



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*

- Roasted Wild Mushrooms & Napa Cabbage** Fresno peppers, sesame vinaigrette..... 12
- Berbere Roasted Cauliflower** cucumber yougurt, preserved lemon peel, chopped parsley ..... 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*

- 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

*Entreés*

- 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** roasted leeks, haricot vert & radish salad, mustard vinaigrette ... 28
- Crispy Gulf Red Snapper** shrimp tortellini , swiss chard,
saffron shrimp broth & peruvian popcorn ..... 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 “Churupampa”** ..... 5  
**Espresso** ..... 3  
**Cappuccino** ..... 4  
**Latte** ..... 4  
*housemade hazelnut milk +4*

*Steeping Room Teas*

**Iced Black Tea** ..... 2  
**Iced Jasmine Green Tea** ..... 2  
**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  
**Celis White Ale** ..... 7  
**Bell’s ‘Two Hearted Ale’ IPA** ..... 7  
**Budweiser** ..... 5

**Michelada**

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

*Cocktails* { 12 DOLLARS EACH }

**On Holiday**

r876 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