

# EGGS AND DRESSING

THE

EXECUTIVE CHEF JASON FOX  
**@SFPROPERDINING**

Some of our cocktails contain raw egg. Consuming raw egg may increase your risk of foodborne illness.

A 7.5% charge will be applied to the bill to help offset the costs of San Francisco ordinances.

# LOUNGE

## STARTERS

**MARINATED OLIVES** VG | DF | GF **10**

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

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

**BEEF TARTARE** DF **24**

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

**SWEET POTATO** V **23**

QUINCE, CASTELFRANCO, HEN YOLK, PUMPKIN SEEDS

**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 +2)

**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

**SWORDFISH** DF **34**

LEEKS, POTATO, ANCHOVY CREAM, VERJUS,  
PICKLED MUSTARD SEEDS

**ROASTED CHICKEN** **32**

MUSHROOM, BACON, CARROT, CIPOLLINI, BLACK TRUFFLE,  
RED WINE JUS



## DESSERT

**APPLE CIDER DONUTS** V **12**

CINNAMON & VANILLA BEAN ANGLAISE

**COCONUT PUDDING** VG | GF | DF **13**

DARK CHOCOLATE SORBET & BLOOD ORANGE

**CHOCOLATE CHEESECAKE** **13**

FUDGE SAUCE, POMEGRANATE, COCOA NIB

# WINE BY THE GLASS

## SPARKLING

Domaine Rolet Chardonnay CREMANT DU JURA .....	19 / 76
Domaine De La Taille Aux Loups Triple Zero Chenin Blanc MONTLOUS-SUR-LOIRE .....	24 / 84
Pierre Paillard 'Les Parcelles' Pinot Noir, Chardonnay BOUZY GRAND CRU .....	36 / 144

## WHITE

Hild Elbling Trocken MOSEL, GERMANY 2021 .....	19 / 76
Christophe Mittnacht 'Terres d'Etoiles' Riesling ALSACE, FRANCE, 2020 .....	23 / 92
Toreta 'Special' Pošip ISLAND OF KORČULA, CROATIA, 2021.....	20 / 81
Lieu Dit Sauvignon Blanc SANTA YNEZ VALLEY, CALIFORNIA 2020.....	22 / 88
Presqu'île Chardonnay SANTA BARBARA, CALIFORNIA 2021.....	23 / 92

## ROSÉ & SKIN CONTACT

Domaine Bailly-Reverdy 'La Mercy Dieu' Rosé Pinot Noir LOIRE VALLEY 2021.....	25 / 99
Piquentum Malvazija Istarska ISTRIA, CROATIA 2020 .....	18 / 72

## RED

Domaine Chapel 'Beaujolais-Villages' Gamay BEAUJOLAIS 2021 .....	19 / 76
Cascina Fontana Barbera D'Alba PIEDMONT, ITALY 2019.....	22 / 88
Presqu'île Pinot Noir SANTA BARBARA COUNTY 2021.....	24 / 96
Puy Arnaud 'La Cuvée Bistrot' Cabernet Franc, Merlot BORDEAUX 2020.....	21 / 84
Les Lunes Cabernet Sauvignon SONOMA VALLEY 2021.....	24 / 96



OUR WINE SELECTIONS REFLECT OUR SUPPORT  
OF RESPONSIBLE FARMING PRACTICES

# BEER

Peroni Nastro Azzurro Lager, Italy	9
Anchor Steam Lager, San Francisco	9
Lagunitas IPA, Petaluma	9
Almanac Love Hazy IPA, Alameda	9
Fort Point Kolsch, San Francisco	9
Golden State Mighty Dry Cider, Sepastopol	9
Athletic Brewing Co. Run Wild IPA, San Diego (non-alcoholic)	9

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**BREAKFAST**

Mon - Fri | 7:00AM - 11:00AM

**LUNCH**

Mon - Fri | 11:00M - 2:00PM

**DINNER**

Tues - Sat | 5:00PM - 9:30PM

**LOUNGE**

Mon - Sun | 2:30PM - 9:30PM

**TEA SERVICE**

Fri & Sat | 2:00PM - 5:00PM

Sun | 2:00PM - 7:00PM

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**PROPER HOTEL**

1100 Market Street, San Francisco, CA 94102

*\*Valet available at McAllister Street entrance*