

Chez Joséphine Brunch

Munchies

GF=Gluten Free

Charcuterie Board

Artisanal meats on house toasted sourdough, pickles and whole seed mustard

Market
Price

Cheese Board

Artisanal cheeses, fresh fruit, toasted house sourdough, fruit compote

Market
Price

Stone Mountain Sprouts

Pan roasted Brussels sprouts, wild mushrooms, lemon, chilies

10

GF

Roaring River Pommes De Terre

New Potatoes cooked in browned butter, soft poached egg, wild mushrooms, bacon lardons

10

GF

Main

Brunch Specials

Your server will present the weekly brunch specials.

Market
Price

Asian Pear Salad

Mixed greens, Asian pears, watermelon radish, onions, fried goat cheese, choice of dressing

10

Caesar Salad

Romaine lettuce, croutons, parmesan cheese, tossed in Caesar salad dressing

9

Buttermilk Pancakes

Triple stack, honey butter, roasted apples, bourbon maple syrup, whipped cream, choice of side

12

Mushroom Leek Quiche

Wild mushrooms, leeks, Tarragon, crème fraîche, choice of side

14

Eggs Benedict

Soft poached eggs on toasted English muffins, Canadian bacon, hollandaise, choice of side

16

Corned Beef Hash

Corned beef, home fries, grilled onions, two eggs any way

12

GF

Sides

Hot Links, Home Fries, Bacon, Two Eggs Any Way, Wild Mushrooms

4

GF

Mimosa Bar

Choice of orange juice, peach nectar, or pomegranate juice, topped with sparkling wine

8

Not available until 12:00pm

Dessert

Ask about our daily selection

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Wheat flour is used on premises. There is a small risk of cross contamination.

An automatic 18% gratuity will be added to your check

