

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, pickled red onions, bacon & onion jam, burger sauce, gruyere, olive oil bun - ADD AN EGG* 2</i>	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

JOSEPHINE

BRASSERIE & BAR

COCKTAILS

BUBBLY DÉJEUNER



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

ALPINE AIRMAIL 12
pear infused don q rum, framboise, genepy lime, sparkling wine

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

SUNDRESS SEASON 14
Flower-Infused French Gin, Seville Orange, Aperol, Lemon

LES BIÈRES

• DRAFT • • BOTTLES •

DE LA SENNE ZENNE PILS 9
*Pilsner - BEL - 4.9%
Tulip - 13 oz.*

BLUEJACKET LOST WEEKEND 9
*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 9
*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

VOUVRAY BRUT 11 / 18
vincent careme, cuvee t, chenin blanc, loire valley, nv

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

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

BLANC DE NOIRS CHAMPAGNE 15 / 25
champagne moutard pere et fils, reserve brut, buxeuil, cote de bar, nv

HOUSE BLEND CHAMPAGNE 17 / 28
billect salmon, charles le bel inspiration 1818 brut, 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

• BLANC •

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

VERMENTINO BLEND 15
le soula, trigone blanc, vermentino / sauvignon blanc / macabeu, roussillon, france, 2021

SANCERRE 18
lauverjat, sauvignon blanc, loire valley, 2022

BORDEAUX BLANC 13
chateau les arromans, entre-deux-mers sauvignon blanc / sauvignon gris, bordeaux, 2023

RIESLING 16
jean-luc mader, alsace, 2020

CHENIN BLANC 14
vignoble vade, fer aigu saumur blanc, 2022

CHABLIS 17
domaine du colombier, chardonnay, burgundy, 2020

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 15
la fête de rose, saint tropez, 2022

• 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, 2021

BOURGOGNE ROUGE 17
domaine de la denante, pinot noir, burgundy, 2021

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

CHINON 14
domaine brocourt, vieilles vignes, cabernet franc, loire valley, 2020

COTES DU RHONE 15
domaine chaume arnaud, grenache / syrah / cinsault, rhone valley, 2021

SYRAH 17
mas amiel, cotes catalanes, 2020

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

L'EAU FAIT PLEURER • LE VIN FAIT CHANTER