

# CHEZ JOSEPHINE

## MENU

### APPETIZERS

<b>Jaja's Meat and Cheese Board</b>	<b>13</b>
An assortment of artisanal meats and cheeses served with pita chips , pickles, grapes, and olive oil with French flair.	
	<b>2</b>
	Additional Pita Chips
<b>Wings, 6 or 12</b>	<b>5/9</b>
Served with celery stalks, with your choice of dressings and sauces.	
Dressings: Ranch or blue cheese	Sauces: mild, teriyaki, honey chili
<b>Fried Calamari</b>	<b>10</b>
Tender pieces of Calamari fried in a light crispy batter served with roasted red pepper dipping sauce.	
<b>Hot Crab Dip</b>	<b>10</b>
House made lump crab dip served with Pita Chips.	
<b>Hot Pimiento Dip</b>	<b>8</b>
House made pimiento cheese dip served melted with Pita Chips	

### SOUPS

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

### SALADS

<b>House Salad</b>	<b>Side/Entrée</b>	<b>5/9</b>
Mixed Greens, cherry tomatoes, onions, and cucumbers served with choice of salad dressings: Ranch, Bleu Cheese, Poppy Seed, Balsamic Vinaigrette, Honey Mustard, Thousand Island	<b>Add on: Chicken</b>	<b>5</b>
<b>Chef Salad</b>	<b>Side/Entrée</b>	<b>8/12</b>
Romaine Lettuce, cherry tomatoes, cucumbers, onions, carrots, diced ham, hard boiled eggs, bacon, and cheddar cheese served with choice of salad dressings: Ranch, Bleu Cheese, Poppy Seed, Balsamic Vinaigrette, Honey Mustard, Thousand Island	<b>Add on: Chicken</b>	<b>5</b>

\*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

## ENTRÉES

<b>Reuben</b>	11
Corned beef, rye bread, sauerkraut, Swiss cheese, Russian dressing, and choice of one side.	
<b>Roaring River Burger</b>	12
Six-ounce beef patty served with bacon, caramelized onion, mayo, mustard, lettuce, tomato, ketchup, Swiss or cheddar cheese, and choice of one side. * All Burgers will be prepared Medium Well	
<b>Prosciutto Panini</b>	11
Sliced Prosciutto, pesto * <sup>1</sup> , fresh mozzarella, and tomato, and balsamic reduction. * <sup>1</sup> No pine nuts in the pesto.	
<b>Turkey Club Panini</b>	11
Sliced turkey, Swiss cheese, bacon, lettuce, tomato and mayo on ciabatta bread and choice of one side.	
<b>Ham, Apple and Brie Panini</b>	11
Thinly sliced ham, granny smith apples, creamy brie cheese, Dijon mustard, balsamic glaze on ciabatta bread, and choice of one side.	
<b>Chicken Salad Panini</b>	11
House made chicken salad, Swiss cheese, lettuce, tomato, mayo on ciabatta bread, and choice of one side.	
<b>Crab Cakes</b>	18
Pan-seared Jumbo lump crab cakes served with roasted red pepper aioli, bacon-braised Brussel sprouts, and a choice of one side.	

## SIDES

Kettle Cooked Potato Chips	Potato Salad	French Fries
Pasta Salad	Fruit Salad	

\*\* Extra lunch sides can be added for \$3\*\*

## DESSERTS

Key Lime Pie	6	Carrot Cake	7	Bread Pudding	8
Ask Server for specials of the Day					

## BEVERAGES

Sweet & Unsweet Ice Tea	2	Hot Tea	2	Coffee	2
Soda Can	2				
Glass of wine	8	Glass of Beer	7	Glass of Cider * <sup>1</sup> (when Available)	7
Wine Bottle	24	Chambourcin (2015) award winning 3 Medals, + A Rating			34

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