VILLON

STARTERS

MARKET OYSTERS 30 / 55
Raspberry mignonette, blue agave tequila cocktail sauce

HAMACHI CRUDO 28
Aji amarillo, avocado purée, Fresno chilis, grapes, garlic

LOCAL CHEESE & CHARCUTERIE 29
Fiscalini 18 Month Farmstead Cheddar, Modesto CA
Cowgirl Creamery Mt. Tam Triple Cream, Point Reyes CA
Humboldt Fog Goat Cheese, Cypress Grove, Arcata CA
Journeyman Meats, Healdsburg CA
Il Pio Salami, Truffle Salami, Nduja
Seasonal fruits, jam, honeycomb, crackers, grilled sourdough

WHIPPED FAVA V 22
Pistachio, black sesame seeds, shallots, lavash chips

BURRATA & ASIAN PEAR VG 22
Asian pear, burrata, urfa pepper, sourdough
pistachio oil aged balsamic, smoked sea salt

ENTREES

THE PROPER CLUB SANDWICH 26
House roasted turkey, Nuske's bacon, avocado
butter lettuce, tomato, herbed ranch, french fries

THE PROPER CHEESEBURGER 26
Butter lettuce, American cheese, house pickle
shaved red onion, french fries
Add Nuske's bacon +$4 Add avocado +$6
Vegetarian option available upon request

PAPPARDELLE 24
Spinach, crispy sunchoke, parmesan, sunchoke purée

MISO GLAZED SEA BASS 36
Bok choy, truffle, shiitake dashi

HERB ROASTED CHICKEN GF 34
Garnet yams, pearl onions, rainbow carrots
mushroom purée, truffle jus

STEAK FRITES 42
Angus skirt steak, au poivre sauce, arugula salad
truffle parmesan frites

DF| Dairy-free • GF | Gluten-free • V | Vegetarian • VG | Vegan

Warning: Some foods and beverages served here may contain trace elements found naturally in the environment, which are known to the State of California to cause cancer or reproductive harm. Learn more at www.P65Warnings.ca.gov. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. Learn more at www.P65Warnings.ca.gov/alcohol.

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.

We are 100% seed oil-free. Our fryers use Zero Acre oil, made from fermented sugarcane.

SALADS & BOWLS

Add roasted chicken, crispy chicken, shrimp +$10
Add salmon or steak +$14

BUTTER LETTUCES V | GF 19
Cured egg yolk, potato, toma cheese, green goddess dressing

CAESAR SALAD 19
Organic baby kale, baby gem lettuce, grana padano parmesan, sourdough garlic dust

CHOPPED SALAD V 20
Napa cabbage, radicchio, little gem, baby kale
toy box tomatoes, avocado citrus vinaigrette

GRAIN BOWL VG 27
Farro & red quinoa, lemon herb chickpeas, jumbo asparagus, purple radish, watercress, avocado, creamy cashew honey Dijon

PROPER ADDITIONS

MARKET FRUIT	10	SPICED ALMONDS	10
MARINATED OLIVES	10	FRENCH FRIES	13

COFFEE & TEA

Counter Culture, Emeryville

COFFEE	6	LEMONADE	8
ESPRESSO	6	BOTTLED WATER	12
CORTADO	7	SOFT DRINKS	6
CAPPUCCINO	7	SMART MATCHA BY AUTONOMY	8
LATTE	7	Organic matcha, lion's mane chaga, reishi, cordyceps Madagascar vanilla, macadamia cashew, almond	
COLD BREW	8		
HOT TEA	6		
ICED TEA	7	*Awaken your mind with sustained clarity and energy. Crafted by Michelin-trained chef, Patrick Drake*	

DESSERT

COOKIES V 8
Housemade chocolate chip cookies

HANDMADE MINI-BEIGNETS V 12
Powdered Sugar, chocolate sauce, caramel sauce

RASPBERRY SORBET 12