

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

LOCAL CHEESES V 28

Seasonal Fruit, Cranberry Walnut Bread, Honeycomb

PROPER CHOPPED SALAD V | GF 21

Little Gem Lettuce, Tomatoes, Radishes, Cucumbers, Chervil, Toma Cheese, Soft Egg, Balsamic Vinaigrette.

ENTRÉES

BUTTER LETTUCES V | GF 22

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

CAROLINA GOLD GRITS VG 26

Brassicas, Mushrooms, Swiss Chard, Crispy Kale

PAPPADELLE 24

Spinach, Crispy Sunchoke, Parmesan, Sunchoke Puree

THE PROPER CLUB SANDWICH 26

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

BLACK COD 36

Braised Daikon, Black Sesame Cracker, Smoked Soy Beurre Blanc

ROASTED CHICKEN 34

Braised Bacon, Mushroom Puree, Garnett Yams, Black Truffle 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