



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
Panzanella & Hatch Chili Feta heirloom tomato & crispy seeded bread salad, goat's milk whipped feta, sumac	18
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* persimmon, horseradish, white soy vinaigrette, leeks, oregano	24
Squash Soup red curry mussels, crispy wild rice, thai basil, coconut milk, lemongrass	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 Niçoise 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

Holiday Eggnog	15
bourbon, cognac, dark rum, maple, vanilla	
Hibiscus Amaro Spritz	16
cynar, rosemary, lemon, cava, sparkling water	
First Light	16
vodka, almond, cocchi americano, lime, egg white	
Strawberry Basil Milk Punch	16
gin, strawberry, thai basil, lime, peychaud's bitters	
La Paloma	20
lalo tequila, grapefruit, lime, sparkling water, salt	
Scarlet Sun	16
coconut-washed bourbon, campari, passionfruit, pineapple	
Fever Dream	16
rum blend, lemongrass, makrut lime, ginger	
Mezcal Razorblade	16
mezcal, tequila, lime, chili-infused honey	
Spiced Crescent	16
bourbon, coffee liqueur, allspice	

Non-Alcoholic Cocktails

Amber Isle	16
amaro lucano, giffard pineapple, san mon prosecco, sparkling water	
Everbloom Bramble	13
blackberry tarragon shrub, black pepper, 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 "Rive di Soligo" Prosecco	14/54
CONEGLIANO VALDOBBIADENE, ITALY	
Mercat Cava Brut Nature	12/46
PENEDE'S, SPAIN	
Raventós "Rosé de Nit" Brut	15/58
CONCA DEL RIU ANOIA, SPAIN	
Charles Le Bel "Inspiration 1818" Brut	28/110
CHAMPAGNE, FRANCE	

Rosé

Von Winning Pinot Noir	15/58
PFALZ, GERMANY	
La Bastide Blanche	19/74
BANDOL, FRANCE	

White

Camaleão Alvarinho	15/58
VINHO VERDE, PORTUGAL	
Bründlmayer "L&T" Grüner Veltliner	14/54
LANGENLOIS, AUSTRIA	
Jacques Dumont Sauvignon Blanc	16/64
VAL DE LOIRE, FRANCE	
Domaine Laroche "Saint Martin" Chardonnay	21/82
CHABLIS, FRANCE	
Valravn Chardonnay	18/70
NAPA VALLEY, CALIFORNIA	

Red

Averæn Pinot Noir	17/66
WILLAMETTE VALLEY, OREGON	
Françoise Roumieux Grenache Blend	16/62
CÔTES DU RHÔNE, FRANCE	
Monte Branco "Alento" Aragonez Blend	14/54
ALENTEJO, PORTUGAL	
Tolaini "Al Passo" Sangiovese Blend	15/58
TUSCANY, ITALY	
Southold Merlot	21/82
CÔTES DE FRANCS, BORDEAUX, FRANCE	

FULL WINE LIST AVAILABLE UPON REQUEST