

# JOSEPHINE

BRASSERIE & BAR

## LUNCH

### HORS D'OEUVRES

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

### LUNCH SPECIAL

ONION SOUP GRATINEE OR SOUP DU JOUR  
& ANY SANDWICH OR ANY SALAD  
25 PER PERSON

### LES SALADES

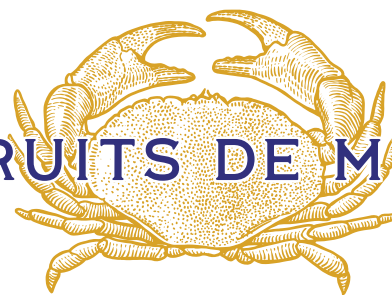
<b>ENDIVE AND BEETS</b> <i>roquefort, walnuts, orange, champagne vinaigrette</i>	16
<b>LYONNAISE</b> <i>frisee, lardons, poached egg*, bacon vinaigrette</i>	14
<b>SALADE JOSEPHINE</b> <i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette</i>	14

ADD ANY OF THE FOLLOWING TO YOUR SALAD  
STEAK\* 14 / SALMON\* 12 / CHICKEN 10 / SHRIMP 12 / SPLIT 3  
BREAD SERVICE AVAILABLE UPON REQUEST

# 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!

### 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 |

**HALF LOBSTER**  
served chilled with rouille

23

### LES SANDWICHES

( SERVED WITH CHOICE OF SALAD OR FRITES )

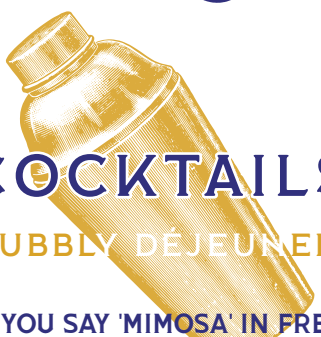
<b>BURGER JOSEPHINE*</b> <i>house blend, burger sauce, gruyere, pickles, olive oil bun</i> ADD AN EGG* 2 ADD BACON 3	19
<b>BRIE GRILLED CHEESE</b> <i>apple, fig jam, arugula, pickled onion / ADD BACON 3</i>	16
<b>CROQUE MADAME</b> <i>smoked ham, gruyere, sauce mornay, brioche, sunny egg*</i>	17.5
<b>FRENCH DIP</b> <i>roast beef, gruyere, baguette, au jus</i>	18
<b>FRIED CHICKEN CORDON BLEU</b> <i>smoked ham, gruyere, dijonnaise, bibb lettuce</i>	18.5

### LES PLATS PRINCIPAUX

<b>OMELETTE CLASSIQUE</b> <i>finest herbes, gruyere, greens</i>	16.5
<b>STEAK FRITES*</b> <i>flat iron steak, maitre'd butter</i>	38
<b>TROUT AMANDINE</b> <i>haricot vert, sauce meunière amandine</i>	29
<b>PISTOU PROVENCAL</b> <i>orecchiette, asparagus, english peas, snow peas, herb garlic sauce, truffle ricotta</i>	26
<b>MOULES FRITES MARINIERE</b> <i>fennel, shallots, garlic</i>	26

\*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



## 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  
lavender-infused french gin, aperol, orange curacao, lemon, simple syrup

### 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

## 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'ambree, france, 5.8%, 11.2 oz

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

**TRIPLE** 12  
de ranke guldenberg, belgium, 8%, 11.2 oz.

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

**CHERRY LAMBIC** 30  
3 fontein en oude krik 21/22, belgium, 6%, 12.7 oz.

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

## COFFEE

(proudly serving lavazza coffee and spirit tea)

ICED TEA	4
DRIP COFFEE lavazza medium roast / also serving decaf	5
ESPRESSO	5
AMERICANO	5
HOT TEA SELECTION	5
LATTE choose oat, almond, or whole milk	6
DOPPIO	6
CAPPUCCINO choose oat, almond, or whole milk	6
RED EYE	7

## 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  
schoenheit, pinot auxerrois / pinot blanc, alsace, nv

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

**VOUVRAY BRUT NATURE** 10 / 17  
château de valmer, 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  
poilvert-jacques, brut blanc de noirs pinot noir / pinot meunier, vallée de la marne, nv

**TRADITIONAL BLEND CHAMPAGNE** 16 / 27  
baudet-jouette, champagne brut carte blanche, chardonnay / pinot meunier / pinot noir, epervay, nv

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

**CHAMPAGNE ROSÉ** 15 / 25  
marcel pierre, pinot noir, epervay, nv

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

### • VIN BLANC • 5 OZ

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

**SANCERRE** 19  
lauverjat, sauvignon blanc, loire valley, 2024

**BORDEAUX BLANC** 15  
chateau les arromans, entre-deux-mers sauvignon blanc / sauvignon gris, bordeaux, 2024

**RIESLING** 16  
jean-luc mader, alsace, 2023

**CHENIN BLANC** 14  
domaine des hauts de sanziers, saumur blanc, loire valley, 2024

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

**CHABLIS** 18  
domaine du colombier, chardonnay, burgundy, 2023

**BOURGOGNE BLANC** 16  
thierry drouin, chardonnay, burgundy, 2023

### • ROSÉ • 5 OZ

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

**PROVENCE** 16  
la fête de rose, saint tropez, 2023

### • VIN ROUGE • 5 OZ

**CHILLED RED** 14  
lamyres, "calentu rouge" vdf, grenache, roussillon, 2022

**BEAUJOLAIS** 14  
domaine rochette, gamay, 2023

**BOURGOGNE ROUGE** 18  
domaine de la denante, pinot noir, burgundy, 2022

**CAHORS MALBEC** 15  
chateau du cedre, heritage malbec, 2022

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

**COTES DU RHONE** 17  
domaine chaume arnaud, grenache / syrah / cinsault, rhone valley, 2022

**SYRAH** 19  
brotte, "la rollande" crozes-hermitage, rhone valley, 2023

**BORDEAUX ROUGE** 18  
château cissac, reflets du cissac haut-médoc cabernet sauvignon / merlot / petit verdot, bordeaux, 2019

L'EAU FAIT PLEURER • LE VIN FAIT CHANTER