



starters

FRESH BAKED FOCACCIA (gf bread available)

imported Italian olive oil & Italian balsamic \$5

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 \$14

Chef's Suggestion: add white anchovies \$5

TUNA SASHIMI (df, nf, gf option)

pickled ginger, wasabi, ponzu, green oil \$18

BURRATA (veg, nf, gf option)

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

TUNA TARTARE TACOS (df, nf)

crispy gyoza shell, pickled corn, spicy mayo, tomatoes, Josephine's greens, radish \$18

CRISPY BRUSSEL SPROUTS (v, veg, df, nf)

pique, ponzu, green onion \$12

OLD BAY SMOKED SALMON DIP (nf, gf option)

grilled focaccia, Josephine greens, house-made pickles \$15

LEMONGRASS SHRIMP COCKTAIL (df, nf, gf option)

Josephine greens, pickled-ginger horseradish sauce, \$18

< 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



mains

CHEF'S STEAK CUT OF THE DAY (df + gf option, nf)

smashed fingerling potatoes, grilled asparagus, soy-mushroom & onion ragu \$MP
SURF & TURF : ADD SHRIMP

RED PUMPKIN CURRY WITH ORGANIC FREE RANGE CHICKEN (gf, df nf, veg + v option)

curried chicken breast, coconut sticky rice, bok choy, cherry tomatoes, pumpkin seeds \$30
Chef's Suggestion : sub shrimp instead of chicken \$10

OR TRY OUR VEGAN OPTION

CATCH OF THE DAY

daily special \$MP

TEMPURA FRIED TOFU & BOK CHOY (v, veg, df, nf option)

coconut sticky rice, chilled tropical slaw, pickled radish, peanuts, Gochujang bbq sauce \$24

SHRIMP & BUSH TEA PESTO PASTA (nf, gf + veg option)

arugula, shiitake mushrooms, sundried tomatoes, shaved manchego \$38

WAGYU BEEF BURGER (nf, df +gf option)

smoked gouda, Josephine's greens, pickled onion, crispy bacon, tomato-herb aioli,
french fries \$24

ORGANIC FREE RANGE KOREAN FRIED CHICKEN (nf option)

coconut sticky rice, chilled tropical slaw, pickled radish, peanuts,
Gochujang bbq sauce \$36

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