



ALL DAY MENU

Cheese & Charcuterie

- Cheese Board with olives & housemade jam
Selections of 3 cheeses from the Jeffrey's cheese cart ..... 24
Charcuterie Board with grain mustard & seasonal pickles
Prosciutto Americano, chicken liver mousse, Jeffrey's pâté, salame Molisana..... 24
Burrata red beet purée, roasted golden beets, shallots, toasted hazelnuts & basil oil..... 14

Vegetables & Salads

- Shaved Carrot Salad Fresno peppers, golden raisins, lemon & cumin vinaigrette ..... 12
Agua Dulce Lettuces ricotta salata, watercress,
cucumber, shaved radish, hazelnut vinaigrette ..... 12
Berbere Roasted Cauliflower cucumber yogurt, preserved lemon peel, chopped parsley ..... 12
Big Chopped Salad beurre blanc poached chicken, Texas apples, goat cheese,
winter squash, almonds, cranberries, citronette ..... 24

Soup & Sandwiches

- Curry Chicken Soup carrot & cilantro salad, fried garbanzo & yogurt ..... 12
Broiled Brie Tartine prosciutto, roasted maitake mushrooms, arugula,
roasted tomato & harissa aioli ..... 20
French Dip 1655 Gruyère, dijonnaise, housemade sourdough roll, rosemary au jus
choice of frites or simple salad..... 19
Josephine House Burger Grafton cheddar, harissa aioli,
grilled red onion, housemade bun, frites ..... 18

Entrées

- Rice Bowl saffron-infused Carolina Gold rice, roasted & pickled seasonal vegetables, avocado,
arugula, romesco, poached egg..... 20
with seared chicken breast, gulf shrimp or Niman Ranch steak 28
Ricotta Gnudi black trumpet mushrooms, broccolini, brown butter, sage ..... 22
Steak Frites seared Niman Ranch New York strip, steak sauce, maitre d'hotel butter ..... 40
Smoked Berkshire Pork Chop fennel & oil cured black olive salad, citrus mostarda ..... 28
Crispy Gulf Red Snapper braised caraway cabbage, winter squash purée, microgreens ..... 28
Roasted Dewberry Hills Farms Chicken herb chimichurri, panko crumb, marble potatoes..... 30



*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 “Santa Clara”** ..... 5  
**Espresso** ..... 3  
**Cappuccino** ..... 4  
**Latte** ..... 4  
**Iced Goldeneye** ..... 8  
*housemade hazelnut milk +4*

*Steeping Room Teas*

**Iced Black Tea** ..... 2  
**Iced Jasmine Green Tea** ..... 2  
**English Breakfast** ..... 4  
*organic black tea*  
**East Side Early 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  
**Celis White Ale** ..... 7  
**Bell’s ‘Two Hearted Ale’ IPA** ..... 7  
**Prairie ‘Bomb’ Stout** ..... 10

**Michelada**

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

*Cocktails* { 12 DOLLARS EACH }

**On Holiday**

1876 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