



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
Poteet Strawberry & Brie brillat savarin, habanero basil jelly, green tomato, seeded cracker 14

Vegetables & Salads

- Heirloom Summer Squash Texas blueberries, baby arugula, herbs de Provence vinaigrette 12
Heirloom Tomato marinated honeydew, shallot, pantaleo, purple shiso, fennel frond
& blackberry Modena vinegar reduction 12
Agua Dulce Lettuces ricotta salata, watercress,
cucumber, shaved radish, hazelnut & shallot vinaigrette 12
Big Chopped Salad roasted chicken, spring peas, spiced pecan,
avocado, Texas goat cheese & citronette 24

Soup & Sandwiches

- Green Gazpacho heirloom tomato, marcona almond, garden basil, yogurt..... 12
Broiled Brie Tartine prosciutto, roasted maitake mushrooms, arugula, tomato & harissa aioli.. 20
French Dip roast beef, 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
Tagliatelle basil pesto, wild mushrooms, herbed ricotta & toasted pine nuts..... 22
with gulf shrimp 28
Steak Frites seared Niman Ranch New York strip, steak sauce, maitre d'hotel butter 40
Dewberry Hills Farm Chicken corn pudding, preserved lemon thyme dressing, hand torn sorrel
& Serrano pepper 30
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



Water

- Panna** 6
- Pellegrino** 6
- Topo Chico** 3-5

Fresh Squeezed Juices

- Orange** 4
- Grapefruit** 4
- Lemonade** 3
- Green & Apple** 7

Housemade Sodas

- Cucumber & Basil** 3
- Blueberry & Lemon Shrub** 3

Stumptown Coffee

- Cold Brew** 4
- Single Origin Colombian “El Jordan”** 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
- Reissdorf Kolsch** 7
- Bell’s Amber** 6
- Ballast Point Grapefruit Sculpin IPA** 7
- Jolly Pumpkin Calabaza Blanca** 12
- Shacksbury “MMH Bad Boy” Cider** 12

Michelada

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

Cocktails { 12 DOLLARS EACH }

Break on Through

Old Forestor bourbon, Aperol, pineapple, lemon, black tea

Drunk In Love

r876 Vodka, Rothman & Winter Peach, honey, lemon, cava

Good Vibrations

Rosé, basil, Chateau Alce, lemon, Topo Chico

Paloma

Cimarron silver tequila, grapefruit, lime, Topo Chico, salt

Little Less Conversation

Neisson Agricole rum, Don Figli & Ciccio fennel, Plantation Pineapple rum, Peychaud’s

Cruel Summer

Rey Campero Espadin mezcal, Fernet Branca, hibiscus, lime, 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