUISSÉ, CRÉMANT DE LOIRE ROSÉ 8 / 14
Pinot Noir, Cabernet Franc - Pineau D'Aunis, Loire Valley, NV

LOUIS DUMONT, CHAMPAGNE ROSÉ 15 / 25
Pinot Noir - Epernay, NV

PATRICK BOTTEX, 'LA CUEILLE' BUGEY CERDON ROSÉ, 11 / 18
gamay, poulsard, savoie, nv

BLANC

LES EQUILIBRISTES, PICPOUL DE PINET 14
Picpoul - Languedoc 2022

CHÂTEAU GUIPIÈRE, "LA GRANGE" MUSCADET 12
Melon de Bourgogne - Loire Valley 2020

LAUVERJAT, "MOULIN DES VRILLÈRES" SANCERRE 18
Sauvignon Blanc - Loire Valley 2022

CHATEAU DE FONTENILLE 13
entre deux mers, sauvignon blanc, semillon, bordeaux 2022

JEAN-LUC MADER Riesling -Alsace 2021 16

DOMAINE BOUTET SAULNIER, VOUVRAY SEC 13
Chenin Blanc - Loire Valley 2021

DOMAINE DU COLOMBIER, CHABLIS 17
Chardonnay - Burgundy 2022

DOMAINE FICHET, MACON-VILLAGES, 14
Chardonnay - Burgundy 2022

ROSÉ

LAURENT MIQUEL, ROSÉ, 12
Cinsault, Syrah, Languedoc-Rousillon, 2021

ROUGE

DOMAINE BENJAMIN TAILLANDIER 14
"Laguzelle" Chilled Red, Grenache, Cinsault, Minervois, 2022

DOMAINE ROCHETTE, 13
"Reggie" Beaujolais Village, Gamay, 2021

DOMAINE DES TERRES GENTILLES, 17
Bourgogne Rouge, Pinot Noir, 2021

CHÂTEAU FAMAËY, "CUVÉE S" 15
Malbec - Cahors 2020

DOMAINE BROUCOURT, CHINON VIEILLES VIGNES 14
Cabernet Franc - Loire Valley 2020

BERTHET-RAYNE, CAIRANNE COTES DU RHONE 16
Grenache, Syrah, Carignan - Rhône Valley 2022

CHÂTEAU DES ANTONINS, BORDEAUX SUPERIEUR 12
Cabernet Sauvignon, Merlot, Cabernet Franc - Bordeaux 2019

CHÂTEAU FALFAS, CÔTES DE BOURG, 18
Merlot / Cabernet Sauvignon, Bordeaux 2022

L'EAU FAIT PLEURER • LE VIN FAIT CHANTER