



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, prosciutto americano..... 26

Small Plates

Roasted Beets & Feta
goat's milk feta, 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

Curry Roasted Octopus
tomato curry, toasted baguette, spanish aioli, herb salad 21

Soup, Sandwiches & Crudo

Hamachi Crudo*
kosho-chili marinade, avocado, peppers conserva 20

Roasted Cauliflower Bisque
bacon, creme fraiche, crouton, green garlic oil..... 13

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

Entrées

Chicken Thigh Tagine
chickpeas, baby carrots, olive, orange, apricot 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
mussels, lemon butter, barton spring mills grits, warm asparagus salad 42

Seared Tuna Niçoise Salad*
seared rare ahi tuna, tomatoes, green beans, marinated potatoes, olives, soft boiled egg 36

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



Cocktails

Winter Sun	16
<i>1876 vodka, pandan, yuzu curaçao, lemon</i>	
La Paloma	16
<i>lalo tequila, grapefruit, lime, richard's rainwater, salt</i>	
Yours Truly	16
<i>el dorado 8 rum, cognac park, five spice syrup, lime, egg white</i>	
Lafayette	16
<i>rittenhouse rye, cognac park, luxardo maraschino liqueur, dry curaçao, demerara sugar, angostura bitters</i>	
Mezcal Razorblade	16
<i>rey campero mezcal, lunazul tequila, lime, chili-infused honey</i>	
Josephine House Hot Toddy	16
<i>old forester brown butter bourbon, spiced honey, lemon</i>	
The Road Not Taken	16
<i>fords gin, caperitif, dry curaçao, lemon oleo, orange bitters</i>	
Pomegranate Cardamom Spritz	8
<i>non-alcoholic, pomegranate-cardamom shrub, richard's rainwater, lime</i>	
Fall Back	8
<i>non-alcoholic, berry-basil syrup, lemon</i>	

Fresh Squeezed Juices

Orange	10
Grapefruit	10
Lemonade	6
Green & Apple	12

Bottled Water

Panna	8
Pellegrino	8

Coffee

Brewed Intelligentsia House Blend	4
Espresso Intelligentsia Black Cat	4.5
Cappuccino	7
Latte	7
Cold Brew	5
<i>fronk's nut milk +3, almond milk +1.50, oat milk +1.50</i>	

Artisanal Loose Leaf Teas

Iced Black Tea	6
Iced Turkish Delight	6
Earl Grey	6
<i>organic black tea, bergamot</i>	
Moroccan Mint	6
<i>organic jasmine green tea, peppermint</i>	
Apple Spice White	6
<i>white tea, apple, cranberry, cinnamon</i>	
Golden Milk	6
<i>decaffeinated, turmeric, cinnamon, ginger, chili flakes</i>	
Herbal Blend 333	6
<i>decaffeinated, chamomile, rosehips, peppermint</i>	
Masala Chai Latte	8
<i>organic black tea, cardamom, ginger, clove, molasses</i>	

Wine

GLASS | BOTTLE

Sparkling

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

Rosé

Heidi Schrockx MML Private Label "Pink Beret"	14/56
<small>AUSTRIA 2020</small>	
Chateau Soucherie Gamay/Grolleau	17/68
<small>LOIRE VALLEY, FRANCE 2022</small>	
Donnachadh Syrah Rosé	18/72
<small>STA. RITA HILLS, CALIFORNIA 2021</small>	

White

Gritsch "Federspiel - Mauritushof" Grüner Veltliner	14/56
<small>WACHAU, AUSTRIA 2021</small>	
Bruno Verdi Pinot Grigio	15/60
<small>OLTREPÒ PAVESE, ITALY 2020</small>	
AtLarge "38th Parallel" Sauvignon Blanc	17/68
<small>NAPA VALLEY, CALIFORNIA 2021</small>	
Valravn Chardonnay	18/72
<small>NAPA VALLEY, CALIFORNIA 2020</small>	
Domaine Laroche "Saint Martin" Chardonnay	20/80
<small>CHABLIS, FRANCE 2020</small>	

Red

Ver Sacrum "Los Chacayas" Monastrell	14/56
<small>VALLE DE UCO, MENDOZA, ARGENTINA 2019</small>	
Averæn Pinot Noir	15/60
<small>WILLAMETTE VALLEY, OREGON 2021</small>	
Condado de Haza Crianza Tempranillo	16/64
<small>RIBERA DEL DUERO, SPAIN 2018</small>	
Luca "Paraje Altamira" Malbec	17/68
<small>VALLE DE UCO, ARGENTINA 2020</small>	
Guado al Tasso "Il Bruciato" Cabernet Blend	20/80
<small>BOLGHERI, ITALY 2021</small>	

FULL WINE LIST AVAILABLE UPON REQUEST

Beer

Modelo Especial	7
Reissdorf Kolsch	8
Bell's Two-Hearted IPA	8
Shacksbury x MML "Bad Boy" Cider	9
Michelada	11
<i>modelo especial, house michelada mix, lime, chili-salt rim</i>	