

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

LE JOSEPHINE 35 <i>4 Each Oysters, Clams & Shrimp</i>		LE PETIT PLATEAU 80 <i>6 Each Oysters, Clams & Shrimp, Mussels Escabeche, Half Lobster</i>	
OYSTERS* <i>half dozen</i>	22	CLAMS* <i>half dozen</i>	14
MUSSELS ESCABECHE <i>cold marinated mussels</i>	12	SHRIMP COCKTAIL <i>half dozen</i>	22
CHILLED HALF LOBSTER <i>rouille</i> 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

JOSEPHINE

✂ BRASSERIE & BAR ✂



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

SUNDRESS SEASON 15
flower-infused french gin, seville orange, aperol, lemon

NON-ALCOHOLIC

SUMMER SOLEIL SPRITZ 8
pomegranate, hibiscus, bubbles

LAVENDER ELDERFLOWER LEMONADE 8
lavender, elderflower, lemon

PAMPLEMOUSSE TONIC 8
grapefruit, basil, fever tree tonic

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.*

RODENBACH CLASSIC 10
*Flanders Red Ale - BEL - 5.2%
Tulip - 13 oz.*

• BOTTLES •

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

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

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

3 FONTEINEN INTENS ROOD 19|20 30
*Fruit Lambic
BEL - 6.8% - 12.7 oz.*

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

ENAY 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

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
charles orban, carte noire champagne brut, pinot noir, 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 / poulsard, savoie, nv

• BLANC •

5 OZ

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

SANCERRE 18
eric cottat, sauvignon blanc, loire valley, 2023

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 14
domaine fichet, macon-villages, chardonnay, burgundy, 2022

• 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, reggie, gamay, 2023

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

CAHORS MALBEC 14
chateau combel-la-serre, le pur fruit du causse, 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*

L'EAU FAIT PLEURER • LE VIN FAIT CHANTER