

# JOSEPHINE

BRASSERIE & BAR

## BRUNCH

### HORS D'OEUVRES

|                                                                                                   |    |
|---------------------------------------------------------------------------------------------------|----|
| YOGURT PARFAIT<br><i>granola, fresh fruit, mint</i>                                               | 10 |
| PASTRY BASKET<br><i>fresh local pastries</i>                                                      | 13 |
| LOX PLATE<br><i>smoked salmon duo, dill creme fraiche, capers, cornichon, eggs mimosa, chives</i> | 16 |
| STEAK TARTARE*<br><i>capers, cornichons, shallots, quail egg, gaufrettes</i>                      | 18 |
| ONION SOUP GRATINEE<br><i>beef broth, garlic crouton, gruyere</i>                                 | 15 |
| SOUP DU JOUR                                                                                      | 12 |
| GOUGERES<br><i>gruyere, pate a choux, mornay</i>                                                  | 10 |
| ESCARGOT<br><i>maitre d'butter, puff pastry</i>                                                   | 16 |
| MACARONI GRATIN<br><i>gruyere, parmesan, mornay</i><br>ADD BACON 3                                | 13 |
| PÂTÉ DE CAMPAGNE<br><i>cornichons, grain mustard, frisee, baguette</i>                            | 15 |
| OEUFs MAYONNAISE<br><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<br><i>roquefort, walnuts, orange, champagne vinaigrette</i>                                                   | 16 |
| LYONNAISE<br><i>frisee, lardons, shallots, poached egg,* bacon vinaigrette</i>                                                 | 14 |
| SALADE JOSEPHINE<br><i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette</i> | 14 |
| ADD TO ANY SALAD<br>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<br>35<br>4 Each Oysters, Clams & Shrimp |    | LE PETIT PLATEAU<br>80<br>6 Each Oysters, Clams & Shrimp, Mussels Escabeche, Half Lobster |    |
| OYSTERS*<br>half dozen                               | 22 | CLAMS*<br>half dozen                                                                      | 14 |
| MUSSELS ESCABECHE                                    | 12 | SHRIMP COCKTAIL<br>half dozen                                                             | 22 |
| CHILLED HALF LOBSTER<br>rouille<br>23                |    |                                                                                           |    |

### LES ENTREES

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

# JOSEPHINE

✂ BRASSERIE & BAR ✂

## COCKTAILS

### BRUNCH IS FOR BUBBLES

**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  
*aprico infused don q rum, 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 •

**DE LA SENNE ZENNE PILS** 10  
*Pilsner - BEL - 4.9%  
Tulip - 13 oz.*

**BLUEJACKET LOST WEEKEND** 9  
*Hazy IPA - DC - 7.0%  
Becher - 16 oz.*

**THIRIEZ L'AMBRÉE D'ESQUELBECC** 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.*

### • BOTTLES •

**THIRIEZ AMBER** 12  
*Biere de Garde - FRA - 5.8% - 11.2 oz*

**MONT DE CATS** 14  
*Belgian Blond Ale - FRA - 7.6%  
11.2 oz*

**DIEU DU CIEL! PECHE MORTEL** 10  
*Imperial Stout - CAN - 9.5% - 11.2 oz*

**TILQUIN OUDE GUEUZE 19|20** 25  
*Gueuze - BEL - 7.0% - 12.7 oz.*

**3 FONTEINEN INTENS ROOD 19|20** 25  
*Kriek Lambic - BEL - 6.8% - 12.7 oz.*

**AVAL BLANC** 9  
*French Cider - FRA - 5.0% - 12 oz.*

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

## COFFEE

*proudly serving lavazza coffee and spirit tea products*

|                                                              |     |
|--------------------------------------------------------------|-----|
| DRIP COFFEE <i>lavazza medium roast / also serving decaf</i> | 4.5 |
| ICED TEA                                                     | 3.5 |
| LATTE <i>choose oat, almond, or whole milk</i>               | 6   |
| ESPRESSO                                                     | 4   |
| AMERICANO                                                    | 4.5 |
| DOPPIO                                                       | 5   |
| CAPPUCCINO <i>choose oat, almond, or whole milk</i>          | 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  
*billecourt 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