

**FRESH BAKED FOCACCIA (gf bread available)**

imported Italian olive oil & Italian balsamic \$5

**SOUP OF THE DAY**

chef's daily creation \$MP

**362 TROPICAL SALAD (v, veg, gf, df, nf)**

local greens, quinoa, cherry tomatoes, cucumbers, pickled peppers, toasted coconut, mango-jalapeno dressing \$14

**HARVEST CAESAR SALAD (gf, df + nf option)**

romaine, cherry tomatoes, pickled corn, pumpkin seeds, shaved manchego cheese, pickled red onions, house-made herbed Caesar dressing \$13

Chef's Suggestion: add white anchovies \$5

**TUNA TATAKI (df, nf, gf option)**

ponzu, wakame salad, pickled red onion, green oil \$18

**BURRATA (veg, nf, gf option)**

house-made bush tea pesto, local honey, sun dried tomato, grilled focaccia \$18

**PEI MUSSELS (df, nf, gf option)**

coconut lemon grass broth, edamame, grilled focaccia \$18

**CHARCUTERIE (gf option)**

daily selection of chef selected cured meats & cheese, assorted pickles, marinated olives, sundried tomatoes, grilled artichoke, mustard, grilled focaccia \$MP

**LOBSTER TACOS (df, nf)**

spiced lobster salad, crispy gyoza shell, Josephine's greens, avocado mousse, pickled corn, radish \$20



starters

DIETARY RESTRICTIONS?  
ask to see our vegan menu

< a 20% gratuity is added to tables of 6 or more >

**\*\*\*TWO CHECKS PER TABLE\*\*\***

food allergies: **gf:** wheat/gluten-free **df:** dairy free **v:** vegan **veg:** vegetarian **nf:** nut free

\*the consumption of raw or undercooked eggs, meat and fish may increase your risk of food born illnesses

\*\*Please note that not all ingredients are listed on the menu. Please inform your server of any food allergies\*\*



**1855 USDA 12 oz SUPER TRIM PRIME STRIP STEAK (df option, nf)**  
smashed fingerling potatoes, grilled asparagus, soy-mushroom & onion ragu \$58

**CATCH OF THE DAY**  
daily special \$MP

**SHRIMP & BUSH TEA PESTO PASTA (nf, gf + veg option)**  
arugula, shiitake mushrooms, sundried tomatoes, shaved manchego \$36

**CARIBBEAN-SPICED BRAISED DUCK LEGS (gf, nf)**  
cassava monfongo, bok choy, assorted pickles, mango jus \$38

**18 oz COLORADO TAMARIND BRAISED LAMB SHANK (df, nf)**  
crispy Brussel sprout-cassava hash, pickled peppers, creole jus \$48

**WAGYU BEEF BURGER (nf, df +gf option)**  
smoked gouda, Josephine's greens, pickled onion, crispy bacon, tomato-herb aioli,  
french fries \$22

**CHICKEN & RED PUMPKIN CURRY (gf, df nf, veg + v option)**  
coconut sticky rice, bok choy, cherry tomatoes,, pumpkin seeds \$28  
Chef's Suggestion : sub shrimp instead of chicken \$10

**KOREAN FRIED CHICKEN**  
coconut sticky rice, chilled tropical slaw, pickled radish, peanuts,  
Gochujang bbq sauce \$33

mains

FEELING ADVENTUROUS?  
ask your server about doing a chef tasting

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