

THE JOSEPH

WEEKDAY BREAKFAST

available Monday - Friday, 6 am - 11 am

BREAKFAST SIGNATURES

Breakfast Sandwich 21
mortadella, Gruyère, fried egg,
pesto, toasted ciabatta,
choice of potatoes or side salad*

**Blueberry Cheesecake-Stuffed
French Toast 22**
lemon posset, Vermont maple syrup

Grain Bowl 22
*cauliflower rice, quinoa, roasted seasonal vegetables,
basil aioli, lemon vinaigrette, poached egg**

Corned Beef Hash 23
*roasted peppers and potatoes,
caramelized onion, sunny-side up egg**

BREAKFAST CLASSICS

Avocado Toast 19
*gochujang aioli, Cotija cheese,
toasted heirloom sourdough,
poached egg*, pea tendrils*

Charcuterie and Cheese 33
*local cured meats and artisan cheeses,
mustard, house-made focaccia,
honey, grapes*

The Café Breakfast 21
two eggs any style, crispy potatoes,
bacon or house-made sausage,
choice of toast, choice of potatoes or side salad*

Eggs Benedict 22
Canadian bacon, poached eggs, hollandaise,
choice of potatoes or side salad*

OMELETS choice of potatoes or side salad

Ham and Cheese 22
country ham, Tillamook cheddar

Sausage and Wild Mushrooms 22
*pork sausage, caramelized onions,
goat cheese*

BREAKFAST SIDES

Yogurt Parfait 14
*Greek yogurt, berries,
house granola, honey*

Fruit 10

Berries 11

Biscotti 6

Overnight Oats 15
caramelized bananas, Chantilly

Applewood Bacon 7

House Pork Sausage 7

Crispy Potatoes 6

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

THE JOSEPH

WEEKEND BRUNCH

available Saturday - Sunday, 6 am - 2 pm

BRUNCH SIGNATURES

Stone Fruit and Prosciutto Salad 22

*stracciatella, chicories,
Champagne vinaigrette*

Breakfast Sandwich 21

mortadella, Gruyère, fried egg,
pesto, toasted ciabatta,
choice of potatoes or side salad*

Blueberry Cheesecake-Stuffed French Toast 22

lemon posset, Vermont maple syrup

Grain Bowl 22

*cauliflower rice, quinoa, roasted seasonal vegetables,
poached egg*, basil aioli, lemon vinaigrette*

Bear Creek Farm Smash Burger* 22

double patty, garlic aioli, pickles, lettuce,
shaved onion, New School American cheese*

Entrecôte 48

coffee-rubbed 10-ounce New York strip,
marble potatoes, salsa verde, demi-glace
add egg +5*

BRUNCH CLASSICS

Corned Beef Hash 23

*roasted peppers and potatoes,
caramelized onion, sunny-side up egg**

Avocado Toast 19

*gochujang aioli, Cotija cheese,
toasted heirloom sourdough,
poached egg*, pea tendrils*

Risotto alla Carbonara 26

egg yolk, guanciale, carnaroli rice,
Parmigiano Reggiano*

Margherita Pizza 23

*pomodoro, mozzarella, basil,
extra virgin olive oil*

The Café Breakfast 21

two eggs any style, crispy potatoes,
bacon or house-made sausage,
choice of toast, choice of potatoes or side salad*

Eggs Benedict 22

Canadian bacon, poached eggs, hollandaise,
choice of potatoes or side salad*

Charcuterie and Cheese 33

*local cured meats and artisan cheeses,
mostarda, house-made focaccia,
honey, grapes*

OMELETS choice of potatoes or side salad

Ham and Cheese 22

country ham, Tillamook cheddar

Sausage and Wild Mushrooms 22

*pork sausage, caramelized onions,
goat cheese*

BRUNCH SIDES

Yogurt Parfait 14

Greek yogurt, berries, house granola, honey

Overnight Oats 15

caramelized bananas, Chantilly

Fruit 10

Applewood Bacon 7

Berries 11

House Pork Sausage 7

Biscotti 6

Crispy Potatoes 6

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THE JOSEPH

SMALL PLATES AND HANDHELDS

available Monday - Friday
11 am - 2 pm

Charcuterie and Cheese 33

*local cured meats and artisan cheeses,
mostarda, house-made focaccia,
honey, grapes*

Avocado Toast 19

*gochujang aioli, toasted heirloom sourdough,
Cotija cheese, poached egg*, pea tendrils*

Stone Fruit and Prosciutto Salad 22

stracciatella, chicories, Champagne vinaigrette

Beet and Citrus 21

*spring mix, ricotta salata, pistachio,
citrus vinaigrette*

Margherita Pizza 23

*pomodoro, mozzarella, basil,
extra virgin olive oil*

Bear Creek Farm Smash Burger 22

double patty, garlic aioli, pickles, shaved
onion, lettuce, New School American cheese*

MIDDAY SIGNATURES

available Monday - Friday
11 am - 2 pm

Grain Bowl 22

cauliflower rice, quinoa, poached egg,
roasted seasonal vegetables, basil aioli,
lemon vinaigrette*

Mafaldine 21

*spring garlic pistou, gremolata bread crumbs,
pecorino Romano, popcorn shoots*

Risotto alla Carbonara 26

egg yolk, guanciale, carnaroli rice,
Parmigiano Reggiano*

Grilled Swordfish* 31

*romesco, spring asparagus polenta,
Meyer lemon, chive butter*

Entrecôte 48

coffee-rubbed 10-ounce New York strip,
marble potatoes, salsa verde, demi-glace*

DINNER

available 5 pm - 10 pm

Bucatini all'Amatriciana 31

*tomato, pecorino Romano,
guanciale, basil*

Salt-Baked Celeriac 26

fennel, apple, miso

Sea Bass 46

morels, spring peas

Strip Steak 58

*14-ounce strip steak, whipped potatoes,
truffle-mushroom conserva*

Airline Chicken Breast 32

*wood-fired Joyce Farms chicken,
roasted potatoes, Brussels sprouts, chicken jus*

SIDES

available all day

Side Salad 8

*arugula, balsamico, olive oil,
Parmigiano Reggiano*

Fries 7

Parmigiano Reggiano Fries 9

Fried Brussels Sprouts 10

*Calabrian agrodolce, walnuts,
Parmigiano-Reggiano*

Seasonal Vegetables 10

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THE JOSEPH

ORGANIC COLD- PRESSED JUICE

available all day

Cold Snap 12
*green apple, spinach, ginger, kale,
green chard, parsley, mint*

Broadway RxMedy 12
pineapple, coconut water, beet, lime

SWEETS

available all day

Blueberry Tart 17
*vanilla sable, sour cream custard,
blueberry jam, citrus-glazed blueberries*

Chocolate Brownie Bar 17
*milk chocolate mousse, salted caramel,
cocoa nib brownie*

Pint of Gelato 17
*choice of vanilla bean or
dark chocolate*

Cookie Platter 12

FOR KIDS

available 11 am - 10 pm

Chicken Fingers 16
choice of fries or side salad

Grilled Cheese 14
choice of fries or side salad

Single Patty Burger 16
choice of fries or side salad

Mac and Cheese 16
house orecchiette pasta

BEER AND CIDER

12 oz unless
otherwise noted

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| Michelob Ultra | 8 |
| St. Pauli Girl Lager | 8 |
| Black Abbey The Special Dubbel Belgian Ale | 8 |
| Chicken Scratch Pilsner | 8 |
| Bearded Iris 'Homestyle' IPA 16oz | 12 |
| Diskin 'Bob's Your Uncle' Cider 16oz | 9 |
| Founders Porter | 8 |
| Miller Lite | 8 |

THE JOSEPH

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|---------|------|--|----|-----|
| BUBBLES | 2022 | Villa Marcello, Brut Glera , Prosecco, IT | 16 | 80 |
| | MV | Le Mesnil, Brut Blanc de Blancs Chardonnay , Champagne Grand Cru, Le Mesnil-Sur-Oger, FR | 30 | 150 |
| | 2020 | Murgo, Metodo Classico Rosé of Nerello Mascalese , Sicily, IT | 20 | 100 |
| WHITE | 2022 | Collevento 921, Sauvignon Blanc , Trevenezie, IT | 16 | 80 |
| | 2020 | Cantina Terlan, Pinot Grigio , Alto-Adige, IT | 17 | 85 |
| | 2022 | Fabulas, 'Fecerunt' Pecorino , Abruzzo, IT | 15 | 75 |
| | 2021 | Bruno Rocca, 'Cadet' Chardonnay , Langhe, IT | 20 | 100 |
| ROSÉ | 2022 | Colterenzio, 'Pink' Rosé of Pfefferer , Vigneti delle Dolomiti, IT | 15 | 75 |
| RED | 2021 | Benanti, Nerello Mascalese , Etna Rosso, IT | 17 | 85 |
| | 2020 | A. & G. Fantino, 'Rosso dei Dardi' Nebbiolo , Dardi, IT | 20 | 100 |
| | 2020 | Masseria Altemura, 'Sasseo' Primitivo , Salento, IT | 15 | 75 |
| | 2022 | Tolaini, 'Legit' Cabernet Sauvignon , Toscana, IT | 27 | 135 |

A mandatory charge equal to 25% of the cost of food and beverage will be added to your in-room dining bill of which 18% will be distributed to the service staff as a gratuity. NO OTHER CHARGES ON THIS CONTRACT ARE PURPORTED OR INTENDED TO BE GRATUITY FOR THE SERVICE STAFF AND NO OTHER CHARGES WILL BE DISTRIBUTED TO THE SERVICE STAFF AS GRATUITY. A separate charge of \$5 will be added to your in-room dining bill as an Administrative Fee which will be retained by the Hotel to defray its administrative costs. The Administrative Fee is NOT a gratuity and will not be distributed to the service staff.