

JOSEPHINE



HAPPY HOUR



DRINKS

DRAFT BEER - \$6

BRASSERIE DIEU DU CIEL!

Kolsch - Canada - 5.1%

BLUEJACKET LOST WEEKEND

Hazy IPA - DC - 7.0%

WINE - \$7

CAFÉ DE PARIS, BRUT ROSÉ,

Syrah / Grenache / Pinot noir, nv

LA GALOPE

Sauvignon Blanc - Cotes de Gascogne, 2021

LAURENT MIQUEL ROSE

Cinsault/Syrah - Languedoc-Rousillon, 2021

LES DEUX MOULINS

Pinot Noir - France, 2021

COCKTAILS - \$8

JOSEPHINE OLD FASHIONED

Bonded Bourbon, Demerara, French China

China Bitter, Angostura

HOUSE MARTINI

Vodka or Gin

DIRTY VODKA MARTINI

Housemade Olive Brine

50/50 GIN MARTINI

Dolin Dry Vermouth, Orange Bitters

SNACKS

\$6 each

SALTED NUT MIX

CASTELVETRANO OLIVES

JOSEPHINE

MIDDAY MENU

HORS D'OEUVRES

FRITES 8

STEAK TARTARE 18

capers, cornichons, shallots, quail egg, gaufrettes

ONION SOUP GRANITÉE 15

beef broth, garlic crouton, gruyere

ESCARGOT 16

maitre'd butter, puff pastry

MACARONI GRATIN 13

gruyere, parmesan, mornay

ADD BACON 3

PÂTÉ DE CAMPAGNE 15

cornichons, grain mustard, frisee, baguette

BRANDADE CROQUETTES 12

new england tartare sauce

GOUGERES 10

gruyere, pate a choux, mornay

MESCLUN SALAD 8

ENTRÉES

SALADE JOSEPHINE 14

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

ADD STEAK 14, SALMON 12, CHICKEN 10, SHRIMP 12, SPLIT 3

STEAK FRITES 36

flat iron steak, maitre'd butter

BURGER JOSEPHINE 19

*house blend, pickled red onions, bacon & onion
jam, burger sauce, gruyere, olive oil bun*

TROUT AMANDINE 29

haricot vert, sauce meuniere amandine

ASK ABOUT OUR CHEESE AND RAW BAR MENUS

