



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

Beef Tartare*

horseradish, cornichons, potato rosti 20

Butternut Squash Soup

brown butter, lime whipped cream, spicy pepita crumble, pomegranate 14

Local Lettuces

ricotta salata, shaved radish, shallot vinaigrette 12

Curry Roasted Octopus

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

Hamachi Aguachile*

tomatillo, avocado, cucumber, red onion, dill 24

Blue Crab Cake

cucumber, frisée, spring onion, toasted sesame aioli, lemon 32

Entrées

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

Pressed Half Chicken

crispy boneless half chicken, lemon buttered chickpeas, green tomato-olive pico 36

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

Hibiscus Amaro Spritz	16
cynar, rosemary, cava, sparkling water, lemon	
Strawberry Basil Milk Punch	16
fords gin, strawberry, thai basil, lime, peychaud's bitters	
La Paloma	20
lalo tequila, grapefruit, lime, sparkling water, salt	
First Light	16
vodka, almond, cocchi americano, lime, egg white	
Castaway	16
old forester bourbon, crème de banane, pineapple, lemon, cinnamon	
Harvest Moon	16
caribbean rum blend, spiced apple, oat orgeat, citrus	
Mezcal Razorblade	16
mezcal, tequila, lime, chili-infused honey	
Spiced Crescent	16
bourbon, st. george NOLA coffee liqueur, allspice dram	

Non-Alcoholic Cocktails

Amber Isle	15
amaro lucano, giffard pineapple, villa sandi prosecco, sparkling water	
Travelin' Thru	13
orange-ginger shrub, lemon, sparkling water	
Faux-groni	15
st. agrestis aperitivo, amaro lucano, mango tea	

Bottled Water

Acqua Panna	12
Pellegrino	12

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	

Wine

GLASS | BOTTLE

Sparkling

BiancaVigna Prosecco	14/54
CONEGLIANO VALDOBBIADENE, ITALY	
Mercat Cava Brut Nature	12/46
PENEDÈS, SPAIN	
Domaine de la Chanteleuserie Brut Rosé	17/66
LOIRE VALLEY, FRANCE	
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