A LA CARTE

daily artisan breads
house-made butter - *3*

…

charcuterie
with grain mustard & seasonal pickles
country pork pâté - *8*
Olli salame Toscano - *6*
chicken liver mousse - *7*
all three - *19*

…

cheeses
with olives & house-made jam
Kunik, New York - *10*
Smokey Blue, Oregon* - *6*
Hoja Santa, Texas - *8*
Greyson, Virginia* - *8*
Kingsly Clothbound Cheddar, Wisconsin -9
Pyrenees, Kentucky* - *10*
pick three - *$2 off*
**unpasteurized*

…

roasted vegetable plate
a selection of local farm vegetables,
red chimichurri - *18*

…

empanadas
spiced beef, garden herb yogurt - *12*

…

Josephine House burger
cheddar cheese, harissa aïoli, onion,
house-made bun, frites - *18*

…

petite filet
buttered fingerlings, salsa verde - 36

NIGHTLY SUPPER $40
$25 supplement for wine pairings

1st

Shrimp Soup
Gulf shrimp, spicy seafood & tomato
broth, white beans, dandelion greens
Peter Lauer *Riesling Kabinett* SAAR, GERMANY 2013

or

Texas Greens Salad
roasted beets, citrus, Texas chèvre, pickled
red onion, toasted pecans, lemon vinaigrette
Jean Collet *Chardonnay* PETIT CHABLIS, FRANCE 2013

2nd

Duck Confit
Muscovy duck, Anson Mills polenta, wilted
kale, cherry gastrique
Plaisir de Siaurac *Merlot* LALANDE DE POMEROL, FRANCE 2009

or

Crispy Salmon
Anson Mills farro piccolo, roasted
radish, radish top pesto, pea tendrils
L'Oliveto *Chardonnay* RUSSIAN RIVER VALLEY,
CALIFORNIA 2013

or

Hand-Cut Noodles
shiitake, crimini & bunashimeji mushrooms,
Boggy Creek Farm fava beans,
parmigiano reggiano, persillade
Domaine Mathieu *"Cuvée Château Mar"* CÔTES DU RHONE,
FRANCE 2012

3rd

Pear & Frangipane Tart
whipped créme fraîche, cardamom
caramel
Oddero *Moscato d'Asti* ITALY 2013

or

Fennel Panna Cotta
grapefruit & olive oil
Chambers *Muscat* AUSTRALIA NV