

## BRUNCH

### HORS D'OEUVRES

<b>YOGURT PARFAIT</b> <i>granola, fresh fruit, mint</i>	10
<b>PASTRY BASKET</b> <i>fresh local pastries</i>	13
<b>LOX PLATE</b> <i>smoked salmon duo, dill creme fraiche, capers, cornichon, eggs mimosa, chives</i>	16
<b>STEAK TARTARE*</b> <i>capers, cornichons, shallots, quail egg, gaufrettes</i>	18
<b>ONION SOUP GRATINEE</b> <i>beef broth, garlic crouton, gruyere</i>	15
<b>SOUP DU JOUR</b>	12
<b>GOUGERES</b> <i>gruyere, pate a choux, mornay</i>	10
<b>ESCARGOT</b> <i>maitre d'butter, puff pastry</i>	16
<b>MACARONI GRATIN</b> <i>gruyere, parmesan, mornay</i> ADD BACON 3	13
<b>PÂTÉ DE CAMPAGNE</b> <i>cornichons, grain mustard, frisee, baguette</i>	15
<b>OEUF MAYONNAISE</b> <i>dijon, tarragon, crispy prosciutto</i>	10

### FROMAGE

#### CHEF'S DAILY SELECTION

THREE CHEESES	22
FIVE CHEESES	31
SEVEN CHEESES	40

### LES SALADES

<b>ENDIVE AND BEETS</b> <i>roquefort, walnuts, orange, champagne vinaigrette</i>	16
<b>LYONNAISE</b> <i>frisee, lardons, shallots, poached egg,* bacon vinaigrette</i>	14
<b>SALADE JOSEPHINE</b> <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

### LE JOSEPHINE

35  
4 Each Oysters, Clams & Shrimp

### LE GRAND 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

<b>BRIOCHE FRENCH TOAST</b> <i>cheesecake mousse, fresh berries</i>	18.5
<b>EGGS BENEDICT*</b> <i>smoked ham, english muffin, hollandaise</i>	19.5
<b>EGGS NORWEGIAN BENEDICT*</b> <i>smoked salmon, english muffin, hollandaise</i>	19.5
<b>EGGS FLORENTINE BENEDICT*</b> <i>garlic spinach, english muffin, hollandaise</i>	17.5
<b>AVOCADO TOAST</b> <i>avocado quick bread, frisee, avocado, poached egg*</i>	17.5
<b>QUICHE</b> <i>finest herbs, leek, gruyere</i>	16.5
<b>CROQUE MADAME</b> <i>smoked ham, gruyere, sauce mornay, brioche, sunny egg*</i>	17.5
<b>STEAK FRITES*</b> <i>flat iron steak, maitre'd butter- ADD AN EGG* 2</i>	38
<b>DUCK CONFIT SKILLET</b> <i>home fries, piperade, salsa brava, egg*</i>	21.5
<b>BURGER JOSEPHINE*</b> <i>house blend, burger sauce, gruyere, pickles, olive oil bun</i> - ADD AN EGG* 2 - ADD BACON 3	19 16.5
<b>OMELETTE CLASSIQUE</b> <i>finest herbes, gruyere, greens</i>	26
<b>MOULES FRITES MARINIERE</b> <i>fennel, shallots, garlic, pommes frites</i>	26
<b>GARNITURE</b>	
<b>FRITES OR HOME FRIES</b>	8
<b>TWO EGGS, ANY STYLE*</b>	5
<b>BACON</b>	7
<b>FRUIT CUP</b>	6
<b>MESCLUN SALAD</b>	8

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

## 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

**RASPBERRY KISS** 15  
vodka, raspberry simple, topped with champagne

### 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

**SUNDRESS SEASON** 15  
lavender-infused french gin, aperol, orange curacao, lemon, simple syrup

### NON-ALCOHOLIC

**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

### DRAFTS

**PILSNER** 10  
bluejacket light years, usa, 4.5%, 16 oz

**HAZY IPA** 10  
bluejacket lost weekend, usa, 7%, 16 oz

**STOUT** 12  
de la senne stouterik, belgium, 5%, 13 oz

**FRENCH BLOND ALE** 12  
au baron cuvée des jonquilles, france, 7%, 13 oz.

**WITBIER** 12  
st. bernardus wit, belgium, 5.5%, 13 oz.

**FRENCH CIDER** 10  
aval rosé, france, 6%, 13 oz.

### BOTTLES

**FRENCH AMBER ALE** 13  
thiriez l'ambree, france, 5.8%, 11.2 oz

**FRENCH PALE ALE** 13  
mont des cats, france, 7.6%, 11.2 oz.

**TRIPEL** 12  
de ranke guldenberg, belgium, 8%, 11.2 oz.

**QUADRUPEL** 18  
rochefort 10, belgium, 11.3%, 11.2 oz.

**CHERRY LAMBIC** 30  
3 fontein en oude krik 21/22, belgium, 6%, 12.7 oz.

**NON-ALCOHOLIC BLOND ALE** 10  
de halve maan sportzot, belgium, 0.4%, 11.2 oz.

## COFFEE

proudly serving lavazza coffee and spirit tea products

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

## 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  
schoenheit, pinot auxerrois / pinot blanc, alsace, nv

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

**VOUVRAY BRUT NATURE** 10 / 17  
château de valmer, 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 noir, epervay, nv

**CRÉMANT DE LOIRE ROSÉ** 8 / 14  
paul buisse, pinot noir / cabernet franc / pineau d'aunis, loire valley nv

**CHAMPAGNE ROSÉ** 15 / 25  
marcel pierre, pinot noir, epervay, nv

**BUGEY CERDON ROSÉ** 11 / 18  
patrick bottex, la cueille, gamay / poulsard, 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  
lauverjat, 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  
domaine des hauts de sanziers, saumur blanc, loire valley, 2024

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

**CHABLIS** 18  
domaine du colombier, chardonnay, burgundy, 2023

**BOURGOGNE BLANC** 17  
les caves des hautes-côtes, cotes de nuits blanc, 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  
lamyres, "calentu rouge" vdf, grenache, roussillon, 2022

**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** 19  
brotte, "la rollande" crozes-hermitage, rhone valley, 2023

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

LEAU FAIT PLEURER • LE VIN FAIT CHANTER