

PROPER

BREAKFAST MENU

7AM - 11AM

COUNTER CULTURE COFFEE

Big Trouble Drip	7 / 14
Forty-Six Espresso	6
Americano	6
Macchiato	6
Cappuccino	7
Latte	7

Alternative Milks Available:
Almond Milk, Oat Milk, Soy Milk, Coconut Milk

Classic Single-Origin Hot Chocolate	9
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Marshmallows, Cinnamon

TEA BY TEA LEAVES

Iced Black Tea	6
Iced Passionfruit & Mango Green Tea	6
Iced Lemon Chiffon Rooibos Tea	6
Hot Tea	7

Long Life Green, Imperial Oolong, Chamomile, English Breakfast, Earl Grey, or Organic Peppermint

BAKED GOODS

New York Style Bagel	8
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Select: Plain, Everything, or Sesame
Toasted with Cream Cheese or Butter
[Gluten Free Bagel +2, Smoked Salmon +12]

Butter Croissant	6
Almond Croissant	7
Banana Bread	6
Baklava	4
Pastry Basket	18

WELLNESS

Sliced Fruit & Berries	12
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Assorted Seasonal Fruit, Greek Honey Yogurt

Overnight Honey Oats	16
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Baklava Granola, Pistachio, Apricot

Chia Pudding	17
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Coconut, Berries, Pistachio

Avocado Toast*	18
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Swedish Hill Caraway Rye, Pickled Onions, Crispy Za'atar
[Add Egg Any Style +3, Smoked Salmon +12]

Spiced Egg White Frittata	24
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Cauliflower, Harissa, Roasted Onion, Herbs

BREAKFAST SPECIALTIES

Proper Breakfast*	28
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2 Eggs Your Way, Merguez Sausage or Bacon, Za'atar Home Fries, Rye Toast

Blueberry & Semolina Pancakes	22
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Vanilla Labneh, Orange Blossom, Almond

Shakshuka*	28
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Two Farm Eggs, Halloumi, Spicy Tomato Sauce, Zhoag Pita

Mezze Plate*	24
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Smoked Salmon, Israeli Salad, Hummus, Baba, Pita

Roasted Red Pepper Omelette*	22
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Feta, Greens, Marinated Tomato

Proper Benedict*	26
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Crispy Latke, Matbucha, Hollandaise, Trout Roe

A LA CARTE

Two Eggs Any Style*	6
Za'atar Home Fries	10
Merguez Sausage	8
Crispy Bacon	8
Greek Yogurt	8
Swedish Hill Toast	6

Seasonal Jam, Butter

DESSERTS

Baklava	4
Orange Blossom Crème Brûlée	10
Warm Sticky Toffee Date Pudding	18
House Made Ice Cream	9
Dark Chocolate Torte	12
A Good Cookie	4
Pistachio Cherry Ice Cream	10

BRUNCH COCKTAILS

Mediterranean Mary	18
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Texas Vodka, Mediterranean Bloody Mary Mix

Mimosa	16
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With Choice of Fresh Squeezed Orange Juice or Grapefruit Juice

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Austin Proper adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues.

A 25% service charge will automatically be included in your bill. A \$5 delivery fee will automatically be included in your bill.

PROPER

ALL DAY MENU

SUNDAY TO WEDNESDAY 11AM - 11PM

THURSDAY TO SATURDAY 11AM - 12AM

STARTERS

Served with Fresh Pita, Add Crudités for +4

Crispy Shallot Hummus	16
<i>Zhoug, Chermoula</i>	
Beef Short Rib Shawarma	21
<i>Herbs, Paprika</i>	
Hawaij Chile Hummus	18
<i>Black Garlic, Chive</i>	
Toasted Almond Muhammara	18
<i>Curry Cauliflower, Castelvetrano Olive</i>	
Wood Fire Grilled Octopus	22
<i>Texas Olive Oil, Lemon, Laurel Leaf</i>	
Snapper Crudo*	20
<i>Seasonal Vegetables, Vinaigrette</i>	

SOUP

Seasonal Vegetable Soup	15
<i>Crème Fraîche, Herb Oil</i>	

SALADS

Simple Greens & Herbs	18
<i>Pistachio, Crispy Seeds, Avocado, Sesame Dressing</i>	
Sunflower Maroulosalata	18
<i>Dill, Pure Luck Feta, Tahina Vinaigrette</i>	
Proper Cobb Salad	20
<i>Romaine, Bacon, Egg, Cherry Tomato, Red Onion</i>	
<i>Avocado, Bleu Cheese, Lemon Ranch</i>	

ADD ON GRILLED KEBAB

Yogurt Marinated Chicken Thigh	+12
Harissa Marinated Beef Tenderloin*	+15
Spiced Lamb Kefta*	+12
Charred King Trumpet	+10
<i>Blistered Shishito, Red Onion, Chile Oil, Salsa Verde</i>	
Aleppo & Garlic Gulf Shrimp*	+15
Atlantic Salmon*	+15
<i>Salsa Macha, Ginger Zhoug, Cilantro</i>	

WOOD FIRED KEBAB PLATE

Served with Saffron Rice, Israeli Salad, Tzatziki, Hummus

Yogurt Marinated Chicken Thighs	30
Harissa Marinated Beef Tenderloin*	38
Spiced Lamb Kefta*	30
Charred King Trumpet	28
<i>Blistered Shishito, Red Onion, Chile Oil, Salsa Verde</i>	
Aleppo & Garlic Gulf Shrimp*	36
Atlantic Salmon*	36
<i>Salsa Macha, Ginger Zhoug, Cilantro</i>	

SANDWICHES

Served with Fries or Salad

JL Burger*	26
<i>Caramelized Onion, American Cheese, Garlic Aioli, Dill Pickle</i>	
<i>[Substitute Vegetable Burger]</i>	
Turkey Club	26
<i>Bacon, Swiss, Beefsteak Tomato, Iceberg Lettuce, Mayo</i>	
Grilled Chicken LTH	24
<i>Fresh Pita, Shredded Lettuce, Tomato,</i>	
<i>Hummus, Dill Pickle, Halal Sauce</i>	

ENTREES

20 oz Prime Ribeye*	70
<i>Za'atar, Roasted Garlic, Spiced French Fries</i>	
Spiced Lamb Bolognese	28
<i>Rigatoni, Ricotta Salata, Roasted Tomato</i>	
Pesto Fettuccine	26
<i>Roasted Cherry Tomato, Basil, Preserved Lemon, Shaved Parmigiano</i>	
Grilled Atlantic Salmon*	34
<i>Fennel, Citrus, Capers, Mixed Greens, Chimichurri</i>	
Crisp Icelandic Cod Frites	34
<i>Thick Cut Potato, Bayleaf Aioli, Lemon</i>	

TAJINES

Roasted Chicken	34
<i>Saffron Broth, Salt Cured Olive, Preserved Lemon, Serrano</i>	
Spiced Lamb Meatball	34
<i>Barberry, English Peas, Pine Nuts, Tzatziki, Mint</i>	
Short Rib Confit	36
<i>Green Shakshuka, Poblano, Ginger, Mint</i>	
Wild Grouper	36
<i>Chermoula, Garbanzo Bean, Fennel, Castelvetrano Olives</i>	
Moroccan Curry	34
<i>Roasted Cauliflower, Beech Mushroom, Spinach, Crispy Chickpea</i>	

PROPER COCKTAILS

Cucumber Gimlet	20
<i>Hendrick's Gin, Muddled Cucumber & Mint, Lime</i>	
Father Thyme	19
<i>Buffalo Trace Bourbon, Thyme Honey Syrup, Lemon</i>	
Bonfire On A Beach	20
<i>Rosaluna Mezcal, Charred Grapefruit, Lime,</i>	
<i>Honey, Soda Water, Za'atar Spice Rim</i>	
Spanish G&T	19
<i>Gin de Mahón, Fever Tree Mediterranean Tonic,</i>	
<i>Rosemary, Juniper Berries, Lemon, Lime, Orange</i>	
Love and the Bear	20
<i>Lunazul Blanco Tequila, Chartreuse, Thai Chile, Lime</i>	

BEER

Draft 16oz

Stella Artois	9
Community Mosaic IPA Dallas	9
Calidad Mexican Lager	9
Pinthouse Brewing Magical Pilsner	12

WINE

SPARKLING	
Bosco del Merlo Prosecco, Italy	18 / 70
Raventós i Blanc 'de Nit' Brut Rosé Spain 2018	18 / 70
Iron Horse 'Classic Vintage' Brut, Russian River, CA 2017	25 / 98
Ployez-Jacquemart Brut Champagne, FR NV	30 / 118
Billecart-Salmon 'Cuvée Nicolas François' Champagne, FR 2008	90 / 350

WHITE	
Attems, Pinot Grigio Friuli, Italy 2020	18 / 70
Schloss Lieser, Riesling 'Trocken' Mosel, Germany 2020	18 / 70
Wine Art Estate 'Plano', Assyrtiko Drama, Greece 2021	20 / 78
Ashes & Diamonds 'No. 5', Sauvignon Blanc Napa Valley, CA	25 / 98
Far Mountain 'Myrna' Chardonnay Sonoma, CA 2018	30 / 118

ROSÉ	
Heidi Shröck 'Pink Beret' Rust, Austria 2020	18 / 70
Château Minuty 'M de Minuty' Côtes de Provence, FR 2022	18 / 70

RED	
Musar 'Jeune' Syrah & Cabernet Bekaa Valley, Lebanon 2018	18 / 70
Tiberio, Montepulciano d'Abruzzo Italy 2021	20 / 78
Familia Torres 'Secret', Grenache-Merlot Blend Priorat, SP	22 / 86
Donnachadh, Pinot Noir Sta. Rita Hills, CA 2021	25 / 98
Chappellet 'Mountain Cuvée' Cabernet Blend Napa, CA	30 / 118

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