



DINNER MENU

Small Plates

Tomato Cucumber Salad

sheep's milk feta, olives, red onion, pickled sweet peppers, tomato jam 16

Corn Fritters

preserved lemon aioli, dill, cotija 15

Hummus & Focaccia

toasted housemade focaccia, meyer lemon & saffron confit, crispy chickpeas 13

Local Lettuces

ricotta salata, shaved radish, shallot vinaigrette 12

Curry Roasted Octopus

tomato curry, toasted baguette, spanish aioli, herb salad 21

Beef Tartare*

horseradish aioli, cornichons, potato rosti 20

Hamachi Aguachile*

tomatillo, avocado, cucumber, red onion, dill 24

Heirloom Tomato Gazpacho

burrata, sourdough croutons, basil 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

Mushroom Bolognese

strozzapreti pasta, king trumpet mushroom, kale, parmesan 36

Steak Frites*

niman ranch new york strip, au poivre 52

Berkshire Pork Chop Schnitzel

umeboshi mustard, kohlrabi slaw, sour cream & green onion vinaigrette 44

Seared Red Snapper

sweet summer corn, pickled poblano 43

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

Halos & Horns Spritz	16
montenegro amaro, mango, jasmine tea, lime, cava	
Strawberry Basil Milk Punch	16
fords gin, strawberry, thai basil, lime, peychaud's bitters	
La Paloma	20
lalo tequila, grapefruit, lime, sparkling water, salt	
Old Friend	16
dill-infused 1876 texas vodka, almond liqueur, citrus, dill 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	
In The Stream	16
fords gin, pisco, thyme, lime, green apple	

Non- Alcoholic Cocktails

9 to 5	15
mionetto aperitivo, villa sandi prosecco, cucumber, mint, sparkling water	
Travelin' Thru	13
orange-ginger shrub, lemon, sparkling water	
Amber Isle	15
amaro lucano, giffard pineapple, san mon prosecco, sparkling water	

Beer

Modelo 'Especial'	7
Reissdorf Kolsch	8
Bell's 'Two Hearted' IPA	8
Shacksbury Dry 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	
Mercat Cava Brut Nature	12/46
PENEDÈS, SPAIN	
Raventós "Rosé de Nit" Brut	15/58
CONCA DEL RIU ANOIA, SPAIN	
Joseph Perrier "Cuvée Royale" Brut	33/130
CHAMPAGNE, FRANCE	

Rosé & Orange

Altolandon "Sin Filtros" Garnacha Blanca	16/62
VALENCIA, SPAIN	
Bedrock Wine Co. "Ode to Lulu" Mourvèdre Blend	18/70
SONOMA COUNTY, CALIFORNIA	

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	
La Chablisienne "Le Finage" Chardonnay	21/82
CHABLIS, FRANCE	
Valrav'n Chardonnay	18/70
NAPA VALLEY, CALIFORNIA	

Red

Crossbarn by Paul Hobbs Pinot Noir	17/66
SONOMA COAST, CALIFORNIA	
Françoise Roumieux Grenache Blend	16/62
CÔTES DU RHÔNE, FRANCE	
Luberri "Orlegi" Tempranillo Blend	15/58
RIOJA, SPAIN	
Tolaini "Al Passo" Sangiovese Blend	15/58
TUSCANY, ITALY	
Southold Merlot	21/82
CÔTES DE FRANCS, BORDEAUX, FRANCE	

FULL WINE LIST AVAILABLE UPON REQUEST