

# 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 **25**

Asian Pear Kimchee, Cured Egg Yolk,  
Chile Aioli, Broccoli, Sesame

**ASPARAGUS** V | GF | DF **23**

Hazelnut, Green Strawberry, Cured Egg Yolk, Radish

**LOCAL CHEESES** V **28**

Seasonal Fruit, Cranberry Walnut Bread, Honeycomb

**SPRING LETTUCES** V | GF **21**

Kumquat, Macadamia Nuts, Goat Cheese, Poppy Seeds,  
Rhubarb Vinaigrette

## ENTRÉES

**LITTLE GEM LETTUCE** V | GF **23**

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)

**SPRING BEAN & ARTICHOKE STEW** VG | GF **26**

Romanesco, Cabbage, Fava Beans, Farro Verde, Wild Fennel

**MUSSELS AND CHORIZO** GF **29**

Fennel, Celery, Crispy Potatoes, Parsley, Green Beans, Aioli

**THE PROPER CLUB SANDWICH** **26**

House Roasted Turkey, Bacon, Avocado, Butter Lettuce,  
Tomato, Herbed Ranch, Fries

**BRANZINO** **36**

Spring Peas, Trumpet Mushrooms, Wheat Berries,  
Sunflower Seeds, Saffron Broth

**ROASTED CHICKEN** GF **34**

Green Garlic Hummus, Broccoli di Ciccio, Mint, Caramelized Yogurt

## DESSERT

**BEIGNETS** V **12**

Caramel & Chocolate Fudge Sauce

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

Dark Chocolate Sorbet & Blood Orange

**EARL GREY ICE CREAM BAR** **13**

Dark Chocolate

Our menu reflects our commitment to sustainability.  
Our culinary team selects the best ingredients available.  
We support local organic farms, wild caught fish,  
cage free eggs, and sustainably raised animals.

(DF) Dairy Free, (GF) Gluten Free, (V) Vegetarian, (VG) Vegan

# WINE BY THE GLASS

## SPARKLING

Domaine Rolet Chardonnay Cremant du Jura .....	19 / 95
Domaine De La Taille Aux Loups Triple Zero Chenin Blanc Montlous-Sur-Loire .....	25 / 125
Pierre Paillard 'Les Parcelles' Pinot Noir, Chardonnay Bouzy Grand Cru .....	37 / 185

## WHITE

Hild Elbling Trocken Mosel, Germany 2021 .....	19 / 76
Christophe Mittnacht 'Terres d'Etoiles' Riesling Alsace 2020 .....	24 / 96
Toreta 'Special' Pošip Island of Korčula, Croatia 2021 .....	21 / 84
Lieu Dit Sauvignon Blanc Santa Ynez Valley, California 2020 .....	23 / 92
Presqu'île Chardonnay Santa Barbara, California 2021 .....	24 / 96

## ROSÉ & SKIN CONTACT

Fondugues Pradugues 'Eau de Rosée' Grenache Ramatuelle, Provence 2020 .....	23 / 92
Piquentum Malvazija Istarska Istria, Croatia, 2020 .....	19 / 76

## RED

Dominó 'Colar' Portugal 2020 .....	16 / 64
Cascina Fontana Barbera D'Alba Piedmont, Italy 2019 .....	23 / 92
Presqu'île Pinot Noir Santa Barbara County 2021 .....	25 / 100
Puy Arnaud 'La Cuvée Bistrot' Cabernet Franc, Merlot Bordeaux 2020 .....	22 / 88
Les Lunes Cabernet Sauvignon Sonoma Valley 2021 .....	25 / 100

OUR WINE SELECTIONS REFLECT OUR SUPPORT  
OF RESPONSIBLE FARMING PRACTICES

# BEER

Peroni Nastro Azzurro Lager, Italy	10
Anchor Steam Lager, San Francisco	10
Lagunitas IPA, Petaluma	10
Almanac Love Hazy IPA, Alameda	10
Fort Point Kolsch, San Francisco	10
Golden State Mighty Dry Cider, Sepastopol	10
Athletic Brewing Co. Run Wild IPA, San Diego (non-alcoholic)	9