

LUNCH

WEEKDAYS 11 AM – 2 PM

STARTERS

MARINATED OLIVES VG | DF | GF 10

SPICED ALMONDS VG | DF | GF 10

FRENCH FRIES VG | DF | GF 13

BEEF TARTARE DF 21

ASIAN PEAR KIMCHEE, CURED EGG YOLK,
CHILE AIOLI, BROCCOLI, SESAME

TOMATO v 22

GRILLED OKRA, CELTUCE, CURRIED BUTTERMILK
SESAME RICE PUFF

LOCAL CHEESES v 28

SEASONAL FRUIT, CRANBERRY WALNUT BREAD, HONEYCOMB

KALE SALAD v | GF 19

ORANGE, SPICED CASHEWS, TOMA CHEESE,
CREAMY CAPER DRESSING

ENTREES

LITTLE GEM LETTUCE v | GF 22

SHAVED CUCUMBERS & RADISH, DILL, PARMESAN,
BLACK OLIVE 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
(SUBSTITUTE IMPOSSIBLE BURGER)

FRESH GARBANZO BEAN FALAFEL v | GF 25

CHERMOULA, YOGURT, TOMATO, FENNEL,
KOHLRABI, PEA SHOOTS

MUSSELS AND CHORIZO GF 28

FENNEL, CELERY, CRISPY POTATOES, PARSLEY,
GREEN BEANS, AIOLI

THE PROPER CLUB SANDWICH 26

HOUSE ROASTED TURKEY, BACON, AVOCADO, BUTTER
LETTUCE, TOMATO, HERBED RANCH, FRIES

SEA BREAM DF 33

BEET, CELERY, HEARTS OF PALM, GINGER

ROASTED CHICKEN 30

MEYER LEMON, SCALLIONS, NETTLE PORRIDGE

DESSERT

CHURROS v 12

CINNAMON & VANILLA BEAN ANGLAISE

COCONUT PUDDING VG | GF | DF 13

DARK CHOCOLATE SORBET & BLOOD ORANGE

OLIVE OIL CHOCOLATE MOUSSE v 13

STRAWBERRIES, CHOCOLATE MERINGUE, FRESH MINT