



DINNER MENU

Cheese & Charcuterie

Cheese Board *with olives & housemade jam*
rotating Chef's selection of cheeses26

Charcuterie Board *with grain mustard & seasonal pickles*
Spanish chorizo, chicken liver mousse, Jeffrey's pâté, prosciutto 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

Hamachi Crudo*
koshi-chili marinade, 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

Entrées

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

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
grilled shrimp gribiche, asparagus & wax potatoes 42

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



Water

Panna	8	Topo Chico	4
Pellegrino	8		

Fresh Squeezed Juices

Orange	10	Lemonade	6
Grapefruit	10	Green & Apple	12

Housemade Soda

Cucumber Basil Spritzer	6
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Coffee

El Diablo Dark Roast	4
Analog Espresso	4.5
Cappuccino	7
Latte	7
Cold Brew	5

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

Steeping Room Teas

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

Cocktails

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

Wine

GLASS | BOTTLE

FULL WINE LIST AVAILABLE UPON REQUEST

Sparkling

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

Rosé

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

White

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

Red

Ver Sacrum "Los Chacayas" Monastrell	14/56
<i>VALLE DE UCO, MENDOZA, ARGENTINA 2019</i>	
Averæn Pinot Noir	15/60
<i>WILLAMETTE VALLEY, OREGON 2021</i>	
Condado de Haza Crianza Tempranillo	16/62
<i>RIBERA DEL DUERO, SPAIN 2018</i>	
Luca "Paraje Altamira" Malbec	17/68
<i>VALLE DE UCO, ARGENTINA 2020</i>	
Stark Condé Cabernet Sauvignon	18/72
<i>STELLENBOSCH, SOUTH AFRICA 2018</i>	

Beer

Modelo Especial	7
Reissdorf Kolsch	8
Bell's Two-Hearted IPA	8
Shacksbury Dry Cider	9
Michelada	11
<i>Modelo Especial, house michelada mix, lime, chili-salt rim</i>	