



BRUNCH MENU

SWEDISH HILL BAKED GOODS

Bagel VG	8
<i>Select: 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

DIPS

Served with Fresh Pita. Add Crudités for +4

Crispy Shallot Hummus V GF	18
<i>Zhoug, Chermoula</i>	
Matbucha Hummus* VG	20
<i>Soft Boiled Egg, Za'atar</i>	
Beef Short Rib Hummus* DF GF	24
<i>Herbs, Paprika</i>	

WELLNESS *Our eggs are sourced locally from Lockhart Farms*

Oatmeal Brûlée 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>	

MEZZE

Latkes*	16
<i>Smoked Trout Roe, Labneh, Dill</i>	
Khachapuri*	24
<i>Turkish-Style Flatbread, Parmesan, Lamb Ragu, Farm Fresh Egg</i>	
Manti Dumplings*	26
<i>Spiced Beef, Garlic Yogurt, Sesame Macha, Cilantro</i>	

SALADS

Fattoush VG	19
<i>Crispy Pita, Feta, Avocado Yogurt, Mint</i>	
Simple Greens & Herbs V GF	19
<i>Pistachio, Crispy Seeds, Avocado, Sesame Dressing</i>	
<i>[Add Chicken Kebab +16]</i>	
Sunflower Maroulosalata VG GF	20
<i>Dill, Pure Luck Feta, White Halal</i>	
<i>[Add Chicken Kebab +16]</i>	

WOOD FIRED KEBAB PLATE
Served with Saffron Rice, Israeli Salad, & Condiments

Spiced Lamb Kefta* GF DF	34
Red Pepper Chicken Thigh GF	34
Charred King Trumpet V GF	28
Atlantic Salmon* GF DF	36

SPECIALTIES

Proper Breakfast* <i>Two Eggs, Swedish Hill Seeded Sourdough, Merguez or Bacon, Za'atar Home Fries.</i>	29
Turkish Steak and Eggs* <i>Beef Tenderloin Kebab, Poached Eggs, Dill Garlic Yogurt, Macha, Za'atar Pita</i>	41
Shakshuka* VG <i>Two Farm Eggs, Halloumi, Spicy Tomato Sauce, Zhoug, Pita</i>	31
Proper Benedict* GF <i>Smoked Salmon, Harissa Hollandaise, Trout Roe</i>	30
Lamb Meatballs & Soft Eggs* <i>Tzatziki, Mint, Pita</i>	36
Greek Omelette* VG GF <i>Dill, Chive, Cilantro, Feta, Roasted Pepper</i>	26
Mezze Plate* <i>Smoked Salmon, Israeli Salad, Hummus, Walnut Muhammara, Smoked Trout Roe, Pita</i>	26
Wood Grilled Angus Beef Burger* <i>Swedish Hill Bun, Red Onion, Cucumber, Graviera, Kefta Spice Aioli, Egg</i>	28
Ricotta Toast VG <i>Brioche, Whipped Lemon Ricotta, Seasonal Jam</i>	24
Blueberry & Semolina Pancakes VG <i>Vanilla Labneh, Maple Syrup, Almond</i>	26

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.

WELLNESS JUICES & SMOOTHIES

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

TEA BY TEA LEAVES

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

COUNTER CULTURE COFFEE

Big Trouble Drip	6
Forty-Six Espresso	6
Americano	6
Macchiato	6
Cappuccino	7
Latte	7
Chai Latte <i>[Add Espresso Shot +3]</i>	7
Cold Brew	12
<i>Alternative Milks Available: Almond, Oat, Soy, Coconut</i>	
Classic Single-Origin Hot Chocolate <i>Marshmallows, Cinnamon</i>	9

PROPER SIGNATURES

Proper Spritz <i>St. Germain, Aplos Ease, Prosecco, Club Soda, Cucumber, Mint</i>	25	Gold Rush <i>Angel's Envy Bourbon, Ginger, Turmeric, Honey</i>	25
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PEACOCK SIGNATURES

Watermelon Sangria <i>1876 Vodka, Sauvignon Blanc, Watermelon, Cucumber, Mint</i>	20	Texas Sun <i>Aguasol Tequila, Jalapeño, Orange, Lime</i>	23
Spanish G&T <i>Gin de Mahón, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Citrus</i>	20	Bonfire on a Beach <i>Rosaluna Mezcal, Charred Grapefruit, Lime, Honey, Za'atar Spice</i>	21
The Herbalist <i>Hendrick's Gin, Chateau, Cucumber, Basil, Lime</i>	22	Banana Bread Old Fashioned <i>Four Roses Bourbon, Banana Liqueur, Black Walnut & Chocolate Bitters</i>	21
Mediterranean Mary <i>Tito's Vodka, House-Made Bloody Mary, Aleppo Chili Salt</i>	18		

SPIRIT-FREE COCKTAILS

Blood Orange Mule <i>Seedlip, Lime, Fever Tree Blood Orange Ginger Beer</i>	16	APLÓS Ume Spritz <i>APLÓS Ease, Ume Plum, Sea Buckthorn, Ororblanco Grapefruit, White Tea</i>	18
Phony Negroni <i>Bitter Aperitivo, Botanicals</i>	18	APLÓS Chili Margarita <i>APLÓS Arise, Mandarin, Persian Lime, Habanero, Sea Salt</i>	18

DRAFT

16oz	
Proper Pilsner <i>Vacancy Brewing</i>	10
Icy Boys Lager <i>Zilker Brewing</i>	9
El Berto Mexican Lager <i>Hi Sign Brewing</i>	9
Electric Jellyfish <i>Pinthouse Brewing</i>	12

BOTTLES & CANS

Upside Dawn Non-Alcoholic Brew <i>Athletic Brewing Co.</i>	9
Coors Light	9
Secret Beach IPA 16oz <i>Meanwhile Brewery</i>	12

SPARKLING

Non-Alcoholic Sparkling Chardonnay, France	18 / 70
Sommariva Prosecco di Conegliano Valdobbiadene, Italy NV	18 / 70
Raventós i Blanc 'de Nit', Brut Rosé Conca del Riu Anoia, Spain NV	18 / 70
Champagne, EPC Champagne, FR	30 / 118
Krug 'Grand Cuvée', 171ème Champagne, FR -Brut	95 / 420

WHITE

Paladin, Pinot Grigio Delle Venezie, Italy	18 / 70
Domaine de l'Estang, Sauvignon Blanc Loire Valley, France	27 / 106
Luigi Maffini 'Kratos' Fiano Campania, Italy	20 / 78
Two Shepards, Vermentino Lodi, California	18 / 70
Madson Chardonnay Santa Cruz Mountains, California	30 / 118

ROSÉ

Château Cousin 'Le Rose de S' Provence, France	20 / 78
Mersel 'Phoenix', Merwah & Sangiovese Bekaa Valley, Lebanon	18 / 70

ORANGE

Fuso 'Cala' Sicily, Italy	18 / 70
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RED

Folk Machine, Pinot Noir Central Coast, California	25 / 98
Mauro Veglio 'Barbera d'Alba' Piedmont, Italy	20 / 78
Musar 'Jeune', Syrah & Cabernet Blend Bekaa Valley, Lebanon	18 / 70
Familia Torres 'Secret', Grenache & Merlot Blend Priorat, Spain	22 / 86
Chappellet 'Mountain Cuvée' Cabernet Blend Napa, California	30 / 118