

JEFFREY'S & *Josephine House*  
SPECIAL EVENTS





## JOSEPHINE HOUSE

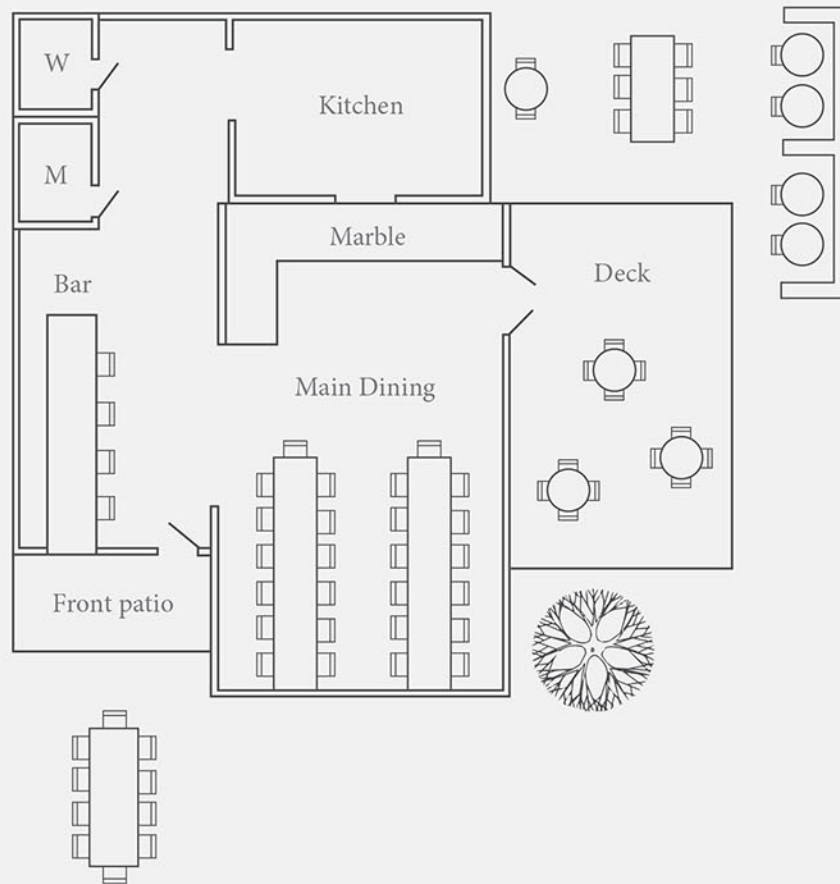
The sister restaurant to Austin institution Jeffrey's, offering lunch, brunch, happy hour, dinner & Monday night steak frites. The Clarksville cottage features a small marble bar for coffee or cocktails, intimate tables in the dining room, shady nooks on our patio and a grassy front lawn for lounging.

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**

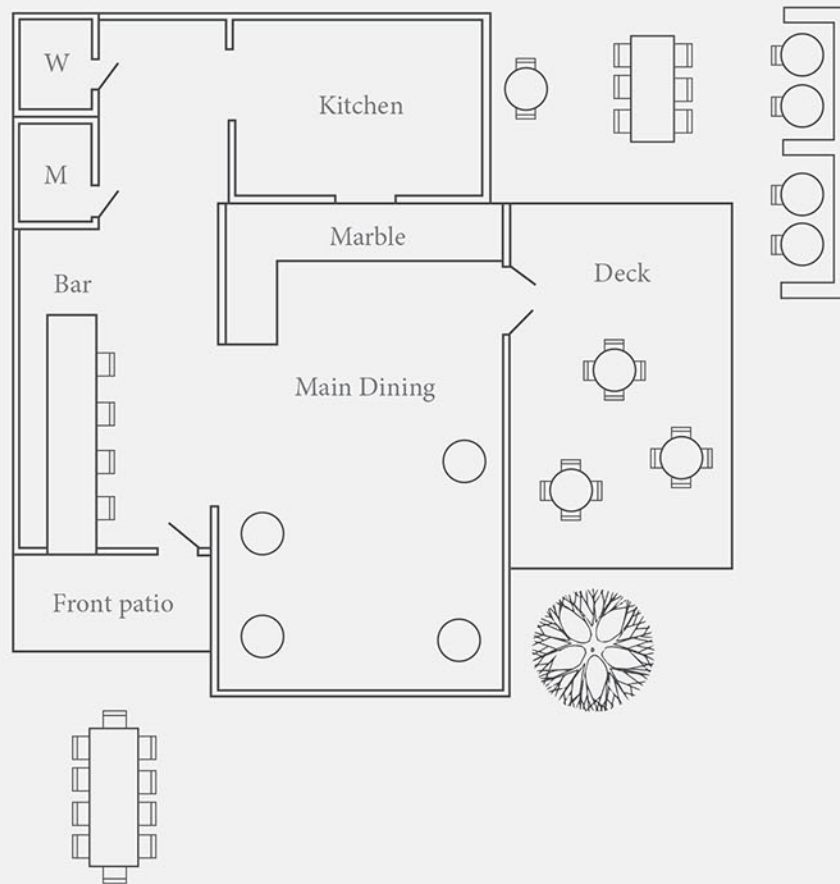


**Capacity–**  
Indoors: 26  
Outdoors: 42

**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

*Sample Menu*  
**COCKTAIL EVENT**

**TRAY PASS**

***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 baked breads

***Farm Vegetable Crudités***

with Marcona almond romesco

***Couscous Salad***

broccoli, Pure Luck feta, castelvetro olives,  
preserved lemon vinaigrette

***Josephine House Sliders***

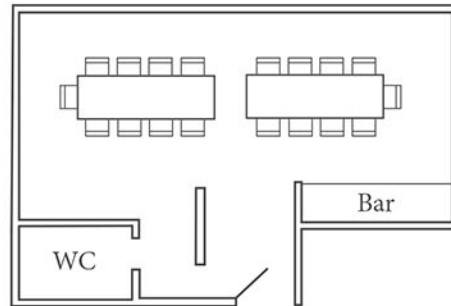
Grafton cheddar, grilled onions, harissa aioli

***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 ft<sup>2</sup>

**Menu Type-**  
Family style, passed tray, and/or buffet.

Jeffrey's of Austin & Josephine House





## JEFFREY'S OF AUSTIN

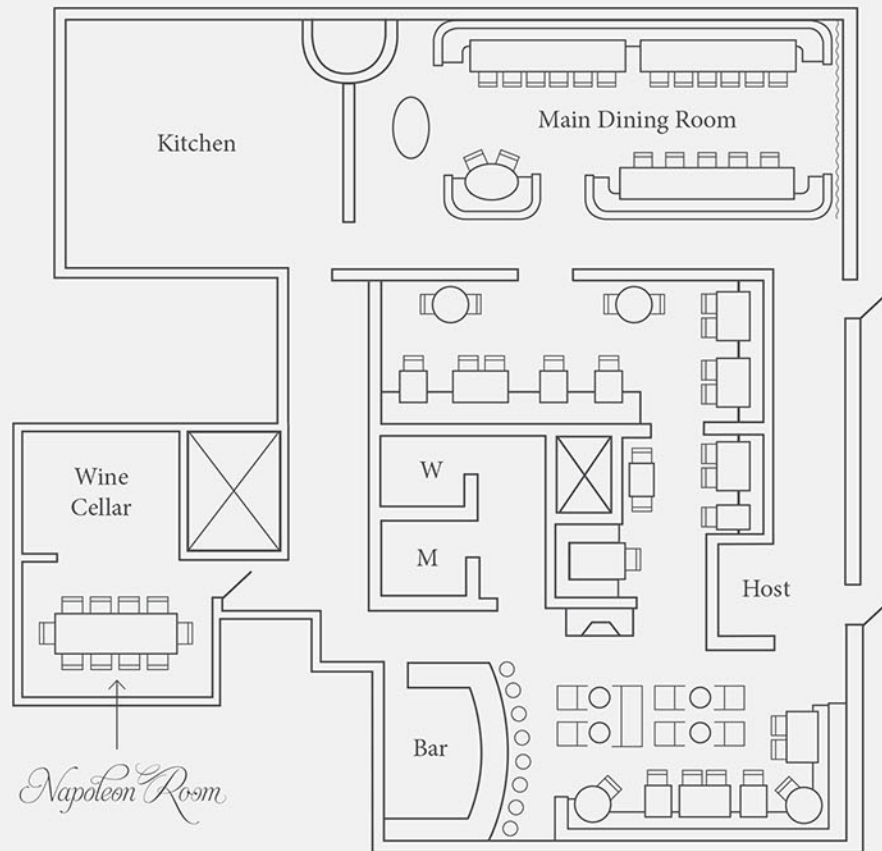
Partners Ron & Peggy Weiss and Jeff Weinberger opened Jeffrey's in 1975 to bring a simple café to the quiet, historic Clarksville neighborhood in Austin. Reimagined & completely renovated in 2013 by Austin chef Larry McGuire and his talented team, the restaurant has recently been named one of the 2013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

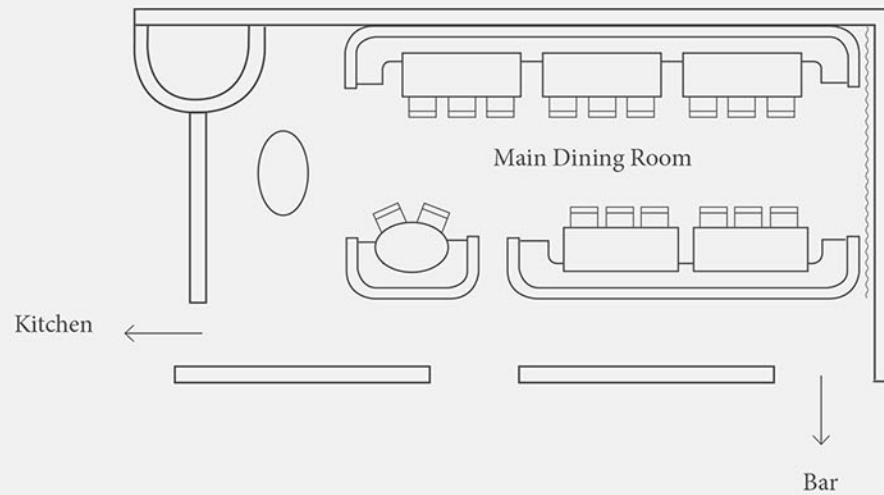


**Capacity–**  
Seated: 80  
Standing: 120

**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

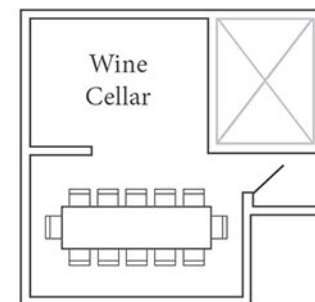
**Menu Type–**  
Dinner service, breakfast, lunch, and/or buffet.

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

**Footage –**  
750 ft<sup>2</sup>



*Jeffrey's of Austin*  
**NAPOLEON ROOM**



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

**Capacity-**  
Seated: 12

**Menu Type-**  
Full dinner service

**Footage-**  
175 ft<sup>2</sup>

*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, serrano & arugula  
salad, pine nuts, meyer lemon hollandaise*

*second course, choice of —*

**BLUEBONNET LETTUCES & KALE CAESAR**

*rye croutons, preserved lemon, parmigiano reggiano*

**JEFF'S WEDGE SALAD**

*avocado, bacon, fines herbs, 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*

**NIMAN 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*

**ORECCHIETTE & 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@jeffreysdfaustin.com](mailto:events@jeffreysdfaustin.com)



Jeffrey's of Austin & Josephine House