

# JOSEPHINE

BRASSERIE & BAR

## HORS D'OEUVRES

|                                                            |    |
|------------------------------------------------------------|----|
| STEAK TARTARE*                                             | 18 |
| <i>capers, cornichons, shallots, quail egg, gaufrettes</i> |    |
| ONION SOUP GRATINÉE                                        | 16 |
| <i>beef broth, garlic crouton, gruyère</i>                 |    |
| SOUP DU JOUR                                               | 12 |
| ESCARGOT                                                   | 16 |
| <i>mâitre d'hôtel butter, puff pastry</i>                  |    |
| MACARONI GRATIN                                            | 13 |
| <i>gruyère, parmesan, mornay</i>                           |    |
| ADD BACON 3.00                                             |    |
| PATE DE CAMPAGNE                                           | 15 |
| <i>cornichons, grain mustard, frisee, toasted baguette</i> |    |
| GOUGÈRES                                                   | 10 |
| <i>gruyère, pâte à choux, mornay</i>                       |    |
| OEUFS MAYONNAISE                                           | 10 |
| <i>dijon, tarragon, crispy prosciutto</i>                  |    |

## THANKSGIVING

served family-style

75 DOLLARS PER PERSON

### LE FESTIN

TURKEY BREAST WITH GRAVY  
CRANBERRY SAUCE  
POMME PUREE  
BRIOCHE STUFFING  
HARICOT VERT  
GLAZED CARROTS  
MINI APPLE, PUMPKIN OR PECAN PIE\*

\* MADE IN-HOUSE BY ROXANA MONGE

## LES SALADES

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| ENDIVE AND BEETS                                                                                           | 16 |
| <i>roquefort, walnuts, orange, champagne vinaigrette</i>                                                   |    |
| LYONNAISE                                                                                                  | 14 |
| <i>frisée, lardons, shallots, poached egg,* bacon vinaigrette</i>                                          |    |
| SALADE JOSEPHINE                                                                                           | 15 |
| <i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette</i> |    |

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.

## 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\*

half dozen

24

#### CLAMS\*

half dozen

14

#### MUSSELS ESCABECHE

12

#### SHRIMP COCKTAIL

24

half dozen

#### CHILLED HALF LOBSTER

rouille

23

## LES PLATS PRINCIPAUX

|                                                                                                                  |    |
|------------------------------------------------------------------------------------------------------------------|----|
| TROUT AMANDINE                                                                                                   | 29 |
| <i>haricot vert, sauce meunière amandine</i>                                                                     |    |
| BOEUF BOURGUIGNON                                                                                                | 38 |
| <i>lardons, mushrooms, carrots, pearl onions, pommes purée</i>                                                   |    |
| STEAK FRITES*                                                                                                    | 38 |
| <i>flat iron steak, maître d'hôtel butter</i>                                                                    |    |
| STRIP AU POIVRE*                                                                                                 | 46 |
| <i>garlic spinach, green peppercorn sauce</i>                                                                    |    |
| MOULES FRITES MARINIÈRE                                                                                          | 26 |
| <i>fennel, shallots, garlic, pommes frites</i>                                                                   |    |
| DUCK CONFIT                                                                                                      | 32 |
| <i>duck leg, swiss chard, spice roasted carrots, banyuls gastrique</i>                                           |    |
| GRILLED SALMON*                                                                                                  | 29 |
| <i>warm roasted potato salad, brussel sprouts, leeks, bacon, mustard vinaigrette, smoked tomato beurre blanc</i> |    |
| VEGETABLE ORECCHIETTE                                                                                            | 26 |
| <i>roasted squash puree, mushroom melange, kale, beurre monte, parmesan</i>                                      |    |
| SEARED SCALLOPS                                                                                                  | 41 |
| <i>saffron beurre blanc, roasted tri-color cauliflower, pine nuts</i>                                            |    |

## 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*

### CLASSIC & CLASSICALLY INSPIRED

**SWEATER SEASON** 15  
*french gin, aperol, spiced pear, lemon*

**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 kriel 21/22, belgium, 6%, 12.7 oz.*

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

## 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  
*sophie schaal, extra brut, 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 nior, eprenay, nv*

**SPARKLING ROSÉ** 10 / 17  
*carrell & senger, "altitude 1161" methode traditionnelle pinot noir / chardonnay, savoie, nv*

**CHAMPAGNE ROSÉ** 17 / 29  
*charles mignon, brut rosé premium reserve, pinot noir / chardonnay, nv*

**BUGEY CERDON ROSÉ** 11 / 18  
*patrick bottex, la cueille, gamay / poulard, 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  
*tonnellerie, sauvignon blanc, loire valley, 2025*

**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*

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

**BOURGOGNE BLANC** 18  
*bouchard, bourgogne reserve chardonnay, burgundy, 2021*

### • ROSÉ • 5 OZ

**TAVEL** 16  
*domaine la rocalière, grenache / cinsault / syrah, rhone valley, 2022*

**PROVENCE** 16  
*château pigoudet, premier rosé, grenache / cinsault, 2025*

### • VIN ROUGE • 5 OZ

**CHILLED RED** 15  
*harvest moon rouge, grenache / mourvèdre, roussillon, 2024*

**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*

**CABERNET FRANC** 16  
*domaine des sables verts, saumur champigny, loire valley, 2023*

**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, bordeaux, 2019*

LEAU FAIT PLEURER • LE VIN FAIT CHANTER