JOSEPHINE HOUSE

The sister restaurant to Austin institution Jeffrey’s, offering lunch, brunch, happy hour, dinner & Monday night steak frites. The Clarksville cottage features a small marble bar for coffee or cocktails, intimate tables in the dining room, shady nooks on our patio and a grassy front lawn for lounging.

Chef Mark McCain and his team prepare an eclectic daily menu featuring the best locally sourced products. Josephine House is a great spot to host your next special occasion be it a birthday, business dinner, shower or cocktail party.
Josephine House
SEATED EVENT

Capacity—
Indoors: 26
Outdoors: 42

Menu Type—
Breakfast, lunch, dinner, cocktail events, and/or buffet.

Occasions—
Rehearsal dinners, cocktail parties, baby showers, bridal showers, holiday parties, corporate events.
Josephine House
COCKTAIL EVENT

Capacity:
Inside: 30
Outside: 50

Menu Type:
Passed appetizers, cocktails, and/or buffet.

Occasions:
Rehearsal dinners, cocktail parties, baby showers, bridal showers, holiday parties.
Sample Menu
SEATED BRUNCH EVENT

FOR THE TABLE

Josephine House Pastries
kouign amann, buckwheat & jam scone, blueberry lemon muffin, beet carrot bread served with house-made cultured butter and seasonal jam

Burrata
peaches, Texas wildflower honey, mint

Heirloom Tomato Salad
cucumber & purple radishes, avocado, Greek yogurt, lime zest

LUNCHEON
choice of:

Texas Greens Salad
seared Gulf prawns, shaved carrots & radishes, toasted pepitas, Texas feta, avocado, green goddess dressing

Josephine Rice Bowl
heirloom black rice, poached farm egg, harissa roasted local vegetables, avocado, watercress salsa verde

Huevos Rancheros
homemade corn tortilla, sunny side up eggs, black beans, ranchero sauce, queso Asadero, cilantro

Lemon Ricotta Pancakes
strawberries, blueberries, maple syrup, house-made cultured butter

DESSERT
choice of:

Chocolate Intemperance Cake
chocolate flourless cake & chocolate mousse, cacao nib tuile, caraway caramel ice cream

Goat Cheese Soufflé
Texas chèvre, black currant cassis sorbet, pistachio crumble

Jeffrey's of Austin & Josephine House
Sample Menu
COCKTAIL EVENT

TRAYPASS

Burrata Toast
persimmon, serrano honey, walnut sourdough

Butternut Squash Beignets
Greek yogurt, lime zest

Truffled Deviled Eggs
breakfast radish, chives

dark chocolate & vanilla bean tar
pistachios in olive oil, Maldon salt

endive & walnuts
Pecorino cheese, balsamic honey vinaigrette

ON THE MARBLE

Cheese & Charcuterie
served with seasonal marmalade & olives, hearth breads

Farm Vegetable Crudités
with Mareona almond romesco

Couscous Salad
broccoli, Pure Luck feta, castelvetrano olives, preserved lemon vinaigrette

Josephine House Sliders
Grafton cheddar, grilled onions, harissa aioli

Chocolate Bouchons & Lavender
Vanilla Shortbread
Jeffrey's of Austin

THE APARTMENT

The Apartment is located above Jeffrey's and is available to book breakfast, lunch, dinner, cocktail hour, and meetings. The intimate space offers a full bar and record player.

Capacity–
Seated: 20
Standing: 30

Footage–
450 ft²

Menu Type–
Family style, passed tray, and/or buffet.
JEFFREY'S OF AUSTIN

Partners Ron & Peggy Weiss and Jeff Weinberger opened Jeffrey's in 1975 to bring a simple café to the quiet, historic Clarksville neighborhood in Austin. Reimagined & completely renovated in 2013 by Austin chef Larry McGuire and his talented team, the restaurant has recently been named one of the 2013 Top 10 Best New Restaurants in the country by Bon Appétit magazine.

McGuire Moorman Hospitality upholds the restaurant's legacy of simply prepared seasonal cooking, delicious wines, and friendly, professional service.
Jeffrey's of Austin

RESTAURANT BUYOUT

Capacity—
Seated: 80
Standing: 120

Menu Type—
Dinner service, breakfast, lunch, and/or buffet.

Occasions—
Rehearsal dinners, cocktail parties, baby showers, bridal showers, holiday parties, corporate events.
Jeffrey's of Austin
DINING ROOM SEATED EVENT

Capacity–
Seated: 36
Standing: N/A

Menu Type–
Dinner service, breakfast, lunch, and/or buffet.

Occasions–
Rehearsal dinners, cocktail parties, baby showers, bridal showers, holiday parties, corporate events.

Footage–
750 ft²
Jeffrey's of Austin

NAPOLEON ROOM

Located next to Jeffrey's wine cellar, the Napoleon Room features vintage furnishings and luxurious woodwork. Perfect for private dining for parties of up to twelve, with intimate service.

Capacity—
Seated: 12

Menu Type—
Full dinner service

Footage—
175 ft²
Jeffrey's of Austin

SAMPLE MENU

**first course, family style—**

**crispy fried Gulf oysters**
parsnip puree & chips, grapefruit & celery slaw,
habanero vinaigrette, fresh horseradish

**wood roasted blue crab cake**
apple, radicchio, endive, sorrao & arugula salad,
pine nuts, meyer lemon hollandaise

**second course, choice of —**

**bluebonnet lettuces & kale caesar**
rye croutons, preserved lemon, parmesan reggiano

**Jeff's wedge salad**
avocado, bacon, fines herbes, hard boiled egg,
pickled shallots, maytag blue, buttermilk dressing

**third course, choice of —**

**crispy sautéed flounder**
creamy cauliflower, brussels sprouts,
frisée salad, hazelnut & caper brown butter

**nimn ranch centercut tenderloin filet**
garlic confit & rosemary butter

**pan seared Texas gulf red snapper**
whipped carrots, grilled shell beans,
roasted shallots, beurre blanc, mint gremolata

served with—

**Yukon Gold pommes purée**

**wood roasted brussel sprouts**
with bacon bread crumbs

**oregano & cheese gratin**
charred scallions & bread crumbs

**dessert, choice of —**

**chocolate soufflé**
with Texas olive oil ice cream,
maldon sea salt

**baked Alaska**
grappa ice cream, almond cake, toasted walnuts,
cranberry sauce, torched meringue
BOOK YOUR EVENT
for inquiries, please contact
events@jeffreysaustin.com