



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

Vegetables & Salads

Burrata & Summer Melon Salad
heirloom tomatoes, tomatillo vinaigrette, bacon-bread crumbs 23
Roasted Beets & Feta
goat's milk feta, strawberries, lemon oil, dill pollen 16
Crispy Brussels Sprouts & Shishitos
fried egg aioli, chorizo-chili crumble 15
Local Lettuces
ricotta salata, shaved radish, shallot vinaigrette 12
Niçoise Salad
seared rare ahi tuna, tomatoes, green beans, marinated potatoes, olives, soft boiled egg 36

Soup, Sandwiches & Crudo

Hamachi Crudo*
kosho-chili marinade, avocado, fresno chili 20
Corn & Cucumber Gazpacho
red crab, cashew, ginger, lime, chili 18
Josephine House Burger
grafton cheddar, harissa aioli, grilled red onion, housemade bun, frites 24

Entrées

Chicken Thigh Tagine
chickpeas, baby carrots, olive, orange, apricot, lemon..... 30
Duck Leg Confit
confit kennebec potato, kraut butter braised greens, red cabbage jam 34
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
mussels, lemon butter, barton spring mills grits, warm asparagus salad 42

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