



ALL DAY MENU

Cheese & Charcuterie

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 pate, salame Molisana..... 24

Maple Brook Farms Burrata & Figs
Seeded crackers, orange thyme jelly, Texas olive oil & sea salt 14

Vegetables & Salads

Heirloom Tomato marinated honeydew, shallot, Pantaleo, purple shiso,
fennel frond & blackberry Modena vinegar reduction 12

French Potato Salad frisee, shallots, capers & red wine vinaigrette 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, creme fraiche,
tortilla strips, radish, lime & cilantro 12

Broiled Brie Tartine housemade ham, lemon aioli, pickled shallot,
radish sprout watercress salad..... 20

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

Entrees

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

Agnolotti 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

Crispy Snapper poached fennel, Littleneck clams, parsley picada & toasted shrimp broth..... 28



Water

Panna 6
Pellegrino 6
Topo Chico 4

Fresh Squeezed Juices

Orange 4
Grapefruit 4
Lemonade 3
Green & Apple 7

Housemade Sodas

Cucumber & Basil 3
Blueberry & Lemon Shrub 3

Merit Coffee

Single Origin “Brisas del Mogotón” 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 Mint 5
robust spearmint & green tea
Lemon Vanilla White 5
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 Blanca 12
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, Topo Chico

Paloma

Cimarron silver tequila, grapefruit, lime, Topo Chico, 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