



DINNER MENU

Happy Hour from 4-6pm. 25% off items marked with an asterisk.

Cheese & Charcuterie

Cheese Board\* with olives & housemade jam
Rotating Chef's selection of cheeses ..... 24

Charcuterie Board\* with grain mustard & seasonal pickles
Spanish chorizo, chicken liver mousse, Jeffrey's pâté, proscuitto americano..... 24

Brie & Peaches\* roasted hazelnuts, rosemary infused honey & purple basil ..... 14

Vegetables & Salad

Armenian Cucumber\* heirloom cherry tomato, hummus, sunflower shoots ..... 12

Heirloom Tomato\* lightly marinated melon, shallot, blackberry modena reduction, purple shiso & parmesan ..... 12

Agua Dulce Lettuces\* ricotta salata, watercress, cucumber, shaved radish, hazelnut, shallot vinaigrette ..... 12

Big Chopped Salad\* roasted chicken, roasted pepitas, blackberries, goat feta & citronette ..... 24

Soup & Sandwiches

Chicken Tortilla Soup grilled corn, avocado, tortilla strips, radish, creme fraiche & cilantro ..... 12

Josephine House Burger Grafton cheddar, harissa aioli, grilled red onion, housemade bun, frites ..... 18

Entreés

Rice Bowl forbidden rice, roasted & pickled seasonal vegetables, avocado, arugula, romesco, poached egg ..... 20
with seared chicken breast, gulf shrimp or Niman Ranch steak 28

Roasted Dewberry Chicken quinoa pilaf, pepper chimichurri and fresh herb salad ..... 28

Oriechette chicken sausage, broccolini, piquillo, parmesan & roasted garlic ..... 20

Steak Frites seared Niman Ranch New York strip, steak sauce, maitre d'hotel butter ..... 40

Berkshire Pork Chop peach mostarda, green cabbage salad, golden raisins & rosemary ..... 28

Shrimp & Grits Barton Spring Mills grits, shallot, garlic, red chili flake & parmesan ..... 20

Dessert

Salted Caramel Coffee Pot de Crème chocolate shortbread ..... 12

Pistachio Poppseed Cake cherry ice cream ..... 12

Daily Ice Cream Scoop ..... 3 ea

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## Water

Panna.....6	Topo Chico .....4
Pellegrino .....6	

## Fresh Squeezed Juice

Orange.....4	Lemonade .....3
Grapefruit.....4	Green & Apple .....7

## Housemade Soda

Grapefruit & Chamomile .....3
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## Coffee

El Diablo Dark Roast .....3	Cold Brew .....4
Analog Espresso.....3	<i>Fronk's Nut Milk +3</i>
Cappuccino .....4	<i>almond milk +.75</i>
Latte.....4	<i>oat milk +.75</i>

## Steeping Room Tea

Iced Black Tea.....4
Iced Turkish Delight.....4
Chocolate Crunch .....5
<i>cacao, coconut, white, chocolate black tea</i>
East Side Earl Grey.....4
<i>organic black tea, bergamot</i>
Moroccan Mint.....5
<i>robust spearmint &amp; green tea</i>
Holiday Apple Spice White.....5
<i>apple, cranberry, cinnamon</i>
Rooibos Chai.....4
<i>red tea, cardomom, mint, fennel, black pepper &amp; clove</i>
Soothe .....4
<i>chamomile, peppermint, raspberry leaf, oat straw</i>

## Beer

Modelo Especial .....6
Reissdorf Kolsch.....7
Bell's Amber .....6
New Belgium "Voodoo Ranger" IPA .....6
Sidro del Bosco Cider.....7
Michelada .....8
<i>Modelo Especial, house michelada mix,</i>
<i>lime, chili-sugar rim</i>

## Cocktails

La Grange .....15
<i>Mezcal Union, Cocchi di Torino,</i>
<i>Cappelletti Aperitivo, orange juice</i>
Brown Derby .....14
<i>Makers Mark bourbon, rich honey syrup,</i>
<i>grapefruit juice</i>
Blame it on Rio .....14
<i>Novo Fogo Cachaca, Berto Rosso vermouth,</i>
<i>Bigallet China China, Regan's orange #6,</i>
<i>Elemakule Tiki bitters, Luxardo Maraschino</i>
Paloma .....15
<i>LALO blanco tequila, grapefruit,</i>
<i>lime, Richard's Rainwater, salt</i>
Night Falls on Hoboken.....13
<i>Rittenhouse rye, Laird's Bonded apple brandy,</i>
<i>Ferrand Curacao, lemon juice, maple syrup, bitters</i>
Winter in Ixtapa .....15
<i>Mezcal Union, House Green juice, lime</i>
<i>juice, olive brine, honey and jalapeno</i>

## Wine

### Sparkling

Mercat Cava Brut Nature .....10/40
PENEDÈS, SPAIN NV
Borgoluce Prosecco .....13/52
CONEGLIANO VALDOBBIADENE, ITALY NV
Raventos Brut Rosé de Nit .....15/60
CONCA DEL RIU ANOIA, SPAIN 2017
Louis Røederer Premier Brut .....22/88
CHAMPAGNE, FRANCE NV
Andre Clouet Grand Cru Brut Rose .....90
CHAMPAGNE, FRANCE NV
Gosset Grande Réserve Brut .....120
CHAMPAGNE, FRANCE NV

### Rosé

Lioco Rosé of Carignan .....14/56
MENDOCINO COUNTY, CALIFORNIA 2019
Château Pradeaux .....17/64
CÔTES DE PROVENCE, FRANCE 2019

### White

Yalumba Viognier.....13/48
EDEN VALLEY, AUSTRALIA 2017
Acumen Sauvignon Blanc .....15/56
NAPA, CALIFORNIA 2017
Livon "Braide Grande" Pinot Grigio .....15/56
COLLIO, ITALY 2018
RouteStock Chardonnay .....15/56
CARNEROS, CALIFORNIA 2016
Domaine Laroche Chardonnay.....16/60
(CHABLIS) BURGUNDY, FRANCE 2017
Domaine Drouhin "Arthur" Chardonnay.....60
WILLAMETTE VALLEY, OREGON 2016
Copain "Les Voisins" Chardonnay.....70
ANDERSON VALLEY, CALIFORNIA 2014
J. Moreau Chablis Premier Cru "Vaillons" .....80
BURGUNDY, FRANCE 2015
Gérard Tremblay Chablis (Magnum) Grand Cru Vaudésir . 200
BURGUNDY, FRANCE 2017

### Red

Turley Cellars "Juvenile" Zinfandel.....15/56
CALIFORNIA, UNITED STATES 2018
Terroir al Limit "Historic Red" Garnacha Blend .....15/56
PRIORAT, SPAIN 2017
Illahe Pinot Noir .....17/64
WILLAMETTE VALLEY, OREGON 2018
Chappellet "Mountain Cuvée" Cabernet Sauvignon Blend.....17/64
NAPA, CALIFORNIA 2017
A. A. Badenhorst "Family Red" .....66
SWARTLAND, SOUTH AFRICA 2014
Luigi Einaudi "Vigna Tecc" Dolcetto .....70
DOGLIANI SUPERIORE, ITALY 2016
Château Fortia "Cuvée du Baron" Grenache Blend .....80
CHÂTEAUNEUF-DU-PAPE, FRANCE 2017
Benovia Pinot Noir.....92
RUSSIAN RIVER VALLEY, CALIFORNIA 2017
Acumen Cabernet Sauvignon Blend .....100
NAPA, CALIFORNIA 2016
Montrius Grenache Blend (Magnum).....140
GIGONDAS, FRANCE 2010
Quintessa Cabernet Blend .....350
RUTHERFORD, CALIFORNIA 2016