

JOSEPHINE



HAPPY HOUR



DRINKS

DRAFT BEER - \$6

DE LA SENNE PILS
Pilsner - BEL - 4.9%

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

JOSEPHINE

MIDDAY MENU

SALTED NUT MIX 6

FRENCH MIXED OLIVES 6

FRITES 8

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

BURGER JOSEPHINE 19
*house blend, pickled red onions, bacon & onion
jam, burger sauce, gruyere, olive oil bun*

ASK ABOUT OUR CHEESE AND RAW BAR MENUS

