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BREAKFAST MENU

WELLNESS

Our eggs are sourced locally from Lockhart Farms

Overnight Honey Oats VG	16
<i>Baklava Granola, Pistachio, Apricot</i>	
Chia Pudding V GF	17
<i>Coconut, Berries, Pistachio</i>	
Avocado Toast V DF	20
<i>Swedish Hill Seeded Sourdough, Pickled Onions, Crispy Za'atar</i>	
<i>[Add Egg Any Style* +3, Smoked Salmon +12]</i>	
Persian Egg White Frittata* VG GF	25
<i>Roasted Squash, Avocado, Herb Salad</i>	

SWEDISH HILL BAKED GOODS

Bagel VG	8
<i>Plain or Everything</i>	
<i>Toasted with Cream Cheese or Butter</i>	
<i>[Gluten-Free Bagel +2, Smoked Salmon +12]</i>	
Butter Croissant VG	8
Almond Croissant VG	9
Chocolate Croissant VG	10
Housemade Banana Bread VG	7
Housemade Baklava VG	5
Pastry Basket VG	22

JUICES & SMOOTHIES

Fresh Squeezed Fruit Juice V GF	8
<i>Orange or Grapefruit</i>	
Ginger Shot V GF	12
<i>Carrot, Pineapple, Agave, Turmeric</i>	
Green Juice V GF	12
<i>Apple, Celery, Ginger, Kale, Lemon</i>	
Golden Juice V GF	14
<i>Orange, Carrot, Pineapple, Turmeric, Black Pepper</i>	
Mango Lassi Smoothie VG GF	14
<i>Greek Yogurt, Lime, Cardamom, Whole Milk</i>	
Golden Beet Smoothie VG GF	14
<i>Labneh, Ginger, Honey, Turmeric, Oat Milk</i>	
Strawberry Banana Smoothie V GF	14
<i>Almond Butter, Almond Milk</i>	
Organic Smoothie Add-Ins	5
<i>Form Plant Protein 21g [+1] Bloom Coconut Superfoods</i>	
<i>Bloom Greens & Superfoods Hemp Hulled Seeds</i>	
<i>Bloom Colostrum & Collagen</i>	

SPECIALTIES

Proper Breakfast* <i>Two Eggs, Swedish Hill Seeded Sourdough, Merguez Sausage or Bacon, Za'atar Home Fries</i>	29
Mezze Plate* <i>Smoked Salmon, Israeli Salad, Hummus, Muhammara, Trout Roe, Pita</i>	26
Shakshuka* VG <i>Two Farm Eggs, Halloumi, Spicy Tomato Sauce, Zhoog, Pita</i>	31
Lamb Meatballs & Soft Eggs* <i>Tzatziki, Mint, Pita</i>	36
Greek Omelette* VG GF <i>Dill, Chive, Cilantro, Feta, Roasted Pepper</i>	26
Proper Benedict* GF <i>Crispy Latkes, Matbucha, Hollandaise, Trout Roe</i>	30
Blueberry & Semolina Pancakes VG <i>Vanilla Labneh, Maple Syrup, Almond</i>	26

SIDES

Two Eggs Any Style* VG GF	6
Swedish Hill Toast V	6
Za'atar Home Fries V GF	10
Merguez Sausage GF DF	8
Crispy Bacon GF DF	8
Greek Yogurt VG GF	8
Fruit & Berries V GF	8
Latkes* GF	14
<i>Smoked Trout Roe, Labneh, Dill</i>	

COUNTER CULTURE COFFEE

Big Trouble Drip	6
Forty-Six Espresso... ..	6
Americano	6
Macchiato	6
Cappuccino	7
Latte	7
Chai Latte	7
<i>[Add Espresso Shot +3]</i>	
Cold Brew	12
<i>Alternative Milks Available:</i>	
<i>Almond, Oat, Soy, Coconut</i>	

TEA BY TEA LEAVES

Iced Black Tea	6
Iced Passionfruit & Mango Green Tea ...	6
Matcha Latte	9
<i>[Add Espresso Shot +3]</i>	
Hot Tea	7
<i>Green, Chamomile, Earl Grey, English</i>	
<i>Breakfast or Organic Peppermint</i>	

V VEGAN

VG VEGETARIAN

GF GLUTEN FREE

DF DAIRY FREE

For any parties of 6 or more guests, Austin Proper will include a 20% gratuity to your bill.
 Austin Proper adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues.
 Any balance left unsettled will result in a 20% service charge.
 We are 100% seed oil-free. We cook only with non-seed oils like avocado & olive, and our fryers use Zero Acre oil.
 *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.