

## GLUTEN FREE MENU

### HORS D'OEUVRES

<b>ONION SOUP GRATINEE</b> <i>beef broth, three cheese blend</i>	15
<b>SALMON RILLETTES</b> <i>smoked salmon, creme fraiche, dill, gluten free bread</i>	15
<b>FOIE GRAS PARFAIT</b> <i>foie gras mousse, rosé geleé, seasonal compote, gluten free bread</i>	18
<b>ESCARGOT</b> <i>maitre d'butter, gluten free bread</i>	16
<b>OEUF MAYONNAISE</b> <i>dijon, tarragon, crispy prosciutto</i>	10
<b>BRANDADE CROQUETTES</b> <i>salt cod, new england tartare sauce</i>	12
<b>STEAK TARTARE</b> <i>capers, cornichons, shallots, quail egg, gaufrettes</i>	18

### 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, poached egg, bacon vinaigrette</i>	14
<b>SALADE JOSEPHINE</b> <i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese, sherry vinaigrette</i>	14

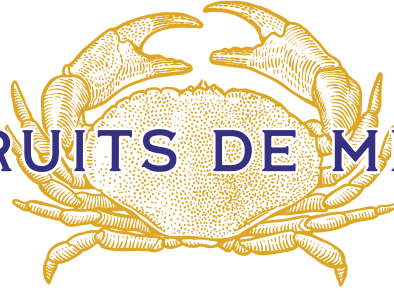
ADD TO ANY SALAD  
STEAK 14 / SALMON 12  
CHICKEN 10 / SHRIMP 12  
SPLIT 3

## JOSEPHINE

GENERAL MANAGER STEWART SHOEMAKER | CHEF DE CUISINE STEPHANIE MILNE |  
PLEASE INQUIRE FOR PRIVATE PARTIES FOLLOW ALONG @JOSEPHINEOLDTOWN  
BRAVO ET MERCI DE NOUS REJOINDRE, AMIS!

\*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

<b>OYSTERS*</b> <i>half dozen</i>	22	<b>CLAMS*</b> <i>half dozen</i>	14
<b>MUSSELS ESCABECHE</b>	12	<b>SHRIMP COCKTAIL</b> <i>half dozen</i>	22

### LES ENTREES

<b>TROUT AMANDINE</b> <i>haricot vert, sauce meunière amandine</i>	29
<b>BOEUF BOURGUIGNON</b> <i>lardons, mushrooms, carrots, pearl onions, pommes purée</i>	38
<b>STEAK FRITES*</b> <i>flat iron steak, maître'd butter</i>	38
<b>STRIP AU POIVRE*</b> <i>garlic spinach, green peppercorn sauce</i>	46
<b>MOULES FRITES MARINIERE</b> <i>fennel, shallots, garlic</i>	26
<b>BURGER JOSEPHINE*</b> <i>house blend, burger sauce, gruyere, pickles, gluten free bun</i> - ADD BACON 3	19
<b>GRILLED SALMON*</b> <i>spring vegetable fricasé, lemon ginger beurre blanc</i>	29
<b>DUCK CONFIT</b> <i>duck leg, swiss chard, spice roasted carrots, banyuls gastrique</i>	28
<b>SEARED SCALLOPS</b> <i>saffron beurre blanc, roasted tri-color cauliflower, pine nuts</i>	38
<b>POULET RÔTI</b> <i>mushroom truffle risotto, broccolini</i>	28

### GARNITURE

<b>FRITES</b>	8
<b>GARLIC SPINACH</b>	9
<b>SAUTEED MUSHROOMS</b>	9
<b>POMMES PURÉE</b>	8
<b>HARICOT VERT</b>	9
<b>MESCLUN SALAD</b>	8

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

## COCKTAILS

### APERITIFS

**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

### CLASSIC & CLASSICALLY INSPIRED

**SWEATER SEASON** 15  
French Gin, Aperol, Spiced Pear, Lemon

**VIEUX CARRE** 15  
Cognac & Rye, Sweet Vermouth, Benedictine and 2 Bitters

**JOSEPHINE OLD FASHIONED** 15  
Bonded Bourbon, Demerara, French China China Bitter, Angostura

**EARTHEN HERBS & FLOWERS** 15  
Sage Infused Banhez Mezcal, Cappelletti Americano Rosato, St. Germain, Cap Corse Blanc

### OPULENT

**RAMOS GIN FIZZ** 25  
The Souffle Of Cocktails, Please Allow Extra Time For Preparation

### MARTINI SERVICE

Served Large & Cold with Garniture & Sidecar of Chilled Martini On Ice

**THE CLASSIC DIRTY** 25  
Tito's, House Olive Brine, Castelvetrano Olives

**THE 50:50** 25  
Beefeater Gin, Dolin Dry Vermouth, Orange Bitters

### NON-ALCOHOLIC

**APPLE OF MY EYE** 10  
Apple Cider, Cinnamon Syrup, Club Soda

**LAVENDER ELDERFLOWER LEMONADE** 10  
Lavender, Elderflower, Lemon

**MULL IT OVER** 10  
Red Grape Juice, Lemon, Orange, Cinnamon Syrup

**SIP'N IN THE PATCH** 10  
Chai Tea, Pumpkin, Honey, Oat Milk

## 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'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.

**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.

## 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

**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  
bauguet-jouette, champagne brut carte blanche, chardonnay / pinot meunier / pinot nior, eprenay, 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

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

### BLANC

5 OZ

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

**SANCERRE** 18  
lauverjat, sauvignon blanc, loire valley, 2024

**BORDEAUX BLANC** 13  
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** 17  
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

### ROUGE

5 OZ

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

**BEAUJOLAIS VILLAGE** 13  
domaine rochette, lantignie, gamay, 2023

**BOURGOGNE ROUGE** 17  
domaine de la denante, pinot noir, burgundy, 2022

**CAHORS MALBEC** 14  
chateau combel-la-serre, le pur fruit du causee, cahors, 2022

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

**COTES DU RHONE** 15  
domaine chaume arnaud, grenache / syrah / cinsault, rhone valley, 2022

**SYRAH** 17  
mas amiel, cotes catalanes, 2022

**BORDEAUX ROUGE** 17  
reflets du château cissac cabernet sauvignon / merlot / petit verdot, bordeaux, 2019

LEAU FAIT PLEURER • LE VIN FAIT CHANTER