



# 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 **VG|GF|DF** 10

SPICED ALMONDS **VG|GF|DF** 10

FRENCH FRIES **VG|GF|DF** 13

PRETZEL ROLLS **V** 14

Smoked Pimento Cheese Dip,  
Mustard Sauce

BURRATA **V|GF** 19

Stone Fruit, Endive, Puffed Wild Rice

HUITLACOCHÉ STUFFED POTATOES **V|GF** 14

Parmesan, Pickled Shallots, Wild Greens, Crispy Potato Skin

PORK BELLY SKEWERS **DF** 14

Yuzu Kosho, Black Sesame, Chives

GRILLED JAPANESE CHICKEN MEATBALLS **DF** 17

Yuzu, Togarashi, Egg Yolk Jam

SPRING VEGETABLE CRUDITÉ **VG|DF** 21

Fava Bean Hummus, Walnut Butter, Whole Wheat Flatbread

HOUSEMADE CHARCUTERIE 29

Preserves, Grilled Bread, Pickles

LOCAL CHEESES **V** 28

Seasonal Fruit, Flatbread Chips, Honeycomb

PROPER CHOPPED SALAD **V** 26

Little Gems, Cherry Tomatoes, Radish, Avocado, Soft Cooked Eggs,  
Toma Cheese, Bacon-Sherry Dressing  
Add Chicken +8

CRISPY FISH TACOS **GF** 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 **DF** 25

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

## DESSERT

PEACH BLUEBERRY TART 13  
Caramelized Peaches, Whipped Mascarpone,  
Fresh Thyme

OLIVE OIL CHOCOLATE  
MOUSSE **V|GF|DF** 13  
Strawberries, Chocolate Meringue, Fresh Mint

SEASONAL ICE CREAM **V** 9

SEASONAL SORBET **VG|GF|DF** 9

KEY : (DF) DAIRY FREE, (GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN