

JOSEPHINE

BRASSERIE & BAR

LUNCH

HORS D'OEUVRES

LOX PLATE <i>smoked salmon duo, dill creme fraiche, capers, cornichon, eggs mimosa, chives</i>	16
STEAK TARTARE* <i>capers, cornichons, shallots, quail egg, gaufrettes</i>	18
ONION SOUP GRATINEE <i>beef broth, garlic crouton, gruyere</i>	15
SOUP DU JOUR	12
GOUGERES <i>gruyere, pate a choux, mornay</i>	10
ESCARGOT <i>maître'd butter, puff pastry</i>	16
MACARONI GRATIN <i>gruyere, parmesan, mornay</i> ADD BACON 3	13
PÂTÉ DE CAMPAGNE <i>cornichons, grain mustard, frisee, baguette</i>	15
OEUFs MAYONNAISE <i>dijon, tarragon, crispy prosciutto</i>	10

LUNCH SPECIAL

ONION SOUP GRATINEE OR SOUP DU JOUR
+ ANY SANDWICH
\$23.50 PER PERSON

LES SALADES

ENDIVE AND BEETS <i>roquefort, walnuts, orange, champagne vinaigrette</i>	16
LYONNAISE <i>frisee, lardons, poached egg*, bacon vinaigrette</i>	14
SALADE JOSEPHINE <i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette</i>	14

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

BREAD SERVICE AVAILABLE UPON REQUEST

*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

35

4 Each Oysters, Clams
& Shrimp

LE PETIT PLATEAU

80

6 Each Oysters, Clams &
Shrimp, Mussels Escabeche,
Half Lobster

OYSTERS*
half dozen

22

CLAMS*
half dozen

14

MUSSELS ESCABECHE

12

SHRIMP COCKTAIL
half dozen

22

CHILLED HALF LOBSTER
rouille
23

LES SANDWICHES

choice of salad or frites:

BURGER JOSEPHINE* <i>house blend, burger sauce, gruyere, pickles, olive oil bun</i> - ADD AN EGG* 2 - ADD BACON 3	19
BRIE GRILLED CHEESE <i>apple, fig jam, arugula, pickled onion - ADD BACON 3</i>	15.5
CROQUE MADAME <i>smoked ham, gruyere, sauce mornay, brioche, sunny egg*</i>	17.5
FRENCH DIP <i>roast beef, gruyere, baguette, au jus</i>	16
FRIED CHICKEN CORDON BLEU <i>smoked ham, gruyere, dijonnaise, bibb lettuce</i>	18.5

LES PLATS PRINCIPAUX

OMELETTE CLASSIQUE <i>fines herbes, gruyere, greens</i>	16.5
STEAK FRITES* <i>flat iron steak, maitre'd butter</i>	36
TROUT AMANDINE <i>haricot vert, sauce meunière amandine</i>	29
PAPPARDELLE PARISIENNE <i>egg noodles, mushroom melange, parmesan, black truffle butter</i>	26
MOULES FRITES MARINIERE <i>fennel, shallots, garlic</i>	26

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COCKTAILS

BUBBLY DÉJEUNER

HOW DO YOU SAY 'MIMOSA' IN FRENCH? 13
a mimosa with a little something extra: fresh oj, bubbles, cointreau, and a sidecar

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

ALPINE AIRMAIL 13
apricot infused don q rum, genepy, lime, sparkling wine

CLASSICS & CLASSICALLY-INSPIRED

BASTILLE BLOODY MARY 13
cornichon-infused vodka, bloody mary things, cornichon

CORPSE REVIVER #2 15
london dry gin, lillet blanc, cointreau, lemon, hint of absinthe

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

SUNDRESS SEASON 15
flower-Infused french gin, seville orange, aperol, lemon

NON-ALCOHOLIC

SUMMER SOLEIL SPRITZ 8
pomegranate, hibiscus, Bubbles

LAVENDER ELDERFLOWER LEMONADE 8
lavender, Elderflower, Lemon

PAMPLEMOUSSE TONIC 8
grapefruit, basil, fever tree tonic

LES BIÈRES

• DRAFT • BOTTLES •

DE LA SENNE ZENNE PILS 10
*Pilsner - BEL - 4.9%
Becher - 16 oz.*

**BLUEJACKET
LOST WEEKEND** 10
*Hazy IPA - DC - 7.0%
Becher - 16 oz.*

**THIRIEZ L'AMBRÉE
D'ESQUELBEQ** 10
*Biere de Garde- FRA - 5.8%
Tulip - 13 oz.*

**AU BARON, CUVÉE DES
JONQUILLES** 10
*Saison - Fra - 7.0%
Tulip - 13 oz.*

ST. BERNARDUS WIT 10
*Witbier - BEL- 5.5%
Tulip - 13 oz.*

RODENBACH CLASSIC 10
*Flanders Red Ale - BEL - 5.2%
Tulip - 13 oz.*

MONT DE CATS 12
*Belgian Blonde Ale
FRA - 7.6% - 11.2 oz*

**DIEU DU CIEL!
PECHE MORTEL** 10
*Imperial Stout with Coffee
CAN- 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** 30
*Fruit Lambic
BEL - 6.8% - 12.7 oz.*

AVAL BLANC 9
*French Cider
FRA- 5.0% - 12 oz.*

ENAY BEER 8
*Non-Alcoholic Lager or IPA
VA - 0.4% - 12.0 oz.*

COFFEE

proudly serving lavazza coffee and spirit tea products

DRIP COFFEE	lavazza medium roast / also serving decaf	4.5
ICED TEA		3.5
LATTE	choose oat, almond, or whole milk	6
ESPRESSO		4
AMERICANO		4.5
DOPPIO		4.5
CAPPUCCINO	choose oat, almond, or whole milk	6
HOT TEA SELECTION		5
COKE PRODUCTS		3.5

LES VINS

• METHOD CHAMPENOISE • 3 OZ / 5 OZ

CRÉMANT DE LIMOUX 7 / 12
salasar, carte azur brut, chenin blanc / pinot noir, limoux, france, nv

CRÉMANT D'ALSACE 9 / 15
schoenheitz, pinot auxerrois / pinot blanc, alsace, nv

CRÉMANT DE BOURGOGNE 10 / 17
albert bichot, pinot noir / chardonnay, burgundy, nv

VOUVRAY BRUT NATURE 11 / 18
le facteur, chenin blanc, loire valley, nv

BLANC DE BLANC CHAMPAGNE 16 / 27
klepka sausse, pream'bulle grand cru, chardonnay, oger, cote de blancs, nv

BLANC DE NOIRS CHAMPAGNE 17 / 28
charles orban, carte noire champagne brut, pinot noir, vallée de la marne, nv

TRADITIONAL BLEND CHAMPAGNE 16 / 27
bauguet-jouette, champagne brut carte blanche, chardonnay / pinot meunier / pinot nior, eprenay, nv

CRÉMANT DE LOIRE ROSÉ 8 / 14
paul buisse, pinot noir / cabernet franc / pineau d'aunis, loire valley nv

CHAMPAGNE ROSÉ 15 / 25
louis dumont, pinot noir, eprenay, nv

BUGEY CERDON ROSÉ 11 / 18
patrick bottex, la cueille, gamay / poulsard, savoie, nv

• BLANC • 5 OZ

MUSCADET SÈVRE ET MAINE SUR LIE 14
domaine de la combe, melon de bourgogne, loire valley, 2022

SANCERRE 18
eric cottat, sauvignon blanc, loire valley, 2023

BORDEAUX BLANC 13
chateau les arromans, entre-deux-mers sauvignon blanc / sauvignon gris, bordeaux, 2024

RIESLING 16
jean-luc mader, alsace, 2023

CHENIN BLANC 14
vignoble vade, fer aigu saumur blanc, 2023

ROUSSILLON BLEND 17
lampyres, point triple blanc skin contact macabeu / grenache blanc / muscat à petits grains, 2022

CHABLIS 17
domaine du colombier, chardonnay, burgundy, 2023

BOURGOGNE BLANC 14
domaine fichet, macon-villages, chardonnay, burgundy, 2022

• ROSÉ • 5 OZ

TAVEL 15
domaine la rocalière, grenache / cinsault / syrah, rhone valley, 2022

PROVENCE 16
la fête de rose, saint tropez, 2023

• ROUGE • 5 OZ

CHILLED RED 14
domaine benastra, la petite soeur rouge, lledoner pelut / carignan / syrah, cotes catalanes, 2021

BEAUJOLAIS VILLAGE 13
domaine rochette, reggie, gamay, 2023

BOURGOGNE ROUGE 17
domaine de la denante, pinot noir, burgundy, 2022

CAHORS MALBEC 14
chateau combel-la-serre, le pur fruit du causse, cahors, 2022

CHINON 14
domaine brocourt, vieilles vignes, cabernet franc, loire valley, 2021

COTES DU RHONE 15
domaine chaume arnaud, grenache / syrah / cinsault, rhone valley, 2022

SYRAH 17
mas amiel, cotes catalanes, 2022

BORDEAUX ROUGE 17
reflets du château cissac cabernet sauvignon / merlot / petit verdot, bordeaux, 2019

LEAU FAIT PLEURER • LE VIN FAIT CHANTER