



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, ham terrine..... 24

**Peaches & Brie**

Brillat Savarin, peach mint jelly, roasted cashew, Texas tarragon & rye crumb..... 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 pecans,

avocado, Texas goat cheese, citronette ..... 24

*Soup & Sandwiches*

**Green Gazpacho** heirloom tomato, Marcona almonds, garden basil, yogurt..... 12

**Broiled Brie Tartine** housemade ham, lemon aioli, pickled shallot,

blackberry & radish sprout watercress salad ..... 20

**Curry Chicken Salad** sunflower sprouts, lemon aioli, on carrot coriander brioche

choice of frites or simple salad ..... 16

**Josephine House Burger** Grafton cheddar, harissa aioli,

grilled red onion, housemade bun, frites ..... 18

*Entreés*

**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

**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

**Berkshire Pork Chop** Barton Springs Hopi blue grits, Bruce plum relish..... 28

**Dewberry Hills Farm Chicken** corn pudding, preserved lemon thyme dressing,

hand torn sorrel & Serrano pepper ..... 30

**Crispy Snapper** poached fennel, Littleneck clams, parsley picada & toasted shrimp broth..... 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 “Montes de Oro”** ..... 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 Forester bourbon, Aperol, pineapple, lemon, black tea

**Drunk In Love**

1876 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