109 SAINT ASAPH STREET

JOSEPHINE
BRASSERIE & BAR

OLD TOWN ALEXANDRIA

BRUNCH

HORS D'OEUVRES

YOGURT PARFAIT 10
granola, fresh fruit, mint

PASTRY BASKET 13
fresh local pastries

LOX PLATE 16
smoked salmon, dill creme fraiche, capers, cornichon, eggs mimosa, chives

STEAK TARTARE* 18
capers, cornichons, shallots, quail egg, gaufrettes

ONION SOUP GRATINEE 16
beef broth, garlic crouton, gruyere

SOUP DU JOUR 12

GOUGERES 10
gruyere, pate a choux, mornay

ESCARGOT 16
maitre d'butter, puff pastry

MACARONI GRATIN 13
gruyere, parmesan, mornay
ADD BACON 3

PÂTÉ DE CAMPAGNE 15
cornichons, grain mustard, frisee, baguette

OEUFS MAYONNAISE 10
dijon, tarragon, crispy prosciutto

FROMAGE

CHEF'S DAILY SELECTION

THREE CHEESES 22
FIVE CHEESES 31
SEVEN CHEESES 40

LES SALADES

ENDIVE AND BEETS 16
roquefort, walnuts, orange, champagne vinaigrette

LYONNAISE 14
frisee, lardons, shallots, poached egg, bacon vinaigrette*

SALADE JOSEPHINE 15
mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette

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.

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

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* 24
half dozen

CLAMS* 14
half dozen

MUSSELS ESCABECHE 12
cold marinated mussels

SHRIMP COCKTAIL 24
half dozen

CHILLED HALF LOBSTER 23
rouille

LES ENTREES

BRIOCHE FRENCH TOAST 19
cheesecake mousse, fresh berries

EGGS BENEDICT* 19.5
smoked ham, english muffin, hollandaise

EGGS NORWEGIAN BENEDICT* 20
smoked salmon, english muffin, hollandaise

EGGS FLORENTINE BENEDICT* 18
garlic spinach, english muffin, hollandaise

AVOCADO TOAST 18
*avocado bread, frisee, avocado, poached egg**

QUICHE 17
fines herbs, leek, gruyere

CROQUE MADAME 18
*smoked ham, gruyere, sauce mornay, brioche, sunny egg**

STEAK FRITES* 38
flat iron steak, maitre'd butter- ADD AN EGG* 2

DUCK CONFIT SKILLET 22
*home fries, piperade, salsa brava, egg**

BURGER JOSEPHINE* 21
house blend, burger sauce, gruyere, pickles, olive oil bun
- ADD AN EGG* 2
- ADD BACON 3

OMELETTE CLASSIQUE 17
fines herbes, gruyere, greens

MOULES FRITES MARINIERE 26
fennel, shallots, garlic, pommes frites

GARNITURE

FRITES OR HOME FRIES 8
TWO EGGS, ANY STYLE* 5
BACON 7
FRUIT CUP 6
MESCLUN SALAD 8

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JOSEPHINE

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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

SWEATER SEASON 15
french gin, spiced pear liqeur, aperol, 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

JARDIN SPRITZ 10
pineapple, cucumber, elderflower, salted honey, lemon, sparkling

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'ambrée, 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 fonteinen oude kriek 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

L'EAU FAIT PLEURER • LE VIN FAIT CHANTER

LES VINS

• METHOD CHAMPENOISE •

	3 OZ / 5 OZ
CRÉMANT DE LIMOUX *salasar, carte azur brut, chenin blanc / pinot noir, limoux, france, nv*	7 / 12
CRÉMANT D'ALSACE *sophie schaal, extra brut, pinot blanc, alsace, nv*	9 / 15
CRÉMANT DE BOURGOGNE *albert bichot, pinot noir / chardonnay, burgundy, nv*	10 / 17
VOUVRAY BRUT NATURE *château de valmer, chenin blanc, loire valley, nv*	10 / 17
BLANC DE BLANC CHAMPAGNE *klepka sausse, pream'bulle grand cru, chardonnay, oger, cote de blancs, nv*	16 / 27
BLANC DE NOIRS CHAMPAGNE *poilvert-jacques, brut blanc de noirs pinot noir / pinot meunier, vallée de la marne, nv*	17 / 28
TRADITIONAL BLEND CHAMPAGNE *bauget-jouette, champagne brut carte blanche, chardonnay / pinot meunier / pinot nior, epernay, nv*	16 / 27
SPARKLING ROSÉ *carrell & senger, "altitude 1161" methode traditionelle pinot noir / chardonnay, savoie, nv*	10 / 17
CHAMPAGNE ROSÉ *charles mignon, brut rosé premium reserve, pinot noir / chardonnay, nv*	17 / 29
BUGEY CERDON ROSÉ *patrick bottex, la cueille, gamay / poulsard, savoie, nv*	11 / 18

• VIN BLANC •

	5 OZ
MUSCADET SÈVRE ET MAINE SUR LIE *domaine de la combe, melon de bourgogne, loire valley, 2022*	14
SANCERRE *tonnellerie, sauvignon blanc, loire valley, 2025*	19
BORDEAUX BLANC *chateau les arromans, entre-deux-mers sauvignon blanc / sauvignon gris, bordeaux, 2024*	15
RIESLING *jean-luc mader, alsace, 2023*	16
CHENIN BLANC *domaine des hauts de sanziers, saumur blanc, loire valley, 2024*	14
CHABLIS *domaine du colombier, chardonnay, burgundy, 2023*	18
BOURGOGNE BLANC *bouchard, bourgogne reserve chardonnay, burgundy, 2021*	18

• ROSÉ •

	5 OZ
TAVEL *domaine la rocalière, grenache / cinsault / syrah, rhone valley, 2022*	16
PROVENCE *château pigoudet, premier rosé, grenache / cinsault, 2025*	16

• VIN ROUGE •

	5 OZ
CHILLED RED *harvest moon rouge, grenache / mourvèdre, roussillon, 2024*	15
BEAUJOLAIS *domaine rochette, gamay, 2023*	14
BOURGOGNE ROUGE *domaine de la denante, pinot noir, burgundy, 2022*	18
CAHORS MALBEC *chateau du cedre, heritage malbec, 2022*	15
CABERNET FRANC *domaine des sables verts, saumur champigny, loire valley, 2023*	16
COTES DU RHONE *domaine chaume arnaud, grenache / syrah / cinsault, rhone valley, 2022*	17
SYRAH *brotte, "la rollande" crozes-hermitage, rhone valley, 2023*	19
BORDEAUX ROUGE *château cissac, reflets du cissac haut-médoc cabernet sauvignon / merlot / petit verdot, bordeaux, 2019*	18