109 SAINT ASAPH STREET

# JOSEPHINE

BRASSERIE & BAR

OLD TOWN ALEXANDRIA

# LUNCH

## HORS D'OEUVRES

**LOX PLATE** 16
*smoked salmon duo, 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
*maître'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*

## LUNCH SPECIAL

ONION SOUP GRATINEE OR SOUP DU JOUR
& ANY SANDWICH OR ANY SALAD
25 PER PERSON

## LES SALADES

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

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

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

ADD ANY OF THE FOLLOWING TO YOUR SALAD
STEAK* 14 / SALMON* 12 / CHICKEN 10 / SHRIMP 12 / SPLIT 3
BREAD SERVICE AVAILABLE UPON REQUEST

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!

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

## 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*** 24
*half dozen*

**CLAMS*** 14
*half dozen*

**MUSSELS ESCABECHE** 12

**SHRIMP COCKTAIL** 24
*half dozen*

**HALF LOBSTER**
*served chilled with rouille*
23

## LES SANDWICHS

( SERVED WITH CHOICE OF SALAD OR FRITES )

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

**BRIE GRILLED CHEESE** 16
*apple, fig jam, arugula, pickled onion* / ADD BACON 3

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

**FRENCH DIP** 19
*roast beef, gruyere, baguette, au jus*

**TURKEY CLUB** 19
*brioche, smoked turkey, bayonne ham, dijonnaise, bacon, heirloom tomato, bibb lettuce*

## LES PLATS PRINCIPAUX

**OMELETTE CLASSIQUE** 17
*fines herbes, gruyere, greens*

**STEAK FRITES*** 38
*flat iron steak, maitre'd butter*

**TROUT AMANDINE** 29
*haricot vert, sauce meunière amandine*

**VEGETABLE ORECCHIETTE** 26
*roasted squash puree, mushroom melange, kale, beurre monte, parmesan*

**MOULES FRITES MARINIERE** 26
*fennel, shallots, garlic*

*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.

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## COCKTAILS

### BUBBLY DÉJEUNER

**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*

**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 )*

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

### • VIN BLANC •

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

### • ROSÉ •

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

### • VIN ROUGE •

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