



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

**Spring Potato Bisque**  
curried green peas, diced ham, crème fraîche..... 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

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

## Fresh Squeezed Juices

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

## Bottled Water

<b>Panna</b> .....	8
<b>Pellegrino</b> .....	8

## Coffee

<b>Brewed Intelligentsia House Blend</b> .....	4
<b>Espresso Intelligentsia Black Cat</b> .....	4.5
<b>Cappuccino</b> .....	7
<b>Latte</b> .....	7
<b>Cold Brew</b> .....	5
<i>almond milk +1.50, oat milk +1.50</i>	

## Artisanal Loose Leaf 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>Earl Grey</b> .....	6
<i>organic black tea, bergamot</i>	
<b>Moroccan Mint</b> .....	6
<i>organic green tea, spearmint, peppermint</i>	
<b>Apple Spice White</b> .....	6
<i>white tea, apple, cranberry, cinnamon</i>	
<b>Golden Milk</b> .....	6
<i>decaffeinated, turmeric, cinnamon, ginger, chili flakes</i>	
<b>Perfect Night</b> .....	6
<i>decaffeinated, chamomile, pink peppercorn, rose petal, lavender</i>	
<b>Masala Chai Latte</b> .....	8
<i>organic black tea, cardamom, ginger, clove, molasses</i>	

## Wine

GLASS | BOTTLE

### Sparkling

<b>Mercat Cava Brut Nature</b> .....	12/46
<i>PENEDÈS, SPAIN NV</i>	
<b>Borgoluce Prosecco</b> .....	13/50
<i>CONEGLIANO VALDOBBIADENE, ITALY NV</i>	
<b>Raventós "Rosé de Nit" Brut</b> .....	15/58
<i>CONCA DEL RIU ANOIA, SPAIN 2018</i>	
<b>Jean Vesselle Brut Reserve</b> .....	28/110
<i>CHAMPAGNE, FRANCE NV</i>	

### Rosé

<b>Heidi Schrockx MML Private Label "Pink Beret"</b> .....	14/54
<i>AUSTRIA 2022</i>	
<b>Donnachadh Syrah Rosé</b> .....	18/70
<i>STA. RITA HILLS, CALIFORNIA 2023</i>	

### White

<b>Soalheiro Alvarinho</b> .....	15/58
<i>MONÇÃO E MELGAÇO, PORTUGAL 2022</i>	
<b>Bruno Verdi Pinot Grigio</b> .....	15/58
<i>OLTREPÒ PAVESE, ITALY 2022</i>	
<b>AtLarge "38th Parallel" Sauvignon Blanc</b> .....	17/66
<i>NAPA VALLEY, CALIFORNIA 2021</i>	
<b>Valravn Chardonnay</b> .....	18/70
<i>NAPA VALLEY, CALIFORNIA 2021</i>	
<b>Domaine Laroche "Saint Martin" Chardonnay</b> .....	20/78
<i>CHABLIS, FRANCE 2022</i>	

### Red

<b>Ver Sacrum "Los Chacayas" Monastrell</b> .....	14/54
<i>VALLE DE UCO, MENDOZA, ARGENTINA 2021</i>	
<b>Averæn Pinot Noir</b> .....	15/58
<i>WILLAMETTE VALLEY, OREGON 2022</i>	
<b>Condado de Haza Crianza Tempranillo</b> .....	16/62
<i>RIBERA DEL DUERO, SPAIN 2018</i>	
<b>Guado al Tasso "Il Bruciato" Cabernet Blend</b> .....	20/78
<i>BOLGHERI, ITALY 2021</i>	

FULL WINE LIST AVAILABLE UPON REQUEST

## Beer

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