

JOSEPHINE

BRASSERIE & BAR

HORS D'OEUVRES

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|--------------------------------------------------------------------------------------------|----|
| STEAK TARTARE* <i>capers, cornichons, shallots, quail egg, gaufrettes</i> | 18 |
| ONION SOUP GRATINÉE <i>beef broth, garlic crouton, gruyère</i> | 15 |
| SOUP DU JOUR | 12 |
| ESCARGOT <i>mâitre d'hôtel butter, puff pastry</i> | 16 |
| MACARONI GRATIN <i>gruyère, parmesan, mornay</i> ADD BACON 3.00 | 13 |
| PÂTÉ DE CAMPAGNE <i>cornichons, grain mustard, frisée, toasted baguette</i> | 15 |
| SALMON RILLETES <i>smoked salmon, crème fraîche, dill, brioche toast</i> | 15 |
| FOIE GRAS PARFAIT <i>foie gras mousse, rosé geleé, seasonal compote, brioche</i> | 18 |
| GOUGÈRES <i>gruyère, pâte à choux, mornay</i> | 10 |
| BRANDADE CROQUETTES <i>salt cod, new england tartare sauce</i> | 12 |
| OEUF MAYONNAISE <i>dijon, tarragon, crispy prosciutto</i> | 10 |

PLATS DU JOUR

| | |
|---------------------------------------|----|
| MONDAY - Lobster Risotto | 39 |
| TUESDAY - Halibut | 34 |
| WEDNESDAY - Rack of Lamb | 49 |
| THURSDAY - Bouillabaisse | 36 |
| FRIDAY - Duck à l'Orange | 32 |
| SATURDAY - Tournedos Bearnaise | 48 |
| SUNDAY - Coq au Vin | 27 |

LES SALADES

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|---------------------------------------------------------------------------------------------------------------------------------------|----|
| ENDIVE AND BEETS <i>roquefort, walnuts, orange, champagne vinaigrette</i> | 16 |
| LYONNAISE <i>frisée, 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 |

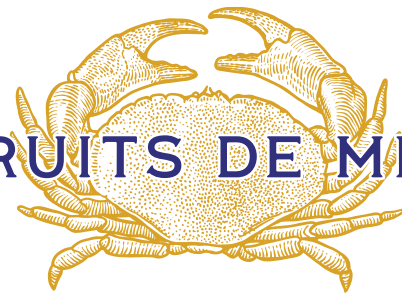
ADD TO ANY SALAD
STEAK* 14 / SALMON* 12
CHICKEN 10 / SHRIMP 12 / SPLIT 3

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

OYSTERS*
half dozen
 22 |

MUSSELS ESCABECHE 12 |

CLAMS*
half dozen
 14 |

SHRIMP COCKTAIL
half dozen
 22 |

CHILLED HALF LOBSTER
rouille
23

LES PLATS PRINCIPAUX

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

GARNITURE

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|--------------------------|---|
| FRITES | 8 |
| GARLIC SPINACH | 9 |
| SAUTÉED MUSHROOMS | 9 |
| POMMES PURÉE | 8 |
| HARICOT VERT | 9 |
| MESCLUN SALAD | 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

SUNDRESS SEASON 15
lavender-infused french gin, aperol, orange curacao, lemon, simple syrup

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

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

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 fontein en oude krik 21/22, belgium, 6%, 12.7 oz.

NON-ALCOHOLIC BLOND ALE 10
de halve maan sportzot, belgium, 0.4%, 11.2 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
schoenheit, pinot auxerrois / pinot blanc, alsace, nv

CRÉMANT DE BOURGOGNE 10 / 17
albert bichot, pinot noir / chardonnay, burgundy, nv

VOUVRAY BRUT NATURE 10 / 17
château de valmer, 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
baudet-jouette, champagne brut carte blanche, chardonnay / pinot meunier / pinot noir, epervay, nv

CRÉMANT DE LOIRE ROSÉ 8 / 14
paul buisse, pinot noir / cabernet franc / pineau d'aunis, loire valley nv

CHAMPAGNE ROSÉ 15 / 25
marcel pierre, pinot noir, epervay, nv

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

VIN BLANC • 5 OZ

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

SANCERRE 19
lauverjat, sauvignon blanc, loire valley, 2024

BORDEAUX BLANC 15
chateau les arromans, entre-deux-mers sauvignon blanc / sauvignon gris, bordeaux, 2024

RIESLING 16
jean-luc mader, alsace, 2023

CHENIN BLANC 14
domaine des hauts de sanziers, saumur blanc, loire valley, 2024

ROUSSILLON BLEND 17
lamyres, point triple blanc skin contact macabeu / grenache blanc / muscat à petits grains, 2022

CHABLIS 18
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

VIN ROUGE • 5 OZ

CHILLED RED 14
lamyres, "calentu rouge" vdf, grenache, roussillon, 2022

BEAUJOLAIS 14
domaine rochette, gamay, 2023

BOURGOGNE ROUGE 18
domaine de la denante, pinot noir, burgundy, 2022

CAHORS MALBEC 15
chateau du cedre, heritage malbec, 2022

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

COTES DU RHONE 17
domaine chaume arnaud, grenache / syrah / cinsault, rhone valley, 2022

SYRAH 19
brotte, "la rollande" crozes-hermitage, rhone valley, 2023

BORDEAUX ROUGE 18
château cissac, reflets du cissac haut-médoc cabernet sauvignon / merlot / petit verdot, bordeaux, 2019

L'EAU FAIT PLEURER • LE VIN FAIT CHANTER