



Cheese & Charcuterie

ALL DAY MENU

Cheese Board *with olives & housemade jam*

Rotating Chef’s selection of cheeses 24

Charcuterie Board *with grain mustard & seasonal pickles*

Prosciutto Americano, chicken liver mousse, Jeffrey’s pâté, salame Molisana..... 24

Maple Brook Farms Burrata & Persimmon

Seeded crackers, orange thyme jelly, Texas olive oil & sea salt 14

Vegetables & Salads

Roasted Butterkin & Red Kuri whipped orange chevré, baby kale, pickled pearl onion, curry spiced pepitas, carrot orange reduction 12

Roasted Beets & Wheatberry Salad red beet purée, golden beets, wheatberry, celery & shallot... 12

Agua Dulce Lettuces ricotta salata, watercress, cucumber, shaved radish, hazelnut & shallot vinaigrette .. 12

Big Chopped Salad warm poached chicken, marcona almonds, radicchio, avocado, aged Manchego, citronette dressing..... 24

Soup & Sandwiches

Chicken Tortilla Soup shredded cabbage, avocado, crème fraiche, tortilla strips, radish, lime & cilantro 12

Corned Beef Sandwich 1655 Gruyere, pickles, red onion, whole grain dijonnaise on marble rye *choice of frites or simple salad* 16

Curry Chicken Salad sunflower sprouts, cashews, lemon aioli, on carrot coriander brioche *choice of frites or simple salad* 16

Josephine House Burger Grafton cheddar, harissa aioli, grilled red onion, housemade bun, frites 18

Entreés

Rice Bowl Jefferson red rice, roasted & pickled seasonal vegetables, avocado, arugula, sweet pepper red chimichurri, poached egg 20
with seared chicken breast, gulf shrimp or Niman Ranch steak 28

Roasted Dewberry Chicken Israeli cous cous salad, harissa, lemon & parsley 28

Agnolloti sweet corn ricotta, shallot, garlic, basil, parmesan broth 20

Steak Frites seared Niman Ranch New York strip, steak sauce, maitre d’hotel butter 40

Berkshire Pork Chop Barton Springs Hopi blue grits, Bruce plum relish..... 28

Branzino endive, baby gem lettuce, piquillo & mustard seed vinaigrette, pickled shallots 24

Vera Cruz Seafood Stew shrimp, clams, mussels, snapper, potato, cilantro, sourdough toast..... 26



Water

Panna 6
Pellegrino..... 6
Topo Chico 4

Fresh Squeezed Juices

Orange 4
Grapefruit 4
Lemonade3
Green & Apple7

Housemade Sodas

Cucumber & Basil.....3
Blueberry & Lemon Shrub.....3

Merit Coffee

Single Origin “Olayo”5
Espresso “Andino”3
Cappuccino 4
Latte 4
Stumptown Cold Brew 4
Fronks Nut Milk +3

Steeping Room Teas

Iced Black Tea 3
Iced Jasmine Green Tea 3
English Breakfast 4
organic black tea
East Side Earl Grey 4
organic black tea, bergamot
Moroccan Mint5
robust spearmint & green tea
Lemon Vanilla White5
lemongrass & vanilla scented
Rooibos Chai.....3
*red tea, cardomom, mint,
fennel, black pepper & clove*
Soothe 4
*chamomile, peppermint,
raspberry leaf, oat straw*

Beer

Modelo Especial.....5
Reissdorf Kolsch.....7
Bell’s Amber 6
Ballast Point Grapefruit Sculpin IPA.....7
Jolly Pumpkin Calabaza Blanca12
Shacksbury “MMH Bad Boy” Cider 8

Michelada

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

Cocktails { 12 DOLLARS EACH }

Break on Through

Old Forester bourbon, Aperol,
pineapple, lemon, black tea

Drunk In Love

r876 Vodka, honey, lemon, Cava,
Rothman & Winter Peach

Good Vibrations

Rosé, basil, Chateau Alce, lemon,
Richard’s sparkling water

Paloma

Cimarron silver tequila, grapefruit,
lime, Richard’s sparkling water, salt

Little Less Conversation

Neisson Agricole rum,
Plantation Pineapple rum,
Don Figli & Ciccio fennel, Peychaud’s

Cruel Summer

Rey Campero Espadin mezcal, lime,
Fernet Branca, hibiscus, ginger beer

Josephine House Fruit Cup

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

Under Pressure

El Dorado 8 year rum, Cappelletti,
Fino sherry, Crème de Cacao, Peychaud’s

Pale Blue Eyes

Ford’s gin, lavender-thyme, lime,
Salud! floral bitters,
butterfly pea flower, egg white