

LUNCH

served mon-sat
11:30am-3pm

JOSIE'S TABLE

SPRING

MAINS

+2 french fries, +4 truffle fries

GRILLED CHEESE + TOMATO BISQUE | 15
bacon onion jam, swiss, cheddar, gouda, crème fraiche, sourdough, gluten-free bun available +4

CLUB | 17
turkey, bacon, tomato, cheddar, butter lettuce, avocado, cilantro lime aioli, rosemary focaccia with a side of pasta salad, gluten-free bun available +4

NASHVILLE HOT CHICKEN SANDWICH | 17 🍴
garlic aioli, boston bibb, pickles, brioche bun with a side of pasta salad, gluten-free bun available +4

VEGGIE SANDWICH | 15
eggplant, zucchini, banana peppers, roasted red peppers, red onions, fresh mozzarella, arugula, Calabrian chili aioli on rosemary focaccia with a side of pasta salad, gluten-free bun available +4

KILCOYNE FARMS BEEF BURGER | 18
bacon onion jam, garlic aioli, cheddar, lettuce, pickles with a side of pasta salad, gluten-free bun available +4

SALMON BURGER | 21
lemon caper dijonnaise, arugula, pickles, calabrian chilis, brioche bun with a side of pasta salad, gluten-free bun available +4

BANH MI | 19
pork belly, pickled root vegetables, cilantro, gochujang aioli, baguette, gluten-free bun available +4

PIZZA

MARGHERITA | 19
fresh mozzarella, red sauce, basil

PEPPERONI | 20 🍴
pepperoni, mushrooms, red sauce, buratta, hot honey, basil

PROSCIUTTO | 22
fig jam, burrata, mozzarella, prosciutto, arugula

SPRING | 21
sausage, asparagus, mushrooms, red wine onions, pine nuts, mozzarella, ricotta, roasted red peppers

gluten-free crust available +7



TO SHARE

LOCAL BREAD | 6
The Bread Butler, whipped honey butter, sea salt

FRIES / TRUFFLE PARMESAN FRIES | 6 / 8
white truffle oil, garlic aioli

HUMMUS PLATTER | 14
assorted seasonal vegetables, grilled bread

FROM THE GARDEN

Add on: +8 chicken, +11 Faroe Island salmon, +12 scallops (3)
+3 fried egg

JOSIE'S SALAD | 13 gf
mixed baby greens, shaved cucumber, radish, pistachios, orange supremes, red onion, green goddess dressing

WEDGE | 14
iceberg, grape tomatoes, bacon, crispy onions, blue cheese, pickled red onion, avocado - cilantro dressing

KALE QUINOA APPLE SALAD | 13 gf
granny smith apples, cranberries, candied walnuts, shallot sherry dressing

BURRATA SALAD | 15 gf
burrata, beetroot coulis, shaved fennel, strawberries, pickled red onion, toasted almonds, basil, mint, arugula, green goddess dressing

BRAISED BEETS SALAD | 13 gf
pistachio butter, grapefruit supremes, watermelon radishes, feta cheese, baby kale, tarragon orange dressing

FARMERS CHOPPED SALAD | 19 gf
grilled chicken, little gem, avocado, grape tomatoes, bacon, pickled red onion, cucumbers, blue cheese, radishes, maple mustard vinaigrette

SIDES

SIDE SALAD | 5 gf

TOMATO BISQUE | 8 gf

MACARONI SALAD | 5

GLUTEN-FREE ROLL | 4

FARMS & PURVEYORS

Josie's Table is proud to work with local farms whenever possible, including but not limited to, Forts Ferry Farm, Murray's Chicken, Adventure in Food Trading, Nettle Meadows, Boyden Farm Beef, Hudson Valley Creamery, Antonucci Produce, Maple Brook Farm, Black River Produce, Earth and Sea, Kilcoyne Farms, Old Chatham Creamery, Flowering Sun, R&G Cheese Company, Bread Butler

gf / gluten-free | nut-free, vegan, vegetarian options available

SOUS CHEF
Zakahry Comisac

EXECUTIVE CHEF
Peter Darves-Bornoz

LUNCH CHEF
Robert Wiseman

JOSIESTABLE.COM

WINE

ORGANIC

AVALINE 2022, ROSE, FRANCE | 11 / 42

DOMAINE L'ANCIENNE CURE 2021, SAUVIGNON BLANC, FRANCE | 50

TIAMO 2022, PINOT GRIGIO, ITALY | 10 / 40

TARAPACA GRAND RESERVA 2020, ORGANIC RED BLEND, CHILE | 47

CICCHITTI 2021, MALBEC, ARGENTINA | 11 / 42

CHARDONNAY

CHAMISAL VINEYARDS 2022, SAN LUIS OBISPO, CA | 11 / 42

MER SOLEIL 2021, ST. LUCIA HIGHLANDS, CA | 16 / 60

CAKEBREAD 2021, NAPA VALLEY, CA | 94

KENDALL JACKSON 2020, SANTA BARBARA, CA | 50

TALLY VINEYARDS ROSEMARY'S 2020, ARROYO GRANDE VALLEY | 112

ARGYLE RESERVE 2018, WILLAMETTE VALLEY, OREGON | 54

SAUVIGNON
BLANC

ECHO BAY 2022, NEW ZEALAND | 11 / 42

DOMAINE L'ANCIENNE CURE 2021, ORGANIC, SAUVIGNON BLANC, FRANCE | 50

DRY CREEK 2022, SONOMA, CA | 54

RAFFAITIAN PLANCHON SANCERRE 2022, FRANCE | 54

ROSE/
SPARKLING

AVALINE 2022, ROSE, ORGANIC, FRANCE | 11 / 42

FLEUR DE MER 2022, ROSE, FRANCE | 16 / 60

N.S. DELLA NEVE, SPARKLING ROSE, ITALY | 65

LALUCA, PROSECCO, ITALY | 10 / 40

MOET IMPERIAL 187ML, FRANCE | 38

INSPIRATION 1818, FRANCE | 74

VEUVE CLICQUOT, FRANCE | 122

NICOLAS FEUILLATTE, FRANCE | 100

PIPER-HEIDSIECK, FRANCE | 84

PINOT
GRIGIO

TIAMO 2022, ORGANIC, ITALY | 10 / 40

SANTI 2021, ITALY | 43

OTHER
WHITES

BAREFOOT WHITE ZINFANDEL, CA | 8

HOSMER 2021, SEMI-DRY RIESLING, NY | 11 / 42

LUCIA 2022, ALBARINO, SPAIN | 16 / 60

HILLICK & HOBBS 2019, RIESLING, NY | 74

LOUIS JADOT 2022, POUILLY FUISSE, FRANCE | 69

PINOT NOIR

SEAN MINOR 2022, SONOMA COAST | 16 / 60

LANDFORM 2022 WILLAMETTE VALLEY, OREGON | 13 / 49

CRISTOM 2021, OREGON | 81

GRAN MORAINÉ YAMHILL CARLTON 2015, OREGON | 97

SOTER MINERAL SPRINGS RANCH 2018, OREGON | 84

CABERNET

JUSTIN 2020, PASO ROBLES, CA | 16 / 60

DECOY 2021, ALEXANDER VALLEY, CA | 60

CARDANO 2018, NAPA VALLEY, CA | 85

PLUMPJACK 2018, NAPA VALLEY, CA | 275

CLOS DU VAL 2021, NAPA VALLEY, CA | 115

JORDAN 2018, ALEXANDER VALLEY, CA | 124

OTHER REDS

CICCHITTI 2021, MALBEC, ARGENTINA | 11 / 42

TURLEY OLDVINES 2021, ZINFANDEL, NAPA VALLEY, CA | 16 / 60

ROBERT BIALE PARTY LINE 2019, ZINFANDEL, NORTH COAST, CA | 61

SONOMA - HILLSIDES 2021, SYRAH, SONOMA COUNTY, CA | 100

BADIA COLTIBOUNO 2019, CHIANTI, ITALY | 54

BERTANI CLASSICO 2010, AMARONE, ITALY | 200

VINO NOBILE DEI MONTEPULCIANO 2019, TOSCANA, ITALY | 61

NUITON-BEAUNOY NUITS-SAINT-GEORGES PREMIER CRU 2019, BURGUNDY, FRANCE | 120

CLOS DU MONT-OLIVET 2020, COTES DU RHONE, FRANCE | 54

MARGAUX DE BRANE 2016, BORDEAUX, FRANCE | 81

TARAPACA GRAND RESERVA 2020, ORGANIC RED BLEND, CHILE | 47