

# 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

**STONEFRUIT SALAD** VG 19

Watercress, Preserved Chili Sauce, 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

Cured Egg Yolk, Potato, Toma Cheese, Green Goddess 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

**ROASTED CAULIFLOWER & EGGPLANT** V | GF 26

Pine Nut Chutney, Spiced Tomato Puree, Whipped Coconut Yogurt

**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 BASS** GF 36

Pole Beans, Apricot, Pine Nuts, Cous Cous, Vadouvan Cream

**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