



DINNER MENU

*Cheese & Charcuterie*

**Cheese Board** *with olives & housemade jam*  
rotating Chef's selection of cheeses ..... 26

**Charcuterie Board** *with grain mustard & seasonal pickles*  
Spanish chorizo, chicken liver mousse, Jeffrey's pâté, proscuitto americano ..... 26

**Fried Brie & Ginger Pear Chutney**  
walnuts, chicories, baguette..... 22

*Vegetables & Salad*

**Roasted Beets & Feta**  
goat's milk feta, pickled apple, lemon oil, dill pollen ..... 16

**Crispy Brussels Sprouts & Shishitos**  
fried egg aioli, chorizo-chili crumble..... 15

**Local Lettuces**  
ricotta salata, watercress, shaved radish, shallot vinaigrette..... 12

**Chinois Salad**  
charcoal chicken, napa cabbage, cucumber, sprouts, mint, roasted peanuts, nuoc mam dressing..... 24

*Soup, Sandwiches & Crudo*

**Diver Scallop Crudo\***  
kosho-chili marinade, green onion, avocado, fresno chili ..... 20

**Pumpkin Soup**  
cow's milk burrata, bacon mesquite bean butter, pumpkin seeds..... 16

**Josephine House Burger**  
Grafton cheddar, harissa aioli, grilled red onion, housemade bun, frites ..... 24

*Entreés*

**Rice Bowl** *add seared chicken breast 12, gulf shrimp 15, or Niman Ranch steak 16*  
forbidden rice, roasted & pickled seasonal vegetables, arugula, salsa verde, poached egg ..... 24

**Chicken Thigh Tagine**  
chickpeas, delicata squash, olive, orange, apricot, lemon ..... 30

**Mushroom Bolognese**  
strozzapreti pasta, king trumpet mushrooms, parmesan reggiano ..... 28

**Steak Frites**  
seared Niman Ranch New York strip, steak sauce, maitre d'hotel butter ..... 47

**Berkshire Pork Chop Schnitzel**  
umeboshi mustard, kohlrabi slaw, sour cream vinaigrette ..... 44

**Red Snapper a la Plancha**  
grilled shrimp gribiche, asparagus & wax potatoes ..... 40

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



## Water

<b>Panna</b> .....8	<b>Topo Chico</b> .....4
<b>Pellegrino</b> .....8	

## Fresh Squeezed Juices

<b>Orange</b> .....10	<b>Lemonade</b> .....6
<b>Grapefruit</b> .....10	<b>Green &amp; Apple</b> .....12

## Housemade Soda

<b>Cucumber Basil Spritzer</b> .....6
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## Coffee

<b>El Diablo Dark Roast</b> .....4
<b>Analog Espresso</b> .....4.5
<b>Cappuccino</b> .....7
<b>Latte</b> .....7
<b>Cold Brew</b> .....5

*Franks Nut Milk +3, almond milk +1.50, oat milk +1.50*

## Steeping Room Teas

<b>Iced Black Tea</b> .....6
<b>Iced Turkish Delight</b> .....6
<b>Chocolate Crunch</b> .....6
<i>organic black tea, cacao, white chocolate, coconut</i>
<b>East Side Earl Grey</b> .....6
<i>organic black tea, bergamot</i>
<b>Moroccan Mint</b> .....6
<i>organic green tea, robust spearmint, peppermint</i>
<b>Holiday Apple Spice White</b> .....6
<i>white tea, apple, cranberry, cinnamon</i>
<b>Rooibos Chai</b> .....6
<i>decaffeinated, red tea, cardomom, mint, fennel, black pepper, clove</i>
<b>Perfect Night</b> .....6
<i>decaffeinated, chamomile, pink peppercorn, rose petal, lavender</i>

## Cocktails

<b>Endless Summer</b> .....15
<i>Beefeater Gin, Select Aperitivo, lemon juice, mint</i>
<b>La Paloma</b> .....15
<i>LALO blanco tequila, grapefruit juice, lime juice, Richard's Rainwater, salt</i>
<b>My Chateau-na</b> .....15
<i>Beefeater Gin, Chateau aloe liqueur, lime, honey</i>
<b>Lafayette</b> .....15
<i>Rittenhouse Rye, Brandy Sainte Louis, Luxardo Maraschino liqueur, dry curaçaco, Boker's Bitters, demerara sugar</i>
<b>Mezcal Razorblade</b> .....15
<i>Mezcal Union, lime juice, chili infused honey</i>
<b>Drunk In Love</b> .....15
<i>Deep Eddy Vodka, peach liqueur, honey, lemon, cava</i>
<b>Pisco Sour</b> .....15
<i>La Caravelo Pisco, key lime juice, agostura bitters, egg whites</i>
<b>Strawberry Fields</b> .....15
<i>Maker's Mark Bourbon, strawberry basil syrup, lime juice</i>

## Wine

GLASS | BOTTLE

FULL WINE LIST AVAILABLE UPON REQUEST

### Sparkling

<b>Mercat Cava Brut Nature</b> .....12/48
<i>PENEDÈS, SPAIN NV</i>
<b>Borgoluce Prosecco</b> .....13/52
<i>CONEGLIANO VALDOBBIADENE, ITALY NV</i>
<b>Raventós "Rosé de Nit" Brut</b> .....15/60
<i>CONCA DEL RIU ANOIA, SPAIN 2018</i>
<b>Jean Vesselle Brut Reserve</b> .....28/112
<i>CHAMPAGNE, FRANCE NV</i>

### Rosé

<b>Heidi Schrock x MML Private Label "Pink Beret"</b> ...14/56
<i>AUSTRIA 2020</i>
<b>Donnachadh Syrah Rosé</b> .....18/72
<i>STA. RITA HILLS, CALIFORNIA 2021</i>
<b>Chateau Pradeaux</b> .....21/84
<i>COTES DE PROVENCE, FRANCE 2021</i>

### White

<b>Castello di Neive Arneis</b> .....14/54
<i>LANGHE, PIEMONTE, ITALY 2020</i>
<b>Bruno Verdi Pinot Grigio</b> .....15/60
<i>OLTREPÒ PAVESE, ITALY 2020</i>
<b>Valravn Chardonnay</b> .....18/72
<i>NAPA VALLEY, CALIFORNIA 2020</i>
<b>Domaine Laroche "Saint Martin" Chardonnay</b> .....20/78
<i>CHABLIS, FRANCE 2020</i>
<b>Domaine de la Raimbauderie Sauvignon Blanc</b> .....22/88
<i>SANCERRE, LOIRE VALLEY, FRANCE 2020</i>

### Red

<b>Ver Sacrum "Los Chacayas" Monastrell</b> .....14/56
<i>VALLE DE UCO, MENDOZA, ARGENTINA 2019</i>
<b>Spy Valley Pinot Noir</b> .....15/60
<i>MARLBOROUGH, NEW ZEALAND 2017</i>
<b>Condado de Haza Crianza Tempranillo</b> .....16/62
<i>RIBERA DEL DUERO, SPAIN 2018</i>
<b>Luca "Paraje Altamira" Malbec</b> .....17/68
<i>VALLE DE UCO, ARGENTINA 2020</i>
<b>Stark Condé Cabernet Sauvignon</b> .....18/72
<i>STELLENBOSCH, SOUTH AFRICA 2018</i>

## Beer

<b>Modelo Especial</b> .....7
<b>Reissdorf Kolsch</b> .....8
<b>Bell's Two-Hearted IPA</b> .....8
<b>Sidro del Bosco Cider</b> .....12
<b>Michelada</b> .....11
<i>Modelo Especial, house michelada mix, lime, chili-salt rim</i>