



BRUNCH MENU

PROPER HOLIDAY BREAKFAST \$29

Honey Glazed Ham and Two Eggs
Served with Swedish Hill Rye and Roasted Garlic Home Fries

BAKED GOODS

Butter Croissant	6
Almond Croissant	7
Spanikopita	6
Banana Bread	6
Baklava.....	4
Pastry Basket	17

WELLNESS

Chia Pudding	16
<i>Coconut, Berries, Pistachio</i>	
Crumbled Baklava Granola	14
<i>Greek Yogurt, Honey, Pistachio, Apricot</i>	
Avocado Toast.....	18
<i>Swedish Hill Caraway Rye, Pickled Onions, Crispy Za'atar</i>	
<i>[Add Egg Any Style* +3, Smoked Salmon +12]</i>	
Egg White Frittata	24
<i>Caramelized Onions, Roasted Brussel</i>	
<i>Sprouts, Fresno Chillies, Herb Salad</i>	

SIDES & EGGS À LA CARTE

Two Eggs Any Way*	6
Crispy Bacon	8
Merguez Sausage	8
Swedish Hill Toast.....	6
Fruit & Berries	8
Za'atar Home Fries.....	10
Potato & Herb Latkes*	12
<i>Smoked Trout Roe, Labneh, Dill</i>	
Saffron Rice	12
<i>Dill, Pistachio, Lemon Zest</i>	

PLATES

Proper Breakfast*, <i>Two Eggs, Rye Toast, Merguez or Bacon, Za'atar Home Fries</i>	26
Blueberry & Semolina Pancakes, <i>Vanilla Labneh, Orange Blossom Syrup, Almond</i>	21
Shakshuka*, <i>Two Farm Eggs, Halloumi, Spicy Tomato Sauce, Zhoug, Pita</i>	26
Lamb Meatballs & Soft Eggs*, <i>Tzatziki, Mint, Pita</i>	24
Roasted Red Pepper Omelette*, <i>Feta, Greens, Marinated Tomato</i>	22
Spanikopita & Two Poached Eggs, <i>Harissa Hollandaise*</i>	26
Mezze Plate*, <i>Smoked Salmon, Taramasalata, Israeli Salad, Hummus, Baba, Smoked Trout Roe, Pita</i>	22
Peacock Brunch Burger*, <i>Angus Beef, Fried Egg, Latke, Bacon and American Cheese.</i>	26

DIPS

<i>Served with Fresh Pita, Add Crudités for +4</i>	
Crispy Shallot Hummus	16
<i>Zhoug, Chermoula</i>	
Beef Short Rib Shwarma Hummus	20
<i>Herbs, Paprika</i>	
Roasted Garlic and Herb Hummus.....	18
<i>Gremolata, Bocarones, Persian Lime</i>	
Toasted Almond Muhamarra	18
<i>Curried Cauliflower, Castelvetrano Olives</i>	
Spicy Lamb & Eggplant Lebnah.....	18
<i>Charred Tomato, Pickled Peppers, Coriander</i>	

MEZZE

Oak Grilled Octopus	22
<i>Texas Olive Oil, Lemon, Laurel Leaf</i>	
Red Snapper Crudo*	20
<i>Pomegranate, Sungold Tomato, Scallion, Chiles</i>	
Cheese Saganaki.....	22
<i>Graviera, Lemon, Dill Salsa Verde, Toast</i>	
Kalamarakia Tiganita	21
<i>Chili Butter, Garlic, Pepperoncini, Lemon</i>	

SALADS

Simple Greens & Herbs.....	17
<i>Pistachio, Crispy Seeds, Avocado, Sesame Dressing</i>	
<i>[Add Aleppo & Garlic Shrimp Kebab* +14]</i>	
Sunflower Maroulosalata.....	17
<i>Dill, Pure Luck Feta, Tahina Vinaigrette</i>	
<i>[Add Chicken Kebab +10]</i>	
Cucumber & Apple Salad	16
<i>Cured English Cucumber, Dill, Labneh, Szechuan Vadouvan</i>	

GRILLED KEBAB PLATE

Served with Basmati Rice, Israeli Salad, & Condiments

Spicy Lamb Kefta*	29
Yogurt Marinated Chicken Thigh	29
Harissa Marinated Beef Tenderloin*.....	34

Herb & Garlic Marinated Vegetables.....	26
Aleppo & Garlic Gulf Shrimp*	34
Swordfish with Ginger Zhoug*.....	34

For any parties of 7 or more guests, Austin Proper will include a 20% gratuity to your bill.
Austin Proper adds a 3% wellness surcharge to assist in providing healthcare benefits for our colleagues.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

NON-ALCOHOLIC

Seasonal Fermented Fruit Soda	7
Strawberry-Balsamic Shrub	7
Mediterranean Mint Lemonade	7

TEA BY TEA LEAVES

Iced Black Tea	5
Iced Passionfruit & Mango Green Tea	5
Iced Lemon Chiffon Rooibos Tea	5
Hot Tea	6
<i>Green, Imperial Oolong, Chamomile, English Breakfast or Organic Peppermint</i>	

COUNTER CULTURE COFFEE

Big Trouble Drip	5
Forty-Six Espresso	6
Americano	6
Macchiato	5.5
Cappuccino	6
Latte	6
Cold Brew Flat Black	8

WELLNESS JUICES & SMOOTHIES

Fruit Juice	8
<i>Orange or Grapefruit</i>	
Green Juice	10
<i>Apple, Celery, Ginger, Kale, Lemon</i>	
Golden Juice	10
<i>Orange, Carrot, Turmeric, Black Pepper</i>	
Mango Lassi Smoothie	12
<i>Greek Yogurt, Lime, Cardamom, Whole Milk</i>	
Golden Beet Smoothie	12
<i>Labneh, Ginger, Honey, Turmeric, Oat Milk</i>	
Spicy Green Smoothie	12
<i>Pineapple, Parsley, Cayenne, Almond Milk</i>	
Strawberry Banana Smoothie	12
<i>Almond Butter, Almond Milk</i>	
Organic Add-In's	3
<i>Plant Protein 21g</i>	<i>Organic Acai Powder</i>
<i>Probiotic Superfoods</i>	<i>Hemp Hulled Seeds</i>
<i>Coconut Water + Aquamin</i>	<i>Spirulina 5</i>

PROPER COCKTAILS

Argyros Spritz	18
<i>Argyros Estate Assyrtiko, Italicus, Lemongrass & Ginger, Lemon, Soda Water</i>	
Moroccan Mojito	19
<i>White Rum, Mediterranean Mint Lemonade, Soda Water</i>	
Pomegranate Martini	18
<i>1876 Vodka, Pomegranate Grenadine, Lime, Clément Orange Shrub</i>	
Bonfire On A Beach	20
<i>Rosaluna Mezcal, Lime, Charred Grapefruit, Lime, Soda Water, Za'atar Spice Rim</i>	
Spanish G&T	19
<i>Gin de Mahón, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Lemon, Lime, Orange</i>	
Love and the Bear	20
<i>Casa Del Sol Blanco Tequila, Chartreuse, Thai Chile, Lime</i>	
Shrubadubdub "Peach Smash"	20
<i>Nine Banded Bourbon, Earl Grey Tea, Peach Shrub, Campari, Foaming Bitters</i>	

CLASSIC COCKTAILS

Gin or Vodka Martini	20
<i>Choice of London Dry Gin or Texas Vodka, Vermouth or Olive Juice, Olive or Twist</i>	
Rye Manhattan	20
<i>Old Overholt Rye, Cocchi Vermouth Torino, Angostura Bitters & Luxardo Cherry</i>	
Bourbon Old Fashioned	20
<i>Bourbon, Demerara, Angostura, Orange Oil</i>	
Classic Negroni	20
<i>Gin, Campari, Cocchi Vermouth, Orange Peel</i>	
Cucumber Gimlet	20
<i>Hendrick's Gin, Muddled Cucumber & Mint, Lime</i>	
Classic Margarita	19
<i>Silver Tequila, Combier Orange, Fresh Lime, Aleppo Chile Salt</i>	
Mediterranean Mary	18
<i>1876 Vodka, Bloody Mary Mix, Aleppo Spice Rim</i>	

DRAFT BEER

Draft 16oz	
Stella Artois	9
Community Mosaic IPA <i>Dallas</i>	9
Calidad Mexican Lager	9
Pinthouse Brewing Magical Pilsner	12

BOTTLES & CANS

Coors Light	9
Bell's Two Hearted Ale	9
Founder's Breakfast Stout	9
Kona Brewing Co.	9
Big Wave Golden Ale	
Moody Tongue Aperitif Pilsner	12
Moody Tongue Juiced Lychee IPA	12
Pinthouse Brewing	12
Electric Jellyfish 16oz	

SPARKLING

Bosco del Merlo <i>Prosecco, Italy</i>	15 / 60
Raventós i Blanc 'de Nit' Brut Rosé <i>Conca del Riu Anoia, Spain 2018</i>	18 / 72
Graham Beck Sparkling Blanc de Blancs <i>Western Cape 2017</i>	18 / 72
Ployez-Jacquemart Brut <i>Champagne, France NV</i>	28 / 110
Billecart-Salmon 'Cuvée Nicolas François' <i>Champagne, France 2007</i>	75 / 300

WHITE

Attems, Pinot Grigio <i>Friuli, Italy 2020</i>	15 / 60
Lieu Dit, Chenin Blanc <i>Santa Ynez Valley, California 2019</i>	16 / 64
Venica, Sauvignon Blanc <i>Friuli, Italy 2020</i>	20 / 80
Far Mountain 'Myrna' Chardonnay <i>Sonoma Valley, California 2018</i>	25 / 100

ROSÉ

Heidi Shröck 'Pink Beret' <i>Rust, Austria 2020</i>	15 / 60
Château Minuty 'M de Minuty' <i>Côtes de Provence, France 2020</i>	18 / 72

RED

Tiberio <i>Montepulciano D'Abruzzo, Italy 2019</i>	16 / 64
Musar 'Jeune' <i>Bekaa Valley, Lebanon 2018</i>	17 / 68
Donnachadh, Pinot Noir <i>Sta. Rita Hills, California 2019</i>	23 / 92
Chappellet 'Mountain Cuvée' Cabernet Blend <i>Napa, California 2020</i>	25 / 100