

JOSEPHINE

BRASSERIE & BAR

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
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>maitre 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

FROMAGE

✂ CHEF'S DAILY SELECTION ✂

THREE CHEESES	22
FIVE CHEESES	31
SEVEN CHEESES	40

LES SALADES

ENDIVE AND BEETS <i>roquefort, walnuts, orange, champagne vinaigrette</i>	16
LYONNAISE <i>frisee, lardons, shallots, 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	

*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

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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

cold marinated
mussels

12

SHRIMP COCKTAIL

half dozen

22

CHILLED HALF LOBSTER

rouille

23

LES ENTREES

BRIOCHE FRENCH TOAST <i>cheesecake mousse, fresh berries</i>	18.5
EGGS BENEDICT* <i>smoked ham, english muffin, hollandaise</i>	19.5
EGGS NORWEGIAN BENEDICT* <i>smoked salmon, english muffin, hollandaise</i>	19.5
EGGS FLORENTINE BENEDICT* <i>garlic spinach, english muffin, hollandaise</i>	17.5
AVOCADO TOAST <i>avocado quick bread, frisee, avocado, poached egg*</i>	17.5
QUICHE <i>fines herbs, leek, gruyere</i>	16.5
CROQUE MADAME <i>smoked ham, gruyere, sauce mornay, brioche, sunny egg*</i>	17.5
STEAK FRITES* <i>flat iron steak, maitre'd butter- ADD AN EGG* 2</i>	36
DUCK CONFIT SKILLET <i>home fries, piperade, salsa brava, egg*</i>	21.5
BURGER JOSEPHINE* <i>house blend, burger sauce, gruyere, pickles, olive oil bun</i> - ADD AN EGG* 2 - ADD BACON 3	19
OMELETTE CLASSIQUE <i>fines herbes, gruyere, greens</i>	16.5
MOULES FRITES MARINIERE <i>fennel, shallots, garlic, pommes frites</i>	26

GARNITURE

FRITES OR HOME FRIES	8
TWO EGGS, ANY STYLE*	5
BACON	7
FRUIT CUP	6
MESCLUN SALAD	8

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COCKTAILS

BRUNCH IS FOR BUBBLES

HOW DO YOU SAY 'MIMOSA' IN FRENCH? 13
a mimosa with a little something extra: fresh oj, bubbles, cointreau, and a sidecar

HEMINGWAY'S KIR ROYALE 13
mt. defiance cassis, ginger, absinthe, sparkling wine

THE LIGHTER SIDE OF A 75 13
cap corse blanc, lemon, sparkling wine

ALPINE AIRMAIL 13
apricot infused don q rum, genepy, lime, sparkling wine

CLASSICS & CLASSICALLY-INSPIRED

BASTILLE BLOODY MARY 13
cornichon-infused vodka, bloody mary things, cornichon

CORPSE REVIVER #2 15
london dry gin, lillet blanc, cointreau, lemon, hint of absinthe

JOSEPHINE OLD FASHIONED 15
bonded bourbon, demerara, french china-china bitter, angostura

SWEATER SEASON 15
french gin, aperol, spiced pear, lemon

NON-ALCOHOLIC

APPLE OF MY EYE 10
apple cider, cinnamon syrup, club soda

LAVENDER LEMONADE 10
lavender infused elderflower syrup, lemon

POM NOIR 10
pomegranate, apple cider, lime, cinnamon syrup, ginger beer

PEAR PRESSURE 10
rosemary infused pear syrup, lemon, honey, club soda

LES BIÈRES

• DRAFT •

DE LA SENNE ZENNE PILS 10
*Pilsner - BEL - 4.9%
Becher - 16 oz.*

BLUEJACKET LOST WEEKEND 10
*Hazy IPA - DC - 7.0%
Becher - 16 oz.*

THIRIEZ L'AMBRÉE D'ESQUELBECQ 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.*

AVAL ROSÉ 10
*French Cider - FRA - 6.0%
Tulip - 13 oz.*

•BOTTLES •

MONT DE CATS 12
*Belgian Blonde Ale
FRA - 7.6% - 11.2 oz*

RODENBACH GRAND CRU 12
*Flanders Red Ale
BEL - 6.0% - 11.2oz.*

TILQUIN OUDE GUEUZE 16|17 25
*Gueuze Lambic
BEL - 7.0% - 12.7 oz.*

3 FONTEINEN OUDE KRIEK 21|22 30
*Fruit Lambic
BEL - 6.0% - 12.7 oz.*

DE LA SENNE STOUTERIK 10
*Stout
BEL - 5.0% - 11.2oz.*

ENAY BEER 8
*Non-Alcoholic Lager or IPA
VA - 0.4% - 12.0 oz.*

COFFEE

proudly serving lavazza coffee and spirit tea products

ICED TEA	4
DRIP COFFEE <i>lavazza medium roast / also serving decaf</i>	5
ESPRESSO	5
AMERICANO	5
HOT TEA SELECTION	5
LATTE <i>choose oat, almond, or whole milk</i>	6
DOPPIO	6
CAPPUCCINO <i>choose oat, almond, or whole milk</i>	6
RED EYE	7

LES VINS

• METHOD CHAMPENOISE •

CRÉMANT DE LIMOUX 7 / 12
salasar, carte azur brut, chenin blanc / pinot noir, limoux, france, nv

CRÉMANT D'ALSACE 9 / 15
schoenheit, pinot auxerrois / pinot blanc, alsace, nv

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

VOUVRAY BRUT NATURE 11 / 18
le facteur, chenin blanc, loire valley, nv

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

BLANC DE NOIRS CHAMPAGNE 17 / 28
*poilvert-jacques, brut blanc de noirs
pinot noir / pinot meunier, vallée de la marne, nv*

TRADITIONAL BLEND CHAMPAGNE 16 / 27
*baudet-jouette, champagne brut carte blanche,
chardonnay / pinot meunier / pinot nior, epervay, 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, epervay, nv

BUGEY CERDON ROSÉ 11 / 18
patrick bottex, la cueille, gamay / poulard, savoie, nv

• VIN BLANC • 5 OZ

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

SANCERRE 19
domaine pellé, sauvignon blanc, loire valley, 2024

BORDEAUX BLANC 15
*chateau les arromans, entre-deux-mers
sauvignon blanc / sauvignon gris, bordeaux, 2024*

RIESLING 16
jean-luc mader, alsace, 2023

CHENIN BLANC 14
vignoble vade, fer aigu saumur blanc, 2023

ROUSSILLON BLEND 17
*lampyres, point triple blanc
skin contact macabeu / grenache blanc / muscat à petits grains, 2022*

CHABLIS 18
domaine du colombier, chardonnay, burgundy, 2023

BOURGOGNE BLANC 16
thierry drouin, chardonnay, burgundy, 2023

• ROSÉ • 5 OZ

TAVEL 15
domaine la rocalière, grenache / cinsault / syrah, rhone valley, 2022

PROVENCE 16
la fête de rose, saint tropez, 2023

• VIN ROUGE • 5 OZ

CHILLED RED 14
*domaine benastra, la petite soeur rouge,
lledoner pelut / carignan / syrah, cotes catalanes, 2021*

BEAUJOLAIS 14
domaine rochette, gamay, 2023

BOURGOGNE ROUGE 18
domaine de la denante, pinot noir, burgundy, 2022

CAHORS MALBEC 15
chateau du cedre, heritage malbec, 2022

CHINON 14
domaine brocourt, vieilles vignes, cabernet franc, loire valley, 2021

COTES DU RHONE 17
domaine chaume arnaud, grenache / syrah / cinsault, rhone valley, 2022

SYRAH 17
mas amiel, cotes catalanes, 2022

BORDEAUX ROUGE 18
*château cissac, reflets du cissac haut-médoc
cabernet sauvignon / merlot / petit verdot, bordeaux, 2019*

LEAU FAIT PLEURER • LE VIN FAIT CHANTER