

LUNCH

WEEKDAYS 11 AM – 2 PM

STARTERS

MARINATED OLIVES VG | GF 10

SPICED ALMONDS VG | GF 10

FRENCH FRIES VG | GF 13

BEEF TARTARE 25

Sesame, Cured Egg Yolk, Tofu, Blood Orange, Sorrel, Crispy Beef Chips

BEET SALAD VG 19

Watercress, Buddhas Hand Confit, Almond Milk, Puffed Wild Rice, Avocado

LOCAL CHEESES V 28

Seasonal Fruit, Cranberry Walnut Bread, Honeycomb

SPRING LETTUCES V | GF 21

Kumquats, Parmesan, Hazelnut, Champagne Vinaigrette

ENTRÉES

BUTTER LETTUCES V | GF 23

Cara Cara Orange, Gruyere, Sunchoke Chips, Miso Ginger 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

IMPOSSIBLE CHEESEBURGER VG 28

Vegan Thousand Island Dressing, Vegan Cheese, House Pickle, Shaved Red Onion, Fries
– Add Bacon +4 Add Avocado +6

FAVA BEAN & SUNFLOWER SEED PORRIDGE V | GF 26

Spring Onions, Cauliflower, Lemon Jam

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

CRISPY SEA BREAM GF 36

Rice Cakes, Broccoli Raab, Kumquats, Crème Fraîche & Pepper Jus

ROASTED CHICKEN GF 34

Spring Peas, Potato, Fresh Curds, Lemongrass Jus

DESSERT

BEIGNETS V 12

Caramel & Chocolate Fudge Sauce

MATCHA CHEESECAKE VG | GF 13

Roasted Strawberry, Cinnamon, Chocolate Sorbet

CHOCOLATE LAYER CAKE 13

Coffee Crunch & Buttercream

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