

LUNCH

WEEKDAYS 11 AM – 2 PM

STARTERS

MARINATED OLIVES VG | GF 10

SPICED ALMONDS VG | GF 10

FRENCH FRIES VG | GF 13

BEEF TARTARE 25

Sesame, Cured Egg Yolk, Tofu, Blood Orange, Sorrel, Crispy Beef Chips

BEET SALAD VG 19

Watercress, Buddhas Hand Confit, Almond Milk, Puffed Wild Rice, Avocado

LOCAL CHEESES V 28

Seasonal Fruit, Cranberry Walnut Bread, Honeycomb

SPRING LETTUCES V | GF 21

Kumquats, Parmesan, Hazelnut, Champagne Vinaigrette

ENTRÉES

BUTTER LETTUCES V | GF 23

Cara Cara Orange, Gruyere, Sunchoke Chips, Miso Ginger Dressing
– Add Grilled Chicken +8

THE PROPER CHEESEBURGER 26

Kimchi Thousand Island Dressing, Butter Lettuce, House Pickle, Shaved Red Onion, Fries – Add Bacon +4 Add Avocado +6

IMPOSSIBLE CHEESEBURGER VG 28

Vegan Thousand Island Dressing, Vegan Cheese, House Pickle, Shaved Red Onion, Fries
– Add Bacon +4 Add Avocado +6

FAVA BEAN & SUNFLOWER SEED PORRIDGE V | GF 26

Spring Onions, Cauliflower, Lemon Jam

MUSSELS AND CHORIZO GF 29

Fennel, Celery, Crispy Potatoes, Parsley, Green Beans, Aioli

THE PROPER CLUB SANDWICH 26

House Roasted Turkey, Bacon, Avocado, Butter Lettuce, Tomato, Herbed Ranch, Fries

CRISPY SEA BREAM GF 36

Rice Cakes, Broccoli Raab, Kumquats, Crème Fraîche & Pepper Jus

ROASTED CHICKEN GF 34

Spring Peas, Potato, Fresh Curds, Lemongrass Jus

DESSERT

BEIGNETS V 12

Caramel & Chocolate Fudge Sauce

MATCHA CHEESECAKE VG | GF 13

Roasted Strawberry, Cinnamon, Chocolate Sorbet

CHOCOLATE LAYER CAKE 13

Coffee Crunch & Buttercream

Our menu reflects our commitment to sustainability.
Our culinary team selects the best ingredients available.
We support local organic farms, wild caught fish,
cage free eggs, and sustainably raised animals.

(DF) Dairy Free, (GF) Gluten Free, (V) Vegetarian, (VG) Vegan

WINE BY THE GLASS

SPARKLING

Chandon Brut Napa Valley, California	16 / 80
Telmont Réserve Brut Champagne, France	30 / 150

WHITE

Wittmann 'Estate' Riesling Trocken Rheinhessen, 2022	24 / 96
Inama Vigneti di Foscario Garganega Soave, 2021	25 / 100
Kokomo Sauvignon Blanc Timber Crest Vineyard, Dry Creek Valley, 2023	18 / 72
La Follette 'Los Primeros' Chardonnay Sonoma County, 2022	23 / 90

ROSÉ

Mallea Rosé of Grenache Santa Barbara, 2021.....	16 / 64
Henri Bourgeois Rosé Pinot Noir Sancerre, 2022.....	24 / 94

RED

Tooth & Nail 'Destinata' Carbonic Grenache Paso Robles, 2022	21 / 84
Domino 'Colar' Portugal, 2019	16 / 64
La Follette 'Los Primeros' Pinot Noir Sonoma County, 2021	23 / 90
Chateau Haut Selve 'Graves' Merlot, Cabernet Sauvignon Bordeaux, 2019	22 / 88
Scattered Peaks Cabernet Sauvignon Napa Valley, 2021	25 / 100

DESSERT

Moussé Fils 'Ratafia La Vie en Meunier' Pinot Meunier Vallée de la Marne, Champagne.....	18
Château Doisy Daëne Barsac Semillon Sauvignon Blanc Bordeaux, 2015	19

OUR WINE SELECTIONS REFLECT OUR SUPPORT
OF RESPONSIBLE FARMING PRACTICES

BEER

East Brother Bo Pilsner, Richmond	10
Almanac Kolsch, Alameda	10
Almanac Hazy IPA, Alameda	10
Alvarado Street Howzit Punch, Monterey	10
Golden State Mighty Dry Cider, Sepastopol	10