

BRUNCH

WEEKENDS 8 AM - 2 PM

BUTTERMILK WAFFLE V 22

Strawberry & Peach Confit, Salted Maple Ice Cream,
Vanilla Bean Cream

SAVORY RICE PORRIDGE V | DF 19

Roasted Mushrooms, Soft Cooked Egg, Sesame, Seaweed,
Puffed Wild Rice

SMOKED POLENTA GF 25

Cilantro Braised Pork, Scallions, Fried Egg, Pickled Fresno Chilis

HUEVOS RANCHEROS V | GF 24

Charred Avocado, Gigante Beans, Fresh Cheese, Cilantro,
Smoked Yogurt, Corn Tortillas, Sunny Side Up Eggs

THE PROPER BREAKFAST 27

Two Eggs, Chicken Sausage, Bacon, Smashed Fingerling Potato,
Sweet Corn, Snap Peas, Shiitake Mushrooms,
Fresh Curds, Grilled Sourdough

THE PROPER CHEESEBURGER 26

Kimchi Thousand Island Dressing, Butter Lettuce, House Pickle,
Shaved Red Onion, Fries — Add Bacon +4 Add Avocado +6
(Substitute Impossible Burger)

THE PROPER CLUB SANDWICH 26

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

WELLNESS

YOGURT & PUMPKIN SEED GRANOLA V | GF 19

Summer Berries, Vanilla Honey

OVERNIGHT OATS VG | GF 17

Almond Milk, Cocoa Nibs, Chia Seeds,
Peanut Butter, Dried Fruit

SHAKSHUKA V | GF 25

Tomato Sauce, Eggs, Feta, Pepper Sofrito,
Parsley, Za'atar, Spiced Chickpeas, Pita

EGG WHITE OMELETTE 24

Mushrooms, Spinach, Arugula,

SMOOTHIES 15

MIXED BERRY
BERRIES, AVOCADO, ORANGE JUICE

TROPICAL
BANANA, LYCHEE, TURMERIC, COCONUT

MAYOR'S GREEN
KALE, CELERY, GREEN APPLE, CUCUMBER

ORGANIC ADD-IN'S +4
SPIRULINA | HEMP SEED POWDER | PEA POWDER

PROPER ADDITIONS

MARKET FRUIT 10 | SOURDOUGH TOAST 7

APPLEWOOD SMOKED BACON 8 | CHICKEN SAUSAGE 8

SMASHED FINGERLING POTATOES 11

CHOCOLATE TOAST 9

TOASTED BANANA BREAD 9 | CROISSANT 7

WITH WHIPPED HONEY

TRADITIONAL OR CHOCOLATE

COFFEE & TEA COUNTER CULTURE (EMERYVILLE)

COFFEE 6.50 | COLD BREW 8.50 | ESPRESSO 6.50

CORTADO 7.50 | LATTE 7.50 | CAPPUCCINO 7.50

TEA LEAVES ICED TEA 7

PASSIONFRUIT, VANILLA

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
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
Chateâu 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

BRUNCH COCKTAILS

WEEKENDS 8 AM - 2 PM

MIMOSA 16

Chandon Sparkling Wine, Orange Juice

BLOODY MARY 19

Grey Goose Vodka, Filthy Bloody Mary Mix, Traditional Garnishes

ESPRESSO MARTINI 19

Grey Goose Vodka, Borghetti Espresso Liqueur

OLD FASHIONED 19

Bourbon or Rye, Angostura, Orange Bitters

GENERAL INQUIRIES

(628) 895-2040 | Info@VillonSF.com

PRIVATE EVENT INQUIRIES

(628) 895-2032 | Events@VillonSF.com

BREAKFAST

Mon - Fri | 7 AM - 11 AM

LUNCH

Mon - Fri | 11 AM - 2 PM

DINNER

Tues - Sat | 5 PM - 9:00 PM

LOUNGE

Mon - Sun | 2:30 PM - 9:00 PM

BRUNCH

Sat & Sun | 8 AM - 2 PM

TEA SERVICE

Fri & Sat | 2 PM - 5 PM

Sunday | 2 PM - 7 PM

PROPER HOTEL

1100 Market Street, San Francisco, CA 94102

**Valet available at McAllister Street entrance*

