

DINNER

WEEKDAYS FROM 5PM | 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 | Substitute with Impossible Burger + 2

ROASTED PORK LETTUCE CUPS DF 25

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

DESSERTS

APPLE PECAN TART V 13

Pumpkin Spice, Cinnamon, Phyllo

CHOCOLATE CHEESECAKE GF 13

Miso Caramel, Raspberries, Cocoa Nib

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