



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, preserved lemon & cumin vinaigrette 12
Roasted Baby Turnips Texas apples, vinegar whipped cream, cured egg yolk & basil 12
Agua Dulce Lettuces ricotta salata, watercress, cucumber, shaved radish, hazelnut vinaigrette 12
Big Chopped Salad beurre blanc poached chicken, Texas apples, goat cheese, winter squash, almonds, cranberries, citronette 24

Soup & Sandwiches

- Potato Leek Soup shaved country ham, celery, fresh thyme, garlic oil 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 chanterelle 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



Water

Panna 6
Pellegrino 6
Topo Chico 2

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 “Montes de Oro” 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
Roobios 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