

JOSEPHINE

BRASSERIE & BAR

HORS D'OEUVRES

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

PLATS DU JOUR

MONDAY - Lobster Risotto	39
TUESDAY - Pork Milanese	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

ENDIVE AND BEETS	16
<i>roquefort, walnuts, orange, champagne vinaigrette</i>	
LYONNAISE	14
<i>frisée, lardons, shallots, poached egg,* bacon vinaigrette</i>	
SALADE JOSEPHINE	14
<i>mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette</i>	

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

JOSEPHINE

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

CLAMS*
half dozen

14

MUSSELS
ESCABECHE

12

SHRIMP COCKTAIL
half dozen

22

CHILLED
HALF LOBSTER
rouille
23

LES PLATS PRINCIPAUX

TROUT AMANDINE	29
<i>haricot vert, sauce meunière amandine</i>	
BOEUF BOURGUIGNON	38
<i>lardons, mushrooms, carrots, pearl onions, pommes purée</i>	
STEAK FRITES*	36
<i>flat iron steak, maître d'hôtel butter</i>	
STRIP AU POIVRE*	46
<i>garlic spinach, green peppercorn sauce</i>	
MOULES FRITES MARINIÈRE	26
<i>fennel, shallots, garlic, pommes frites</i>	
DUCK CASSOULET	28
<i>duck confit, braised white beans, smoked ham, garlic sausage</i>	
BURGER JOSEPHINE*	19
<i>house blend, pickled red onions, bacon & onion jam, burger sauce, gruyère, olive oil bun</i>	
GRILLED SALMON*	29
<i>asparagus, mushrooms, wild onion soubise</i>	
PAPPARDELLE PARISIENNE	26
<i>egg noodles, mushroom mélange, parmesan, black truffle butter</i>	
POULET RÔTI	28
<i>mint labne, spring peas, swiss chard, baby carrots</i>	
ROCKFISH PROVENCAL	34
<i>fennel, tomatoes, capers, olives, basil, saffron, clams</i>	

GARNITURE

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

JOSEPHINE

BRASSERIE & BAR

COCKTAILS

APERITIFS

HEMINGWAY'S KIR ROYALE 12
Mt Defiance Cassis, Ginger, Absinthe, Sparkling Wine

THE LIGHTER SIDE OF A 75 12
Cap Corse Blanc, Lemon, Sparkling Wine

CLASSIC & CLASSICALLY INSPIRED

SUNDRESS SEASON 14
Flower-Infused French Gin, Seville Orange, Aperol, Lemon

VIEUX CARRE 14
Cognac & Rye, Sweet Vermouth, Benedictine and 2 Bitters

JOSEPHINE OLD FASHIONED 14
Bonded Bourbon, Demerara, French China China Bitter, Angostura

EARTHEN HERBS & FLOWERS 14
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

◆◆◆◆ OUR MARTINI SERVICE IS CUSTOM! ◆◆◆◆
CHOOSE ONE OF THE FOLLOWING

THE CLASSIC DIRTY 23
Tito's, House Olive Brine, Castelvetro Olives

THE 50:50 23
Beefeater Gin, Dolin Dry Vermouth, Orange Bitters

LES BIÈRES

• DRAFT •

DE LA SENNE ZENNE PILS 10
*Pilsner - BEL - 4.9%
Tulip - 13 oz.*

BLUEJACKET LOST WEEKEND 9
*Hazy IPA - DC - 7.0%
Becher - 16 oz.*

THIRIEZ L'AMBRÉE D'ESQUELBECQ 10
*Biere de Garde- FRA - 5.8%
Tulip - 13 oz.*

AU BARON, CUVÉE DES JONQUILLES 10
*Saison - Fra - 7.0%
Tulip - 13 oz.*

ST. BERNARDUS WIT 10
*Witbier - BEL- 5.5%
Tulip - 13 oz.*

RODENBACH CLASSIC 9
*Flanders Red Ale - BEL - 5.2%
Tulip - 13 oz.*

• BOTTLES •

MONT DE CATS 12
*Belgian Blonde Ale
FRA - 7.6% - 11.2 oz*

DIEU DU CIEL! PECHE MORTEL 10
*Imperial Stout with Coffee
CAN- 9.5% - 11.2 oz*

TILQUIN OUDE GUEUZE 19|20 25
*Gueuze Lambic
BEL - 7.0% - 12.7 oz.*

3 FONTEINEN INTENS ROOD 19|20 30
*Fruit Lambic
BEL - 6.8% - 12.7 oz.*

AVAL BLANC 9
*French Cider
FRA- 5.0% - 12 oz.*

ENAY BEER 8
*Non-Alcoholic Lager or IPA
VA - 0.4% - 12.0 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
schoenheitz, pinot auxerrois / pinot blanc, alsace, nv

VOUVRAY BRUT 11 / 18
vincent careme, cuvee t, chenin blanc, loire valley, nv

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

BLANC DE BLANC CHAMPAGNE 16 / 27
klepka sausse, pream'bulle grand cru, chardonnay, oger, cote de blancs, nv

BLANC DE NOIRS CHAMPAGNE 15 / 25
champagne moutard pere et fils, reserve brut, buxeuil, cote de bar, nv

HOUSE BLEND CHAMPAGNE 17 / 28
billect salmon, charles le bel inspiration 1818 brut, nv

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

CHAMPAGNE ROSÉ 15 / 25
louis dumont, pinot noir, eprenay, nv

• BLANC •

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

VERMENTINO BLEND 15
le soula, trigone blanc, vermentino / sauvignon blanc / macabeu, roussillon, france, 2021

SANCERRE 18
lauverjat, sauvignon blanc, loire valley, 2022

BORDEAUX BLANC 13
chateau les arromans, entre-deux-mers sauvignon blanc / sauvignon gris, bordeaux, 2023

RIESLING 16
jean-luc mader, alsace, 2020

CHENIN BLANC 14
vignoble vade, fer aigu saumur blanc, 2022

CHABLIS 17
domaine du colombier, chardonnay, burgundy, 2020

BOURGOGNE BLANC 14
domaine fichet, macon-villages, chardonnay, burgundy, 2022

• ROSÉ •

5 OZ

TAVEL 15
domaine la rocalière, grenache / cinsault / syrah, rhone valley, 2022

PROVENCE 15
la fête de rose, saint tropez, 2022

• ROUGE •

5 OZ

CHILLED RED 14
domaine benastra, la petite soeur rouge, lledoner pelut / carignan / syrah, cotes catalanes, 2021

BEAUJOLAIS VILLAGE 13
domaine rochette, reggie, gamay, 2021

BOURGOGNE ROUGE 17
domaine de la denante, pinot noir, burgundy, 2021

CAHORS MALBEC 14
chateau combel-la-serre, le pur fruit du causse, cahors, 2022

CHINON 14
domaine brocourt, vieilles vignes, cabernet franc, loire valley, 2020

COTES DU RHONE 15
domaine chaume arnaud, grenache / syrah / cinsault, rhone valley, 2021

SYRAH 17
mas amiel, cotes catalanes, 2020

BORDEAUX ROUGE 17
reflets du château cissac cabernet sauvignon / merlot / petit verdot, bordeaux, 2019

LEAU FAIT PLEURER • LE VIN FAIT CHANTER