



Charmaine's

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some cocktails contain raw egg.

A 6.25% charge will be applied to the bill to help offset the costs of San Francisco ordinances

DINNER

Weekdays from 5 pm | Sat & Sun from 4pm

MARINATED OLIVES 10

SPICED ALMONDS 10

FRENCH FRIES 13

PRETZEL ROLLS 14

Smoked Pimento Cheese Dip,
Mustard Sauce

BUFFALO SPICED CHICKEN SKINS 15

Kohlrabi Slaw, Blue Cheese, Mustard Greens

HUITLACOCHÉ STUFFED POTATOES 14

Parmesan, Pickled Shallots, Wild Greens, Crispy Potato Skin

PORK BELLY SKEWERS 14

Yuzu Kosho, Black Sesame, Chives

GRILLED JAPANESE CHICKEN MEATBALLS 17

Yuzu, Togarashi, Egg Yolk Jam

SPRING VEGETABLE CRUDITÉ 21

Fava Bean Hummus, Walnut Butter, Whole Wheat Flatbread

HOUSEMADE CHARCUTERIE 29

Preserves, Grilled Bread, Pickles

LOCAL CHEESES 28

Seasonal Fruit, Flatbread Chips, Honeycomb

PROPER CHOPPED SALAD 26

Little Gems, Cherry Tomatoes, Radish, Avocado, Soft Cooked Eggs,
Toma Cheese, Bacon-Sherry Dressing

Add Chicken +8

**Can Be Made Vegetarian*

CRISPY FISH TACOS 24

Local Cod, Cabbage and Sea Bean Slaw, Avocado, Smoked Habanero Cream,
Cilantro, Fingerling Potato Tostones

THE PROPER CHEESEBURGER 26

Kimchi Thousand Island Dressing, Butter Lettuce, House Pickle
Shaved Red Onion, Fries

Add Bacon +4 | Add Avocado +6

**Can substitute with Impossible Burger + 2*

ROASTED PORK LETTUCE CUPS 25

Blackberry Lychee Sauce, Pickled Carrot, and Daikon, Chili Oil

DESSERT

RICOTTA CHEESECAKE 13

Rhubarb, Anise-Hyssop Cream, Puffed Amaranth

OLIVE OIL CHOCOLATE MOUSSE 13

Strawberries, Chocolate Meringue, Fresh Mint

SEASONAL ICE CREAM 9

SEASONAL SORBET 9