

CHEZ JOSÉPHINE DINNER MENU

APPETIZERS

GF= Gluten Free

Charcuterie Board or Cheese Board

Artisanal meats or cheeses, served with toasted house sourdough, pickles, whole seed mustard

**Market
Price**

Mussels Marinière

Fresh mussels in a white wine broth served with toasted house sour dough

10

Roaring River Pommes De Terre

New Potatoes cooked in browned butter, garlic, wild mushrooms, and tarragon crème fraîche

10 GF

SOUP AND SALAD

French Onion Soup Gratinée

Caramelized onions in a rich beef stock with grilled bread and melted cheese

**5 Cup
8 Bowl**

Asian Pear Salad

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

12

Roasted Beets Salad

Roasted beets, endive, walnuts, fresh goat cheese, dressed in Dijon vinaigrette

11 GF

Caesar Salad

Romaine lettuce, croutons, parmesan cheese, tossed in Caesar dressing (Add grilled shrimp **5**)

9

MAIN

Roaring River Burger

Six oz. beef patty served with bacon, aioli, caramelized onion, Taleggio cheese, and steak fries

12

Pan Roasted Pork Chop

Sweet tea brined pork chop, served with sweet potato purée, and apple braised cabbage

14 GF

Tarragon Chicken

Pan roasted chicken, served with tarragon cream sauce, and roasted potatoes

14 GF

Trout Almondine

Pan roasted NC trout in browned butter and almonds, served with succotash

18 GF

Steak Au Poivre

Pan roasted NY strip steak in Cognac cream sauce, with roasted potatoes, and wild mushrooms

20 GF

Prime Rib Au Jus

Herb mustard crusted, au jus, served with horseradish sauce, and your choice of two sides

24 GF

DESSERTS

Crème Brûlée

Ask your server about the daily selection

7 GF

Sticky Toffee Pudding

Spiced date cake soaked in toffee, served hot with vanilla ice cream, orange zest

7

Cheese Cake

Ask your server about the daily selection

7

SIDES

Sweet Potato Purée	3	GF	Brussel Sprouts	4	GF	Braised Apple-Cabbage	3	GF
Roasted Potatoes	3	GF	Mac 'n Cheese	4		Wild Mushrooms	6	GF
Succotash	4	GF	Side Salad	4				

**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

