



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, nv*

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!

MANGEZ BIEN RIEZ SOUVENT AIMEZ BEAUCOUP

JOSEPHINEOLDTOWN.COM | INSTA - JOSEPHINEOLDTOWN

JOSEPHINE
BRASSERIE & BAR



MIDDAY MENU



SALTED NUT MIX	5
FRENCH MIXED OLIVES	5
FRITES	6
SALADE JOSEPHINE <i>mixed greens, tomatoes, cucumbers</i> <i>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, quail egg, gaufrettes</i>	18
SMOKED TROUT RILLETTE <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, maître 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 *soft-hard sheep and goat milk - nutty, caramel, umami*
- LA TUR *creamy cow, sheep and goat cheese - buttery, earthy, tangy*
- MIMOLETTE *firm cow's milk cheese - caramel, buttery, tangy*
- COMTÉ (U) *semi-hard cow's milk cheese - fruity, buttery, nutty*
- OSSAU-IRATY *semi-hard sheep's milk cheese - toasty, grassy, sweet*
- FOURME D'AMBERT *semi-hard blue cow's milk cheese - tangy, savory, earthy*
- ST ANGEL TRIPLE CREAM *creamy cow's milk cheese - sweet cream, buttery, umami*

FRUITS DE MER

{ ENJOY FRESH SELECTIONS FROM OUR EXCELLENT RAW BAR }

MUSSELS ESCABECHE <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