



STARTERS

BAKER & THE CAKEMAKER BREAD	5
<i>cultured vermont butter</i>	
~30 GRAMS CAVIAR~	
<i>creme fraiche, chive, warm buckwheat blini</i>	
ADAMAS ~ SIBERIAN STURGEON, ITALY	110
TSAR NICOULAI~	
CLASSIC WHITE STURGEON, CA	90
OSETRA, GREECE	110
GOLDEN OSETRA, GREECE	140
RESERVE WHITE STURGEON, CA	140
SELECTION OF EAST & WEST COAST OYSTERS*	
<i>champagne mignonette, grated horseradish</i>	
	3.75/ea
SOUP DE SAISON	12
FRENCH ONION SOUP GRATINEE	16
<i>gruyere cheese</i>	
STEAK TARTARE*	21
<i>shaved radish, celery leaf, grilled bread</i>	
CRISPY CHICKPEA PANISSE.....	14
<i>green garlic, meyer lemon aioli</i>	
DUCK LIVER MOUSSE	17
<i>siberian pine cone caramel, pickled turnip, toast</i>	
FAVA BEAN DIP	15
<i>sheep feta, mint, pistachio, scallion</i>	
<i>black lime, aleppo chile, grilled flatbread</i>	
CALIFORNIA ASPARAGUS SALAD	18
<i>black garlic, lithuanian hemp seed crumble,</i>	
<i>smoked ham, brown butter sabayon</i>	
SALT-ROASTED BEET SALAD.....	15
<i>rhubarb tkemali, whipped farmers cheese, fennel,</i>	
<i>watercress, scallion, mint, almonds</i>	
LITTLE GEM CAESAR.....	16
<i>smoked sprat, parmigiano-reggiano, sieved egg,</i>	
<i>borodinsky bread crumbs</i>	

MAINS

MOULES FRITES	29
<i>steamed mussels, lemon thyme, garlic,</i>	
<i>serrano chile, crème fraiche, pommes frites</i>	
PAN-ROASTED ALASKAN HALIBUT.....	50
<i>glazed spring vegetables, fava leaf gnocchi,</i>	
<i>breakfast radish, sauce americaine</i>	
ENGLISH PEA VARENIKI.....	29
<i>wild ramp pesto, chestnut mushrooms,</i>	
<i>pea shoots, parmigiano reggiano</i>	
CRISPY "IRON" HALF CHICKEN.....	29
<i>grilled bread, garlic puree, watercress, sauce verte</i>	
GRILLED DUROC PORK CHOP*	47
<i>creamed savoy cabbage, bacon, prune, maple walnut,</i>	
<i>apple-celery relish</i>	
JOSEPHINE BURGER*	25
<i>snake river wagyu, gruyere cheese,</i>	
<i>onion confit, pain au lait bun, frites</i>	
WOOD GRILLED STEAK FRITES*	55
<i>10 oz. certified angus ny strip, watercress,</i>	
<i>josephine sauce au poivre</i>	
ON THE SIDE	
POMMES FRITES	8
<i>aioli</i>	
MAC N MIMOLETTE	12
WOOD GRILLED CAULIFLOWER.....	10
<i>spicy adjika, almonds, herbs, marigold, lemon-dill yogurt</i>	
DESSERT	
TARTE AU CITRON.....	9
<i>meyer lemon, fennel pollen, toasted meringue</i>	
DARK CHOCOLATE & CARAMEL MOUSSE	11
<i>creme fraiche, raspberry-rose jam, pistachio, cacao nib</i>	
WARM FRENCH ALMOND CAKE.....	13
<i>toasted almond, citrus confit, minneola tangelo sherbet</i>	
SCOOP OF ICE CREAM OR SORBET.....	5
<i>seasonal selection</i>	

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

3.5% service charge is added to all guest checks and distributed to our hourly kitchen staff