

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

STONEFRUIT SALAD VG 19

Watercress, Preserved Chili Sauce, Almond Milk,
Puffed Wild Rice, Avocado

LOCAL CHEESES V 28

Seasonal Fruit, Cranberry Walnut Bread, Honeycomb

SPRING LETTUCES V | GF 21

Peach Raisins, Parmesan, Hazelnut, Champagne Vinaigrette

ENTRÉES

BUTTER LETTUCES V | GF 23

Cured Egg Yolk, Potato, Toma Cheese, Green Goddess 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

ROASTED CAULIFLOWER & EGGPLANT V | GF 26

Pine Nut Chutney, Spiced Tomato Puree, Whipped Coconut Yogurt

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 BASS GF 36

Pole Beans, Apricot, Pine Nuts, Cous Cous, Vadouvan Cream

HALF CHICKEN GF 34

Cherry & Chili Jam, Crispy Leg, Whipped Potato, 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