109 SAINT ASAPH STREET

JOSEPHINE

BRASSERIE & BAR

OLD TOWN ALEXANDRIA

HORS D'OEUVRES

STEAK TARTARE* 18
capers, cornichons, shallots, quail egg, gaufrettes

ONION SOUP GRATINÉE 16
beef broth, garlic crouton, gruyère

SOUP DU JOUR 12

ESCARGOT 16
mâitre d'hôtel butter, puff pastry

MACARONI GRATIN 13
gruyère, parmesan, mornay
ADD BACON 3.00

PÂTÉ DE CAMPAGNE 15
cornichons, grain mustard, frisée, toasted baguette

SALMON RILLETTES 15
smoked salmon, crème fraiche, dill, brioche toast

FOIE GRAS PARFAIT 18
foie gras mousse, rosé geleé, seasonal compote, brioche

GOUGÈRES 10
gruyère, pâte à choux, mornay

BRANDADE CROQUETTES 12
salt cod, new england tartare sauce

OEUFS MAYONNAISE 10
dijon, tarragon, crispy prosciutto

PLATS DU JOUR

MONDAY - *Lobster Risotto*	42
TUESDAY - *Swordfish*	34
WEDNESDAY - *Rack of Lamb*	49
THURSDAY - *Bouillabaisse*	39
FRIDAY - *Duck à l'Orange*	38
SATURDAY - *Tournedos Bearnaise*	48
SUNDAY - *Coq au Vin*	32

LES SALADES

ENDIVE AND BEETS 16
roquefort, walnuts, orange, champagne vinaigrette

LYONNAISE 14
frisée, lardons, shallots, poached egg, bacon vinaigrette*

SALADE JOSEPHINE 15
mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette

ADD TO ANY SALAD
STEAK* 14 / SALMON* 12
CHICKEN 10 / SHRIMP 12 / SPLIT 3

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.

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

FRUITS DE MER

LE JOSEPHINE* 35
4 Each Oysters, Clams & Shrimp

LE GRAND PLATEAU* 80
6 Each Oysters, Clams & Shrimp, Mussels Escabeche, Half Lobster

OYSTERS* 24
half dozen

CLAMS* 14
half dozen

MUSSELS ESCABECHE 12

SHRIMP COCKTAIL 24
half dozen

CHILLED HALF LOBSTER 23
rouille

LES PLATS PRINCIPAUX

TROUT AMANDINE 29
haricot vert, sauce meunière amandine

BOEUF BOURGUIGNON 38
lardons, mushrooms, carrots, pearl onions, pommes purée

STEAK FRITES* 38
flat iron steak, mâitre d'hôtel butter

STRIP AU POIVRE* 46
garlic spinach, green peppercorn sauce

MOULES FRITES MARINIERE 26
fennel, shallots, garlic, pommes frites

DUCK CONFIT 32
duck leg, swiss chard, spice roasted carrots, banyuls gastrique

BURGER JOSEPHINE* 21
house blend, burger sauce, gruyère, pickles, olive oil bun
- ADD BACON 3

GRILLED SALMON* 29
warm roasted potato salad, brussel sprouts, leeks, bacon, mustard vinaigrette, smoked tomato beurre blanc

VEGETABLE ORECCHIETTE 26
roasted squash puree, mushroom melange, kale, beurre monte, parmesan

POULET RÔTI 28
mushroom truffle risotto, broccolini

SEARED SCALLOPS 41
saffron beurre blanc, roasted tri-color cauliflower, pine nuts

GARNITURE

FRITES	8
GARLIC SPINACH	9
SAUTÉED MUSHROOMS	9
POMMES PURÉE	8
HARICOT VERT	9
MESCLUN SALAD	8

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COCKTAILS

APERITIFS

HEMINGWAY'S KIR ROYALE 13
mt defiance cassis, ginger, absinthe, sparkling wine

THE LIGHTER SIDE OF A 75 13
cap corse blanc, lemon, sparkling wine

RASPBERRY KISS 15
vodka, raspberry simple, topped with champagne

CLASSIC & CLASSICALLY INSPIRED

SWEATER SEASON 15
french gin, spiced pear liqeur, aperol, lemon, simple syrup

VIEUX CARRE 15
cognac & rye, sweet vermouth, benedictine and 2 bitters

JOSEPHINE OLD FASHIONED 15
bonded bourbon, demerara, french china china bitter, angostura

EARTHEN HERBS & FLOWERS 15
sage infused banhez mezcal, cappelletti americano rosato, St. Germain, Cap Corse Blanc

OPULENT

RAMOS GIN FIZZ 25
the souffle of cocktails, please allow extra time for preparation

MARTINI SERVICE

served large & cold
with garniture & sidecar of chilled martini on ice

THE CLASSIC DIRTY 25
tito's, house olive brine, castelvetrano olives

THE 50:50 25
beefeater gin, dolin dry vermouth, orange bitters

NON-ALCOHOLIC

LAVENDER LEMONADE 10
lavender infused elderflower syrup, lemon

POM NOIR 10
pomegranate, apple cider, lime, cinnamon syrup, ginger beer

PEAR PRESSURE 10
rosemary infused pear syrup, lemon, honey, club soda

JARDIN SPRITZ 10
pineapple, cucumber, elderflower, salted honey, lemon, sparkling

LES BIÈRES

• DRAFTS •

PILSNER 10
bluejacket light years, usa, 4.5%, 16 oz

HAZY IPA 10
bluejacket lost weekend, usa, 7%, 16 oz

STOUT 12
de la senne stouterik, belgium, 5%, 13 oz

FRENCH BLOND ALE 12
au baron cuvée des jonquilles, france, 7%, 13 oz.

WITBIER 12
st. bernardus wit, belgium, 5.5%, 13 oz.

FRENCH CIDER 10
aval rosé, france, 6%, 13 oz.

• BOTTLES •

FRENCH AMBER ALE 13
thiriez l'ambrée, france, 5.8%, 11.2 oz

FRENCH PALE ALE 13
mont des cats, france, 7.6%, 11.2 oz.

TRIPEL 12
de ranke guldenberg, belgium, 8%, 11.2 oz.

QUADRUPEL 18
rochefort 10, belgium, 11.3%, 11.2 oz.

CHERRY LAMBIC 30
3 fonteinen oude kriek 21/22, belgium, 6%, 12.7 oz.

NON-ALCOHOLIC BLOND ALE 10
de halve maan sportzot, belgium, 0.4%, 11.2 oz.

L'EAU FAIT PLEURER • LE VIN FAIT CHANTER

LES VINS

• METHOD CHAMPENOISE •

	3 OZ / 5 OZ
CRÉMANT DE LIMOUX *salasar, carte azur brut, chenin blanc / pinot noir, limoux, france, nv*	7 / 12
CRÉMANT D'ALSACE *sophie schaal, extra brut, pinot blanc, alsace, nv*	9 / 15
CRÉMANT DE BOURGOGNE *albert bichot, pinot noir / chardonnay, burgundy, nv*	10 / 17
VOUVRAY BRUT NATURE *château de valmer, chenin blanc, loire valley, nv*	10 / 17
BLANC DE BLANC CHAMPAGNE *klepka sausse, pream'bulle grand cru, chardonnay, oger, cote de blancs, nv*	16 / 27
BLANC DE NOIRS CHAMPAGNE *poilvert-jacques, brut blanc de noirs pinot noir / pinot meunier, vallée de la marne, nv*	17 / 28
TRADITIONAL BLEND CHAMPAGNE *bauget-jouette, champagne brut carte blanche, chardonnay / pinot meunier / pinot nior, epernay, nv*	16 / 27
SPARKLING ROSÉ *carrell & senger, "altitude 1161" methode traditionelle pinot noir / chardonnay, savoie, nv*	10 / 17
CHAMPAGNE ROSÉ *charles mignon, brut rosé premium reserve, pinot noir / chardonnay, nv*	17 / 29
BUGEY CERDON ROSÉ *patrick bottex, la cueille, gamay / poulsard, savoie, nv*	11 / 18

• VIN BLANC •

	5 OZ
MUSCADET SÈVRE ET MAINE SUR LIE *domaine de la combe, melon de bourgogne, loire valley, 2022*	14
SANCERRE *tonnellerie, sauvignon blanc, loire valley, 2025*	19
BORDEAUX BLANC *chateau les arromans, entre-deux-mers sauvignon blanc / sauvignon gris, bordeaux, 2024*	15
RIESLING *jean-luc mader, alsace, 2023*	16
CHENIN BLANC *domaine des hauts de sanziers, saumur blanc, loire valley, 2024*	14
CHABLIS *domaine du colombier, chardonnay, burgundy, 2023*	18
BOURGOGNE BLANC *bouchard, bourgogne reserve chardonnay, burgundy, 2021*	18

• ROSÉ •

	5 OZ
TAVEL *domaine la rocalière, grenache / cinsault / syrah, rhone valley, 2022*	16
PROVENCE *château pigoudet, premier rosé, grenache / cinsault, 2025*	16

• VIN ROUGE •

	5 OZ
CHILLED RED *harvest moon rouge, grenache / mourvèdre, roussillon, 2024*	15
BEAUJOLAIS *domaine rochette, gamay, 2023*	14
BOURGOGNE ROUGE *domaine de la denante, pinot noir, burgundy, 2022*	18
CAHORS MALBEC *chateau du cedre, heritage malbec, 2022*	15
CABERNET FRANC *domaine des sables verts, saumur champigny, loire valley, 2023*	16
COTES DU RHONE *domaine chaume arnaud, grenache / syrah / cinsault, rhone valley, 2022*	17
SYRAH *brotte, "la rollande" crozes-hermitage, rhone valley, 2023*	19
BORDEAUX ROUGE *château cissac, reflets du cissac haut-médoc cabernet sauvignon / merlot / petit verdot, bordeaux, 2019*	18