

# BRUNCH

WEEKENDS 8 AM - 2 PM

## BUTTERMILK WAFFLE V 22

Apple & Quince Jam, Salted Maple Ice Cream,  
Vanilla Bean Cream

## SAVORY RICE PORRIDGE V | DF 19

Roasted Mushrooms, Soft Cooked Egg, Sesame, Seaweed,  
Puffed Wild Rice

## SMOKED POLENTA GF 25

Cilantro Braised Pork, Scallions, Fried Egg, Pickled Fresno Chilis

## HUEVOS RANCHEROS V | GF 24

Charred Avocado, Gigante Beans, Fresh Cheese, Cilantro,  
Smoked Yogurt, Corn Tortillas, Sunny Side Up Eggs

## THE PROPER BREAKFAST 27

Two Eggs, Chicken Sausage, Bacon, Smashed Fingerling Potato, Kale,  
Delicata Squash, Shiitake Mushrooms, Pomegranate,  
Fresh Curds, Grilled Sourdough

## 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)

## THE PROPER CLUB SANDWICH 26

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

## WELLNESS

### YOGURT & PUMPKIN SEED GRANOLA V | GF 19

Summer Berries, Vanilla Honey

### OVERNIGHT OATS VG | GF 17

Almond Milk, Cocoa Nibs, Chia Seeds,  
Peanut Butter, Dried Fruit

### SHAKSHUKA V | GF 25

Tomato Sauce, Eggs, Feta, Pepper Sofrito,  
Parsley, Za'atar, Spiced Chickpeas, Pita

### EGG WHITE OMELETTE 24

Mushrooms, Spinach, Arugula,

### SMOOTHIES 15

#### MIXED BERRY

BERRIES, AVOCADO, ORANGE JUICE

#### TROPICAL

BANANA, LYCHEE, TURMERIC, COCONUT

#### MAYOR'S GREEN

KALE, CELERY, GREEN APPLE, CUCUMBER

#### ORGANIC ADD-IN'S +4

SPIRULINA | HEMP SEED POWDER | PEA POWDER

## PROPER ADDITIONS

MARKET FRUIT 10 | SOURDOUGH TOAST 7

APPLEWOOD SMOKED BACON 8 | CHICKEN SAUSAGE 8

SMASHED FINGERLING POTATOES 11

CHOCOLATE TOAST 9

TOASTED BANANA BREAD 9 | CROISSANT 7

WITH WHIPPED HONEY

TRADITIONAL OR CHOCOLATE

## COFFEE & TEA COUNTER CULTURE (EMERYVILLE)

COFFEE 6.50 | COLD BREW 8.50 | ESPRESSO 6.50

CORTADO 7.50 | LATTE 7.50 | CAPPUCCINO 7.50

TEA LEAVES ICED TEA 7

PASSIONFRUIT, VANILLA

# WINE *BY THE GLASS*

## SPARKLING

Chandon Brut Napa Valley, California .....	16 / 80
Telmont Réserve Brut Champagne, France .....	30 / 150

## WHITE

Wittmann 'Estate' Riesling Trocken Rheinhessen, 2022 .....	24 / 96
Inama Vigneti di Foscario Garganega Soave, 2021 .....	25 / 100
Tooth & Nail Sauvignon Blanc Paso Robles, CA 2022 .....	18 / 72
Bouchaine 'Estate' Chardonnay Carneros, CA 2022 .....	23 / 90

## ROSÉ

Whispering Angel Rosé Cotes de Provence, France 2022.....	17 / 72
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## RED

Tooth & Nail 'Destinata' Carbonic Grenache Paso Robles, 2022 .....	21 / 84
Raeburn 'High Flier' Pinot Noir Russian River Valley, CA 2022 .....	23 / 90
Marcarini 'Ciabot Camerano' Barbera D'Alba Piedmont, 2022 .....	22 / 88
Scattered Peaks Cabernet Sauvignon Napa Valley, 2021 .....	28 / 110

OUR WINE SELECTIONS REFLECT OUR SUPPORT  
OF RESPONSIBLE FARMING PRACTICES

# BEER

East Brother Bo Pilsner, Richmond	10
Almanac Kolsch, Alameda	10
Almanac Hazy IPA, Alameda	10
Alvarado Street Howzit Punch, Monterey	10
Golden State Mighty Dry Cider, Sebastopol	10

# BRUNCH COCKTAILS

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## MIMOSA 16

Chandon Sparkling Wine, Orange Juice

## BLOODY MARY 19

Grey Goose Vodka, Filthy Bloody Mary Mix, Traditional Garnishes

## ESPRESSO MARTINI 19

Grey Goose Vodka, Borghetti Espresso Liqueur

## OLD FASHIONED 19

Bourbon or Rye, Angostura, Orange Bitters

### GENERAL INQUIRIES

(628) 895-2040 | [Info@VillonSF.com](mailto:Info@VillonSF.com)

### PRIVATE EVENT INQUIRIES

(628) 895-2032 | [Events@VillonSF.com](mailto:Events@VillonSF.com)

### BREAKFAST

Mon - Fri | 7 AM - 11 AM

### LUNCH

Mon - Fri | 11 AM - 2 PM

### BRUNCH

Sat & Sun | 8 AM - 2 PM

### PROPER HOTEL

1100 Market Street, San Francisco, CA 94102

*\*Valet available at McAllister Street entrance*

