



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..... 26

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

White Gazpacho white grapes, watermelon radish, Marcona almonds, 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

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

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 28

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
Fronks Nut Milk +3

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

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