

Chez Joséphine Lunch Menu

Munchies

GF= Gluten Free

Charcuterie Board

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

Mkt

Price

Cheese Board

Artisanal cheeses served with toasted house sourdough bread, and seasonal fruit

Mkt

Price

Wings, 6 or 12

Served with celery stalks, with your choice of dressings and sauces.

5 / 9

GF

Dressings: Ranch or blue cheese

Sauces: Alabama white, Buffalo, honey chili

Stone Mountain Cauliflower

Beer battered, tossed in a house seasoning blend, served with roasted red pepper aioli

7

Soup and Salad

French Onion Soup

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

Cup/Bowl

5/9

Asian Pear Salad

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

12

Roasted Beet Salad

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

10

GF

Caesar Salad

Romaine lettuce, croutons, Parmesan cheese, tossed in Caesar dressing

9

Add grilled shrimp

5

Sandwiches

Blue Ridge Montecristo

Fried ham and cheese sandwich, powder sugar, huckleberry preserves, choice of one side

10

Reuben

Corned beef, rye bread, sauerkraut, Swiss cheese, Russian dressing, choice of one side

10

Roaring River Burger

Six oz. beef patty served with bacon, aioli, caramelized onion, Taleggio cheese, and choice of one side

12

Shrimp Po' Boy

Fried Carolina shrimp, focaccia, roasted red pepper aioli, lettuce, onion, and cheddar cheese

12

Dessert

Ask about our daily selections

Sides

Cup of Soup	5	Steak Fries	3	GF	Pasta Salad	3
Side Salad	5	Potato Salad	3	GF		

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

Wheat Flour is used on premises. There is a small potential of cross contamination.

An automatic 18% gratuity will be added to your check