CHEZ JOSEPHINE

AT ROARING RIVER VINEYARDS

493 Brewer Mill Road, Traphill NC 28685 OFFICE: (336) 957-2332

LUNCH MENU APPETIZERS

Jaja's Meat and Cheese Board An assortment of artisanal meats and cheeses served with pita chips, grapes, pickle French flair.	s, olive oil with	13		
	Additional Pita Chips Any Substitutions	2 2		
Wings, 6 or 12 Served with celery stalks, with your choice of dressings and sauces. Dressings: Ranch or blue cheese Sauces: mild, teriyaki, honey chili		5/9		
Fried Calamari Tender pieces of Calamari fried in a light crispy batter served with spicy dipping sau	ce.	10		
Hot Crab Dip House made lump crab dip served with pita chips.		10		
Hot Pimiento Dip	Additional Pita Chips	2 8		
House made pimiento cheese dip served melted with pita chips.	Additional Pita Chips	2		
SOUPS				
French Onion Soup Caramelized onions in a rich beef stock, topped with grilled bread and melted chees	se.	5/9		
She Crab Soup Fresh blue fin crab meat in a white wine and sherry cream sauce.	Cup/Bowl	6/10		
SALADS				
House Salad Mixed Greens, radishes, cherry tomatoes, onions, and cucumbers served with choic Ranch, Bleu Cheese, Poppy Seed, Balsamic Vinaigrette, Honey Mustard, Thousand Island		5/9 5		
Chef Salad Romaine Lettuce, cherry tomatoes, cucumbers, onions, carrots, diced ham, hard bo cheddar cheese served with choice of salad dressings: Ranch, Bleu Cheese, Poppy Solvinaignette, Honey Mustard, Thousand Island Add on: Chicken		5/9 5		
Consuming raw or undercooked meats, noultry, seafood, shellfish or eggs increase your risk of food horne illnesses				

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**

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LUNCH MENU

Reuben Corned beef, rye bread, sauerkra	aut, Swiss cheese, Russian dressing	, and choice of one side.	10
		or cheddar cheese, and choice of one side. est doneness level * Veggie burger available.	12
Prosciutto Panini Sliced Prosciutto, pesto *1, fresh	mozzarella, and tomato, and bals	amic reduction. *1 No pine nuts in the pesto.	10
Roast Beef Panini Thinly sliced roast beef, Swiss cheese, horseradish mayo, caramelized onions on ciabatta bread and choice of one side.		10	
Ham, Apple and Brie Panini Thinly sliced ham, granny smith apples, creamy brie cheese, Dijon mustard, balsamic glaze on ciabatta bread, and choice of one side.		10	
Chicken Salad Panini House made chicken salad, Swiss	s cheese, lettuce, tomato, mayo or	ciabatta bread, and choice of one side.	10
	SIDES	;	
Kettle Cooked Potato Chips Pasta Salad	Potato Salad Fruit: Honeydew or Cantaloo ** Extra lunch sides can be add		
	DESSER	TS	
Key Lime Pie	6 Carrot Cake Ask Server for specials	7 Bread Pudding with Caramel Sauce s of the Day	8
BEVERAGES			
Sweet & Unsweet Ice Tea Water Bottle	2 Hot Tea2	2 Coffee	2
Glass of wine Wine Bottle	8 Glass of Beer24 Reserve Wine Bottle	7 Glass of Cider *1 (when Available)36	7

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