

HORS D'OEUVRES

STEAK TARTARE*

capers, cornichons, shallots, quail egg, gaufrettes

ONION SOUP GRATINÉE

beef broth, garlic crouton, gruyere

ESCARGOT

maitre d'butter, puff pastry

SOUP DU JOUR

ask your server for details

PÂTÉ DE CAMPAGNE

cornichons, grain mustard, frisee, toasted baguette

SALMON RILLETES

smoked salmon, creme fraiche, dill, brioche toast

BRANDADE CROQUETTES

salt cod, new england tartar sauce

OEUFS MAYONNAISE

dijon, tarragon, crispy prosciutto

ENDIVE AND BEETS

roquefort, walnuts, orange, champagne vinaigrette

LYONNAISE

frisee, lardons, shallots, poached egg*, warm bacon vinaigrette

SALADE JOSEPHINE

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

GARNITURE

Frites	8
Garlic Spinach	9
Sauteed Mushrooms	9
Pommes Purée	8
Haricot Vert	9
Macaroni Gratin	13

| 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.

LES ENTREES

TROUT AMANDINE

haricot vert, sauce meunière amandine

BOEUF BOURGUIGNON

lardons, mushrooms, carrots, pommes purée

STEAK FRITES*

flat iron steak, maître'd butter

STRIP AU POIVRE* +\$15 UPCHARGE

garlic spinach, green peppercorn sauce

MOULES FRITES MARINIÈRE

fennel, shallots, garlic, frites

DUCK CONFIT

duck leg, swiss chard, spice roasted carrots, banyuls gastrique

BURGER JOSEPHINE*

pickled red onions, bacon & onion jam, gruyere, frites

GRILLED SALMON*

corn puree, summer vegetables, red pepper espelette, beurre blanc

PISTOU PROVENCAL

orecchiette, asparagus, english peas, snow peas, herb garlic sauce, truffle ricotta

POULET RÔTI

mushroom truffle risotto, broccolini

SEARED SCALLOPS +\$15 UPCHARGE

saffron beurre blanc, roasted tri-color cauliflower, pine nuts

LES DESSERTS

CREME BRULÉE

RIZ AU LAIT

rice, coconut milk, red wine spiced pears, puffed rice

OPERA CAKE

mocha buttercream, ganache, almond joconde

PROFITEROLES

choux pastry, vanilla ice cream, chocolate sauce

ICE CREAM & SORBETS

ask your server about our housemade flavors!

CHEESE PLATE

choice of two