



HAPPY HOUR



DRINKS

DRAFT BEER - 6

DE LA SENNE Pilsner - BEL - 4.9%

BLUEJACKET LOST WEEKEND Hazy IPA - DC - 7.0%

WINE - 7

CAFÉ DE PARIS, BRUT ROSÉ Syrah / Grenache / Pinot noir, nu

LA GALOPE Sauvignon Blanc - Cotes de Gascogne, 2021

LAURENT MIQUEL ROSÉ Cinsaut / Syrah, Languedoc-Rousillon, 2021

LES DEUX MOULINS Pinot Noir - France, 2021

COCKTAILS - 8

JOSEPHINE OLD FASHIONED

Bonded Bourbon, Demerara, French China China Bitters, Angostura

THE LIGHTER SIDE OF A 75

Cap Corse Blanc, Lemon, Sparkling Wine

HOUSE MARTINI

Vodka or Gin

DIRTY VODKA MARTINI

Housemade Olive Brine

50/50 GIN MARTINI

Dolin Dry Vermouth, Orange Bitters

BARTENDER'S SPECIAL COCKTAIL

Surprise!



MIDDAY MENU



SALTED NUT MIX	5
FRENCH MIXED OLIVES	5
FRITES	6
SALADE JOSEPHINE <i>mixed greens, tomatoes, cucumbers dried cranberries, goat cheese duo, croutons, sherry vinaigrette</i>	6
GOUGERES <i>gruyere, pate a choux, mornay</i>	7
ONION SOUP GRANITÉE <i>beef broth, garlic crouton, gruyere</i>	15
ESCARGOT <i>maitre'd butter, puff pastry</i>	16
MACARONI GRATIN <i>gruyere, parmesan, mornay add bacon 3</i>	13
PÂTÉ DE CAMPAGNE <i>cornichons, grain mustard, frisee, baguette</i>	13
STEAK TARTARE <i>capers, cornichons, shallots, quil egg, gaufrettes</i>	18
SMOKED TROUT RILLETTÉ <i>creme fraiche, dijon, herbs, pretzel bites</i>	13
BURGER JOSEPHINE <i>house blend, burger sauce, gruyere, pickles, olive oil bun</i>	15
MOULES FRITES MARINIÈRE <i>fennel, shallots, garlic, pommes frites</i>	26
STEAK FRITES* <i>flat iron steak, maitre d'hôtel butter</i>	36
TROUT AMANDINE <i>haricot vert, sauce meunière amandine</i>	29

{ FROMAGE }

SERVED WITH TOASTED MARCONA ALMONDS AND LOCAL HONEY
CHOOSE ANY THREE CHEESES FOR 22 | FIVE FOR 31 | SEVEN FOR 40

TOMME CHEVRE ET BREBIS	<i>soft-hard sheep and goat milk - nutty, caramel, umami</i>
LA TUR	<i>creamy cow, sheep and goat cheese - buttery, earthy, tangy</i>
MIMOLETTE	<i>firm cow's milk cheese - caramel, buttery, tangy</i>
COMTÉ (U)	<i>semi-hard cow's milk cheese - fruity, buttery, nutty</i>
OSSAU-IRATY	<i>semi-hard sheep's milk cheese - toasty, grassy, sweet</i>
FOURME D'AMBERT	<i>semi-hard blue cow's milk cheese - tangy, savory, earthy</i>
ST ANGEL TRIPLE CREAM	<i>creamy cow's milk cheese - sweet cream, buttery, umami</i>

FRUITS DE MER

{ ENJOY FRESH SELECTIONS FROM OUR EXCELLENT RAW BAR }

MUSSELS ESCABÈCHE	<i>cold, marinated mussels</i>	12
CLAMS*	<i>half dozen</i>	14
OYSTERS*	<i>half dozen</i>	22
SHRIMP COCKTAIL	<i>half dozen</i>	22
CHILLED HALF LOBSTER	<i>rouille</i>	23
LE JOSEPHINE	<i>4x Oysters, clams & shrimp</i>	35

*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.

JOSEPHINE
& BRASSERIE & BAR &