



BRUNCH

Bakery

Kouign Amann	5	Almond Financier	3
Nutella Morning Bun	5	Date & Earl Grey Oat Cookie	3
Blueberry Lavender Buckwheat Scone	3	Rye Chocolate Chip Cookie	3
		Orange Fennel Cookie	3

On the marble counter

Alsatian Tart Applewood smoked bacon, poblano peppers, shallots, Asiago.....	14
Burrata red beet purée, roasted golden beets, shallots, toasted hazelnuts & basil oil	14
Fruit Salad berries, grapes, pears, apples, plums, mint & wildflower honey	10
Bowl of Cereal blend of oats, nuts & seeds, toasted coconut, berries, mixed nut milk	14

From the kitchen

Huevos Rancheros housemade corn tostada, sunny side up eggs, black beans, ranchero sauce, queso Cotija, cilantro	16
Lemon Ricotta Pancakes strawberries & blueberries, cultured butter, maple syrup	18
Broiled Brie Tartine prosciutto, roasted maitake mushrooms, arugula, roasted tomato & harissa aioli	20
<i>add sunny egg +3</i>	
Belgian Waffle chicken sausage, maple-fresno butter, sunny side up egg	18
Rice Bowl saffron-infused Carolina Gold rice, roasted & pickled seasonal vegetables, avocado, arugula, romesco, poached egg.....	20
<i>with seared chicken breast, Gulf shrimp, or Niman Ranch steak.....</i>	28
Breakfast Burger fried egg, bacon, greens, harissa aioli, house-made bun, frites	20
Steak & Eggs Niman Ranch tri-tip, roasted marble potatoes, red chimichurri, sunny side up egg	24
French Dip 1655 Gruyère, roast beef, dijonnaise, house made sourdough roll, rosemary au jus choice of frites or simple salad	19



Water

Panna 6
Pellegrino 6
Topo Chico 3

Fresh Squeezed Juices

Orange 4
Grapefruit 4
Lemonade 3
Green & Apple 7

Housemade Sodas

Apple & Honey 3
Blueberry Lemon Shrub 3

Stumptown Coffee

Cold Brew 4
Single Origin “Churupampa” 5
Espresso 3
Cappuccino 4
Latte 4
housemade hazelnut milk +4

Steeping Room Teas

Iced Black Tea 2
Iced Jasmine Green Tea 2
English Breakfast 4
organic black tea
East Side Earl Grey 4
organic black tea, bergamot
Moroccan Mint 5
robust spearmint & green tea
Lemon Vanilla White 5
lemongrass & vanilla scented
Roobios Chai 3
red tea, cardomom, mint, fennel, black pepper & clove
Soothe 4
chamomile, peppermint, raspberry leaf, oat straw

Beer

Modelo Especial 6
Celis Belgian White 7
Bell’s ‘Two Hearted Ale’ IPA 7
Budweiser 5

Michelada

Modelo Especial, house michelada mix, lime, chili sugar rim 8

Cocktails { 12 DOLLARS EACH }

On Holiday

r876 vodka, cardamom Demerara, ginger, lemon, Cava

Red Wine Spritzer

Côtes du Rhone, apricot liqueur, Ferrand Curaçao, orange, Topo Chico

Paloma

Cimarron silver tequila, grapefruit, lime, Topo Chico, salt

Maple Collins

Ford’s gin, Cocchi Vermouth di Torino, grapefruit, lemon, maple

Members Only

El Dorado 8 rum, Averna amaro, lime, cherry, tiki bitters

Josephine House Fruit Cup

Old Overholt rye, muddled lemon, lime, orange, mint, cucumber, house fruit cup blend

By the Fireside

Balcones Brimstone whiskey, Old Overholt rye, chai syrup, mole bitters

Town & Country Toddy

Old Forester bourbon, cinnamon honey, lemon, Chinese 5-spice bitters

please ask for MIMOSA SERVICE