

CHEZ JOSEPHINE

APPETIZERS

Jaja's Meat and Cheese Board	10
Artisanal meats and cheese sampler with toasted house sourdough, pickles, pickled okra, olive tapenade, and olive oil with French flair.	
Wings, 6 or 12	5/9
Served with celery stalks, with your choice of dressings and sauces. Dressings: Ranch or blue cheese Sauces: mild, teriyaki, honey chili	
Fried Calamari	10
Tender pieces of Calamari fried in a light crispy batter served with spicy dipping sauce.	
Hot Crab Dip	10
House made crab dip served with toasted sourdough bread.	

SOUPS

French Onion Soup	Cup/Bowl	5/9
Caramelized onions in a rich beef stock, topped with grilled bread and melted cheese.		
She Crab Soup	Cup/Bowl	6/10
Fresh blue fin crab meat in a white wine and sherry cream sauce.		

SALADS

House Salad	Regular/Small Side	9/5
Romaine lettuce, radishes, cherry tomatoes, onions, and cucumbers served with choice of salad dressings: Ranch, Blue Cheese, Balsamic Vinaigrette, Honey Mustard, Thousand Islands.		
	Regular salad - add chicken	5
Chef Salad	Regular/Small Side	5/9
Romaine lettuce, radishes, cherry tomatoes, carrots, onions, cucumbers, diced ham, hard boiled eggs, bacon, and cheddar cheese served with choice of salad dressings: Ranch, Blue Cheese, Balsamic Vinaigrette, Honey Mustard, Thousand Islands.		
	Regular salad - add chicken	5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of food borne illnesses. Wheat Flour is used on premises. There is a small potential of cross contamination.

****An automatic 18% gratuity will be added to your check****

CHEZ JOSEPHINE

SANDWICHES

Reuben	10
Corned beef, rye bread, sauerkraut, Swiss cheese, Russian dressing, and choice of one side.	
Roaring River Burger	12
Six-ounce beef patty served with bacon, caramelized onion, Swiss or cheddar cheese, and choice of one side. Mayo, mustard, lettuce, and tomato available on request. * Veggie burger available.	
Roast Beef Panini	10
Thinly sliced roast beef, Swiss cheese, horseradish, mayo, caramelized onions on ciabatta bread and choice of one side.	
Ham Apple and Brie Panini	10
Thinly sliced ham, granny smith apples, creamy brie cheese, Dijon mustard, balsamic glaze on ciabatta bread, and choice of one side.	
Chicken Salad Panini	10
House made chicken salad, Swiss cheese, lettuce, tomato, mayo on ciabatta bread, and choice of one side.	

SIDES

Kettle Cooked Potato Chips	Potato Salad	French Fries
Pasta Salad	Seasonal Fruit Salad (Ask Server)	
** Extra lunch sides can be added for \$3**		

DESSERTS

Key Lime Pie	6 Carrot Cake	7 Cheesecake	5
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NON-ALCOHOLIC BEVERAGES

Sweet and Unsweet Ice Tea	2 Hot Tea	2 Coffee	2
Water Bottle	2 Soda can	2	
Glass of wine	8 Glass of beer	7 Glass of Cider *1	7
Bottle of wines	24		

*1 Cider is only available un summer

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