



DINNER MENU

Small Plates

Cheese & Charcuterie Board <i>with olives & grain mustard</i> chef's selection of cheeses, soppressata, chicken liver mousse, Jeffrey's pâté.....	26
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
Beef Tartare & Whipped Eggplant Dip smokey eggplant, baharat spiced beef, urfa biber chili, lavash crackers.....	22
Hamachi Crudo* summer melon, horseradish, white soy vinaigrette, leeks, oregano	24
Chilled Tomato Soup lemongrass, avocado, cucumber, espelette sourdough croutons	14
Blue Crab Cake cucumber, frisée, spring onion, toasted sesame aioli, lemon.....	32

Entrées

Pressed Half Chicken crispy boneless half chicken, lemon buttered chickpeas, green tomato-olive pico.....	36
Spring Lamb Ragù strozzapreti pasta, spring peas, buttermilk ricotta, parmesan reggiano, lemon, mint	36
Steak Frites* seared niman ranch new york strip, steak sauce, maître d'hôtel butter.....	48
Berkshire Pork Chop Schnitzel umeboshi mustard, kohlrabi slaw, sour cream vinaigrette	44
Red Snapper a la Plancha grilled shrimp gribiche, green asparagus, wax potatoes.....	43
Seared Tuna Nicoise Salad* rare ahi tuna, tomatoes, leafy greens, marinated potatoes, green beans, poached egg, olives	37
Josephine House Burger* cheddar, harissa aioli, greens, grilled red onion, housemade bun, frites	28

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



Cocktails

Luxe Botanica	16
ketel one vodka, jasmine, pandan, lemon	
Strawberry-Basil Milk Punch	16
aviation gin, strawberry, thai basil, lime, peychaud's bitters	
La Paloma	20
lalo tequila, grapefruit, lime, sparkling water, salt	
Cenote	16
lunazul tequila, mint-matcha syrup, lime, matcha salt	
Spring Fever	16
el dorado 8yr rum, bounty rum, lemongrass, makrut lime, ginger	
Mezcal Razorblade	16
mezcal, tequila, lime, chili-infused honey	
Spiced Crescent	16
bourbon, coffee liqueur, allspice	

Non- Alcoholic Cocktails

Mint Condition	16
giffard elderflower, san mon prosecco, lime, mint, sparkling water	
Dusk Waltz	12
pineapple-lavender shrub, lemon, sparkling water	

Beer

Modelo 'Especial'	7
Reissdorf Kolsch	8
Bell's 'Two-Hearted' IPA	8
Shacksbury x MML 'Bad Boy' Cider	9
Best Day Brewing Kolsch N/A	6
Michelada	11
modelo 'especial', house michelada mix, lime, chili-salt rim	

Bottled Water

Acqua Panna	10
Pellegrino	10

Wine

GLASS | BOTTLE

Sparkling

BiancaVigna Prosecco	14/54
CONEGLIANO VALDOBBIADENE, ITALY 2021	
Mercat Cava Brut Nature	12/46
PENEDÈS, SPAIN NV	
Raventós "Rosé de Nit" Brut	15/58
CONCA DEL RIU ANOIA, SPAIN 2022	
Joseph Perrier "Cuvée Royale" Brut	28/110
CHAMPAGNE, FRANCE NV	

Rosé

Bedrock Wine Co. "Ode to Lulu" Grenache Blend...	15/58
SONOMA COUNTY, CALIFORNIA 2024	
La Bastide Blanche	19/74
BANDOL, FRANCE 2024	

White

Soalheiro Alvarinho	15/58
MONÇÃO E MELGAÇO, PORTUGAL 2023	
Leth "Steinagrund" Grüner Veltliner	14/54
WAGRAM, AUSTRIA 2022	
Te Mata Estate Sauvignon Blanc	17/66
HAWKE'S BAY, NEW ZEALAND 2023	
Domaine Laroche "Saint Martin" Chardonnay	21/82
CHABLIS, FRANCE 2023	
Valravn Chardonnay	18/70
NAPA VALLEY, CALIFORNIA 2023	

Red

Averæn Pinot Noir	17/66
WILLAMETTE VALLEY, OREGON 2023	
M. Chapoutier "La Ciboise" Grenache Blend	14/54
LUBERON, FRANCE 2020	
Ostatu Crianza Tempranillo	14/54
RIOJA ALAVESA, SPAIN 2021	
Tolaini "Al Passo" Sangiovese Blend	15/58
TUSCANY, ITALY 2021	
Château Charmail Cabernet Sauvignon Blend	21/82
HAUT-MEDOC, BORDEAUX, FRANCE 2018	

FULL WINE LIST AVAILABLE UPON REQUEST