



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 pâté, salame Molisana..... 24

Jamon Iberico with olives

add on to any dish for 12 20

Sapore del Piave with local honey & Texas olive oil

8

Maple Brook Farms Burrata & Persimmon

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

Vegetables & Salads

Roasted Broccoli romesco, chopped castelvetrano olives with orange zest 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

Butternut Squash Soup roasted rainbow carrots, braised cabbage,

pickled currants & crème fraiche 12

Brie Tartine prosciutto americano, fennel chow chow,

baby arugula, Swedish Hill cranberry walnut bread 16

Josephine House Burger Grafton cheddar, harissa aioli,

grilled red onion, housemade bun, frites 18

Entrées

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

Mushroom Ricotta Mezzelune local mushrooms, broccolini,

confit garlic, roasted shallot, brown butter brodo 20

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

Berkshire Pork Chop Barton Springs Hopi blue grits, roasted poblano, 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

Spiced Pear3
Grapefruit & Chamomile.....3

Intelligentsia Coffee

“El Diablo” Dark Roast Blend5
“Analog” Espresso.....3
Cappuccino 4
Latte 4
Stumptown Cold Brew 4
Franks 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 Chai3
*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
Deschutes “ Fresh Squeezed” IPA.....7
Shacksbury “MMH Bad Boy” Cider 8

Michelada

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

Cocktails { 13 DOLLARS EACH }

Gone With the Wind

Pecan infused Old Forester bourbon,
pecan demerara syrup,
Fee Brother’s Whiskey Barrel Aged bitters

Madame Bovary

Brandy Sainte Louise, Lemon,
Giffard Apricot, gold dust

The Year of Magical Thinking

r876 Vodka, Stumptown cold brew,
Caffe Moka, chai syrup, Chaiwalla bitters

La Paloma

Cimarron silver tequila, grapefruit,
lime, Richard’s Rainwater, salt

Alice Through the Looking Glass

Bombay Sapphire gin, yuzu,
Giffard Madagascar Vanilla, Peychaud’s bitters

Elegance or Death

From the Tank Cotes du Rhone,
Giffard Rhubarb, Pierre Ferrand Dry Curacao,
orange, lemon, Richard’s Rainwater

A Wrinkle In Time

Blackwell rum, Barolo Chinato,
Giffard Fraise, Cynar, lemon,
Peychaud’s bitters

The Kindness of Strangers

Mezcal Union, Giffard Cassis de Bourgogne,
apple cider, lemon, Angostura bitters

Town & Country Toddy

Old Overholt rye, cinnamon honey, lemon,
Bar Keep Chinese 5-Spice bitters