

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

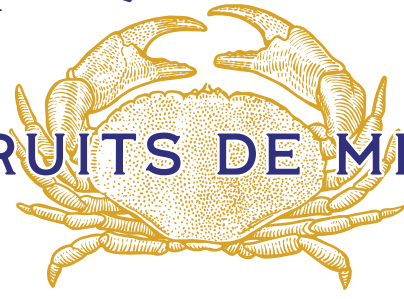
LES SALADES

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



LE JOSEPHINE

35

4 Each Oysters, Clams & Shrimp

LE PETIT PLATEAU

80

6 Each Oysters, Clams & Shrimp, Mussels Escabeche, Half Lobster

OYSTERS* <i>half dozen</i>	22	CLAMS* <i>half dozen</i>	14
MUSSELS ESCABECHE	12	SHRIMP COCKTAIL	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, pickled red onions, bacon & onion jam, burger sauce, gruyere, olive oil bun - ADD AN EGG* 2</i>	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

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

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
pear infused don q rum, framboise, 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

SWEATER SEASON 14
French Gin, Aperol, Spiced Pear, Lemon

LES BIÈRES

DRAFT

SCHILLING JAKOBUS Pilsner - NH - 5.0% Becher - 16 oz.	9
BLUEJACKET LOST WEEKEND Hazy IPA - DC - 7.0% Becher - 16 oz.	9
CONISTON BLUEBIRD Ordinary Bitter - ENG - 3.6% Becher - 16 oz.	9
ST. BERNARDUS WIT Witbier - BEL - 5.5% Tulip - 13 oz.	10
AU BARON, CUVÉE DES JONQUILLES Saison - FRA - 7.0% Tulip - 13 oz.	12
RODENBACH CLASSIC Flanders Red Ale - BEL - 5.2% Tulip - 13 oz.	9

BOTTLES

THIRIEZ AMBER Biere de Garde - FRA - 5.8% - 11.2 oz	12
MONT DE CATS Belgian Blond Ale - FRA - 7.6% 11.2 oz	14
DIEU DU CIEL! PECHE MORTEL Imperial Stout - CAN - 9.5% - 11.2 oz	10
TILQUIN OUDE GUEUZE 19 20 Gueuze - BEL - 7.0% - 12.7 oz.	25
3 FONTEINEN INTENS ROOD 19 20 Kriek Lambic - BEL - 6.8% - 12.7 oz.	25
AVAL BLANC French Cider - FRA - 5.0% - 12 oz.	9
ENAY NON-ALCOHOLIC BEER Non-Alcoholic Lager or IPA VA - 0.4% - 12.0 oz.	8

COFFEE

proudly serving lavazza coffee and spirit tea products

DRIP COFFEE lavazza medium roast / also serving decaf	4.5
ICED TEA	3.5
LATTE choose oat, almond, or whole milk	6
ESPRESSO	4
AMERICANO	4.5
DOPPIO	5
CAPPUCCINO choose oat, almond, or whole milk	6
HOT TEA SELECTION	5
COKE PRODUCTS	3.5

LES VINS

METHOD CHAMPENOISE

3 OZ / 5 OZ

CRÉMANT DE LIMOUX salasar, carte azul brut, chenin blanc / pinot noir, limoux, france, nv	7 / 12
CRÉMANT D'ALSACE schoenheitz, pinot auxerrois / pinot blanc, alsace, nv	9 / 15
CRÉMANT DE BOURGOGNE victorine de chastenay, pinot noir / gamay / aligote, burgundy, nv	10 / 17
VOUVRAY BRUT vincent careme, cuvee t, chenin blanc, loire valley, nv	11 / 18
BLANC DE BLANC CHAMPAGNE klepka sausse, pream'bulle grand cru, chardonnay, oger, cote de blancs, nv	16 / 27
BLANC DE NOIRS CHAMPAGNE champagne moutard pere et fils, reserve brut, buxeuil, cote de bar, nv	15 / 25
HOUSE BLEND CHAMPAGNE billecart salmon, charles le bel inspiration 1818 brut, nv	17 / 28
CRÉMANT DE LOIRE ROSÉ paul buisse, pinot noir / cabernet franc / pineau d'auis, loire valley nv	8 / 14
CHAMPAGNE ROSÉ louis dumont, pinot noir, epernay, nv	15 / 25
BUGEY CERDON ROSÉ patrick bottex, la cueille, gamay / poulsard, savoie, nv	11 / 18

BLANC

5 OZ

PICPOUL DE PINET les equilibristes, picpoul, languedoc, 2020	14
MUSCADET SÈVRE ET MAINE SUR LIE domaine de la combe, melon de bourgogne, loire valley, 2022	14
SANCERRE Domaine Daniel Reverdy, sauvignon blanc, loire valley, 2023	18
BORDEAUX BLANC chateau grand jean, entre-deux-mers, sauvignon blanc / semillon / sauvignon gris, bordeaux, 2022	13
RIESLING jean-luc mader, alsace, 2020	16
CHENIN BLANC vignoble vade, fer aigu saumur blanc, 2022	14
CHABLIS domaine du colombier, chardonnay, burgundy, 2020	17
BOURGOGNE BLANC domaine fichet, macon-villages, chardonnay, burgundy, 2022	14

ROSÉ

5 OZ

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

5 OZ

CHILLED RED domaine benastra, la petite soeur rouge, lledoner pelut / carignan / syrah, cotes catalanes, 2021	14
BEAUJOLAIS VILLAGE domaine rochette, reggie, gamay, 2021	13
BOURGOGNE ROUGE domaine de la denante, pinot noir, burgundy, 2021	17
CAHORS MALBEC chateau combel-la-serre, le pur fruit du causse, cahors, 2022	14
CHINON domaine brocourt, vieilles vignes, cabernet franc, loire valley, 2020	14
COTES DU RHONE domaine chaume arnaud, grenache / syrah / cinsault, rhone valley, 2021	15
SYRAH mas amiel, cotes catalanes, 2020	17
BORDEAUX ROUGE chateau falfas, cotes de bourg, merlot / cabernet sauvignon, bordeaux, 2017	18

LEAU FAIT PLEURER • LE VIN FAIT CHANTER