



ALL DAY MENU

*Cheese & Charcuterie*

- Cheese Board** *with olives & house-made 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** Texas watermelon & cantaloupe, garden basil,  
sunflower seeds, wildflower honey & Texas olive oil ..... 14

*Vegetables & Salads*

- Sweet Pepper & Cucumber Salad** Fresno chiles, shaved leeks,  
sesame vinaigrette, crispy shallots ..... 12
- Roasted Summer Squash** cherry tomato, toasted almond romesco & Parmesan ..... 12
- Agua Dulce Lettuces** ricotta salata, watercress,  
cucumber, shaved radish, hazelnut vinaigrette ..... 12
- Big Chopped Salad** roasted chicken, lettuces & kale,  
goat cheese, sweet corn, almonds, avocado, dates ..... 24

*Soup & Sandwiches*

- Gazpacho** Texas tomatoes & melon, Marcona almond, garden basil & Espelette, local olive oil ..... 12
- King Crab & Avocado Toast** English peas, lemon crème fraîche, sprouts, jalapeño brioche ..... 26
- Curried Chicken Salad** sourdough & sprouts with fries or simple green salad ..... 16
- Josephine House Burger** Grafton cheddar, harissa aioli,  
grilled red onion, house-made bun, fries ..... 18

*Entrées*

- Heirloom Rice Bowl** harissa roasted vegetables, avocado, poached farm egg, salsa verde..... 20  
*with seared chicken breast, gulf shrimp or niman ranch steak 28*
- Sweet Corn Strozzapreti** snap peas, guanciale, black pepper, Parmesan ..... 22
- Steak Frites** seared Niman Ranch ribeye, steak sauce, maitre d'hotel butter..... 40
- Smoked Berkshire Pork Chop** peach agrodolce, sungold tomatoes, rosemary ..... 28
- Harissa Rubbed Ahi Tuna** English pea hummus, cured artichokes, green olive gremolata ..... 32
- Pan Roasted Halibut** squash succotash, shishito peppers, bacon, roasted lemon vinaigrette ..... 38



BEVERAGES

Water

- Panna .....6
Pellegrino.....6
Topo Chico .....2

Fresh Squeezed Juices

- Orange .....4
Grapefruit .....4
Lemonade .....3

Housemade Sodas

- Cucumber & Basil .....3
Strawberry Shrub & Jalapeño .....3

Stumptown Coffee

- Cold Brew.....4
Single Origin French Press .....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
Flensburger Hefeweizen ..... 7
Bell’s ‘Two Hearted Ale’ IPA..... 7
Victory ‘Storm King’ Stout.....8

Michelada

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

Cocktails { 12 DOLLARS EACH }

White Wine Spritzer
chardonnay, lemonade, strawberry
liqueur, dry CuraÇao, Topo Chico

The Better Cocktail
Death’s Door Gin, beet juice,
lemon, Peychaud bitters

Livingston Punch
Clyde May’s Bourbon, Cognac,
peach liqueur, back iced tea

Paloma
Tapatio Tequila blanco, grapefruit,
lime, Topo Chico, salt

Ladybird Cooler
r876 Vodka, Green Chartreuse,
St. Germain, pineapple

La Piñata
Rey Campero Espadin Mezcal, Benedictine,
pineapple juice, Topo Chico

Gold Standard
El Dorado 8 Rum, honey, passion fruit, lime

Josephine House Fruit Cup
Old Overholt Rye, muddled lemon, lime,
orange, mint, cucumber, house fruit cup blend

please ask for MIMOSA SERVICE