

BRUNCH

HORS D'OEUVRES

YOGURT PARFAIT <i>granola, fresh fruit, mint</i>	10
PASTRY BASKET <i>fresh local pastries</i>	13
LOX PLATE <i>smoked salmon duo, dill creme fraiche, capers, cornichon, eggs mimosa, chives</i>	16
WAGYU STEAK TARTARE* <i>capers, cornichons, shallots, quail egg, gaufrettes</i>	19
ONION SOUP GRATINEE <i>beef broth, garlic crouton, three cheese blend</i>	15
ENGLISH PEA AND MINT SOUP <i>marinated tomatoes, lemon creme fraiche</i>	12
ESCARGOT <i>pernod, maitre d'buter, baguette</i>	16
MACARONI GRATIN <i>gruyere, parmesan, mornay</i> ADD BACON 3	14
PÂTÉ DE CAMPAGNE <i>cornichons, grain mustard, frisee, rustic bread</i>	16
FOIE GRAS MOUSSE <i>red wine cassis, cognac, brioche</i>	17
BEETS, BURRATA, & BALSAMIC <i>pickled gala apple, orange supremes, hazelnuts, pomegranate molasses</i>	19

FROMAGE

CHEF'S DAILY SELECTION

THREE CHEESES	22
FIVE CHEESES	31
SEVEN CHEESES	40

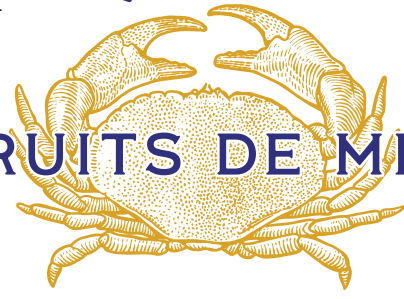
LES SALADES

SALADE VERTE <i>bibb, haricot vert, pickled fried shallots, champagne vinaigrette</i>	13
LYONNAISE <i>frisee, lardons, potatoes, duck confit, poached egg,* warm bacon vinaigrette</i>	14
SALADE JOSEPHINE <i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette</i>	16

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

*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

75

6 Each Oysters, Clams, Shrimp, & Mussels, Snow Crab, Scallops

LE GRAND PLATEAU

195

12 Each Oysters, Clams & Shrimp, 18 Mussels, Half Lobster, Snow Crab, Scallops, Crab Louie

OYSTERS*

half dozen

22

CLAMS*

half dozen

14

OYSTERS & SHRIMP

dozen oysters & 6 shrimp

58

SHRIMP COCKTAIL

half dozen

24

CHILLED HALF LOBSTER

rouille

26

LES ENTREES

BRIOCHE FRENCH TOAST (SUPPLY LIMITED) <i>seasonal compote, chantilly cream</i>	18
EGGS BENEDICT* <i>marinated ham, english muffin, hollandaise</i>	19
JAMBON BEURRE <i>blackforest ham, cultured butter, cornichon, comte, grainy mustard, baguette</i>	15
FLORENTINE BENEDICT* <i>garlic spinach, english muffin, hollandaise</i>	17
AVOCADO TOAST <i>avocado quick bread, frisee, avocado, poached egg*</i>	17
LOBSTER TARTINE <i>lobster aioli, frisee, paw paw vinaigrette, pickled celery, hollandaise, poached egg*</i>	31
QUICHE (SUPPLY LIMITED) <i>fines herbs, onion, gruyere</i>	16
CROQUE MONSIEUR <i>rosemary & thyme garlic ham, gruyere, sauce mornay, pain de mie - ADD AN EGG* FOR +2</i>	17
STEAK FRITES* & EGGS* <i>6oz new york strip, maitre'd butter, sunny eggs*</i>	28
DUCK CONFIT SKILLET <i>home fries, piperade, salsa brava, duck egg*</i>	21
BURGER JOSEPHINE* <i>house blend, pickled red onions, bacon & onion jam, burger sauce, havarti, olive oil bun - ADD AN EGG* FOR +2</i>	19
TROUT AMANDINE <i>haricot vert, nage, sauce meunière amandine</i>	29
MOULES FRITES MARINIERE <i>fennel, shallots, garlic, pernod, fumet</i>	28

GARNITURE

FRITES OR HOME FRIES	8
HOUSEMADE CHICKEN SAUSAGE	8
BACON	7
FRUIT CUP	6
SIDE SALAD JOSEPHINE	8

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

COCKTAILS

BRUNCH IS FOR BUBBLES

HOW DO YOU SAY 'MIMOSA' IN FRENCH? 12
a mimosa with a little something extra: fresh oj, bubbles, cointreau, and a sidecar

HEMINGWAY'S KIR ROYALE 12
mt. defiance cassis, ginger, absinthe, sparkling wine

THE LIGHTER SIDE OF A 75 12
cap Corse blanc, lemon, sparkling wine

SWEATER SEASON 14
french gin, aperol, spiced pear, lemon

CLASSICS & CLASSICALLY-INSPIRED

BASTILLE BLOODY MARY 12
cornichon-infused vodka, bloody mary things, cornichon

CORPSE REVIVER #2 14
london dry gin, lillet blanc, cointreau, lemon, hint of absinthe

JOSEPHINE OLD FASHIONED 14
bonded bourbon, demerara, french china-china bitter, angostura

LES BIÈRES

DRAFT

BLUEJACKET SELF PORTRAIT
German Pilsner - DC - 5.0%
Becher - 16 oz.

THE VEIL MASTER SHREDDER
Hazy IPA - VA - 5.5%
Becher - 16 oz.

CONISTON BLUEBIRD
Ordinary Bitter - ENG - 3.6%
Becher - 16 oz.

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

AU BARON, CUVÉE DES JONQUILLES
Saison - FRA - 7.0%
Tulip - 13 oz.

RODENBACH CLASSIC
Flanders Red Ale - BEL - 5.2%
Snifter - 13 oz.

BOTTLES

THIRIEZ EXTRA 12
Saison - FRA - 4.5% - 11.2 oz

WESTMALLE TRAPPIST TRIPEL 14
Tripel - BEL - 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 25
Fruit Lambic - BEL - 6.8% - 12.7 oz.

ANXO CIDRE BLANC 9
Dry Cider - DC - 6.9% - 12 oz.

ETIENNE DUPONT BOUCHÉ BRUT DU NORMANDIE 30
Cider - FRA - 5.5% - 25.4 oz

ERIC BORDELET POIRE 35
Pear Cider - FRA - 5.0% - 25.4 oz

ENAY DAY RIPPER / SUN SHIFTER 6
Non-Alcoholic Pilsner / 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
ICED TEA	3
LATTE choose oat, almond, or whole milk	4
AMERICANO	3
DOPPIO	3
CAPPUCCINO choose oat, almond, or whole milk	4
HOT TEA SELECTION	3
KOMBUCHA	5
COKE PRODUCTS	3
SANZO LYCHEE SPARKLING WATER	5
SEASONAL MINNA SPARKLING GREEN TEA	5

LES VINS

LES BULLES

3oz / 5oz

SALASAR, CARTE AZUR, CRÉMANT DE LIMOUX BRUT Chenin Blanc, Pinot Noir - Limoux, France, NV	7 / 12
SCHOENHEITZ, CRÉMANT D'ALSACE Pinot Auxerrois, Pinot Blanc - Alsace, NV	9 / 15
VICTORINE DE CHASTENAY, CRÉMANT DE BOURGOGNE Pinot Noir, Gamay, Aligoté, Chardonnay - Burgundy, NV	10 / 17
VINCENT CAREME, CUVÉE T VOUVRAY BRUT Chenin Blanc, Loire Valley, NV	11 / 18
KLEPKA SAUSSE CHAMPAGNE, "PREAMBULLE" GRAND CRU Chardonnay - Oger, Côte De Blancs, NV	16 / 27
CHARLES ORBAN, CARTE NOIRE CHAMPAGNE BRUT Pinot Noir - Marne Valley, NV	17 / 28
CHAMPAGNE MOUTARD PÈRE ET FILS, RESERVE BRUT Chardonnay - Buxeuil NV	15 / 25
PAUL BUISSÉ, CRÉMANT DE LOIRE ROSÉ Pinot Noir, Cabernet Franc - Pineau D'Aunis, Loire Valley, NV	8 / 14
LOUIS DUMONT, CHAMPAGNE ROSÉ Pinot Noir - Epernay, NV	15 / 25
PATRICK BOTTEX, 'LA CUEILLE' BUGEY CERDON ROSÉ, gamay, poulsard, savoie, nv	11 / 18

BLANC

LES EQUILIBRISTES, PICPOUL DE PINET Picpoul - Languedoc 2022	14
CHÂTEAU GUIPIÈRE, "LA GRANGE" MUSCADET Melon de Bourgogne - Loire Valley 2020	12
LAUVERJAT, "MOULIN DES VRILLÈRES" SANCERRE Sauvignon Blanc - Loire Valley 2022	18
CHATEAU DE FONTENILLE entre deux mers, sauvignon blanc, semillon, bordeaux 2022	13
JEAN-LUC MADER Riesling -Alsace 2021	16
DOMAINE BOUTET SAULNIER, VOUVRAY SEC Chenin Blanc - Loire Valley 2021	13
DOMAINE DU COLOMBIER, CHABLIS Chardonnay - Burgundy 2022	17
DOMAINE FICHET, MACON-VILLAGES, Chardonnay - Burgundy 2022	14

ROSÉ

LAURENT MIQUEL, ROSÉ, Cinsault, Syrah, Languedoc-Rousillon, 2021	12
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ROUGE

DOMAINE BENJAMIN TAILLANDIER "Laguzelle" Chilled Red, Grenache, Cinsault, Minervois, 2022	14
DOMAINE ROCHETTE, "Reggie" Beaujolais Village, Gamay, 2021	13
DOMAINE DES TERRES GENTILLES, Bourgogne Rouge, Pinot Noir, 2021	17
CHÂTEAU FAMAËY, "CUVÉE S" Malbec - Cahors 2020	15
DOMAINE BROCCOURT, CHINON VIEILLES VIGNES Cabernet Franc - Loire Valley 2020	14
BERTHET-RAYNE, CAIRANNE COTES DU RHONE Grenache, Syrah, Carignan - Rhône Valley 2022	16
CHÂTEAU DES ANTONINS, BORDEAUX SUPERIEUR Cabernet Sauvignon, Merlot, Cabernet Franc - Bordeaux 2019	12
CHÂTEAU FALFAS, CÔTES DE BOURG, Merlot / Cabernet Sauvignon, Bordeaux 2022	18

L'EAU FAIT PLEURER • LE VIN FAIT CHANTER