



BRUNCH

COCKTAILS

16

SMOKY MARIA

del maguey vida / house bloody mary mix /
dried orange / rosemary / bacon

BLOODY MARY

tito's handmade vodka / house bloody mary mix /
cucumber spear / rosemary / bacon

BLOODY CAESAR

tito's handmade vodka / house bloody mary mix /
clam juice / cucumber spear / rosemary / shrimp

COLD DRINKS

4

HOUSE LEMONADE

COLD BREWED TEA

COLD BREWED COFFEE

COKE/DIET COKE/SPRITE

FRESH JUICE

ORANGE 8

GRAPEFRUIT 8

SEASONAL ROTATION 9

GREEN 10

kale / green apple / cucumber /
parsley / celery / ginger

PURPLE 11

beet / carrot / ginger /
pomegranate / mint

HOT DRINKS

COFFEE 4

AMERICANO 4

ESPRESSO 4

LATTE 6

CAPPUCINO 6

MACCHIATO/CORTADO 6

PASTRIES

CHOCOLATE BABKA 7

SEASONAL DANISH 6

PASTRY TRIO 15

RAW BAR

CURED + SMOKED LATKE 32

cured ora king / smoked sablefish /
medium boiled egg / steelhead roe /
dill / crème fraîche / capers

SHRIMP COCKTAIL 35

cocktail sauce / grilled lemon (qty 6)

BIG EYE TUNA POKE 24

sesame / soy / avocado / scallion /
macadamia nut / jalapeño / cucumber / nori

OYSTERS (4 VARIETIES) 18/45

champagne mignonette / cocktail sauce /
umami sauce (qty 4 or 12)

APPETIZERS

TOMATO 17

cucumber / fennel marmalade / burrata /
coriander crumble / dill pollen

P+P LOUIE 29

king crab / butter bibb lettuce / cured yolk / tomato /
asparagus / avocado / poppy seed dressing

AVOCADO TART 16

avocado cream / orange / beets /
pistachio / vanilla vinaigrette

FRUIT + LEBNE 13

honeycomb / berries / kiwi /
passion fruit / sesame crisp

CUCUMBER SALAD 14

frisée / avocado / pea shoot /
green apple / salsa macha

BREAKFAST

CRAB OSCAR BENEDICT 32

crab terrine / béarnaise / poached egg /
challah / asparagus / fine herbs

TRUFFLED OMELET 25

chives / potato / black truffle / bitter greens

TWO EGGS ANY 15

two eggs / latkes / challah toast

CONFIT BIYALDI 16

squash / zucchini / eggplant / tomatoes /
passata / poached egg / pecorino

KACHAPURI 16

ricotta / beecher's white cheddar / mozzarella / eggs

FRENCH TOAST 18

blueberry compote / vanilla orange cream

DUTCH BABY PANCAKE 18

bananas / bourbon caramel / whipped cream

MIYAZAKI HASH 28

spiced A5 wagyu / crispy hash brown /
fire roasted relish / sunny side up egg

BRAISED SHORT RIBS + GRITS 28

dry aged + braised short rib / garlic honey jus /
creamy grits / confit garlic

BUTCHER'S SELECTS

RIBEYE FILET 48

8 oz

NEW YORK STRIP 56

14 oz

AMERICAN WAGYU FILET MIGNON 59

7 oz

PORTERHOUSE 89

24 oz

FRIED CHICKEN + CAVIAR 90

half chicken / half oz sterlet caviar

PRIME + PROPER BURGER 29

dry aged butcher's grind / 'french onion soup' onions /
beecher's flagship cheddar / zip mayonnaise /
pickled mustard seed / sourdough bun

WE DO NOT GUARANTEE STEAKS ORDERED
"MEDIUM WELL" OR ABOVE

DRY AGED STEAKS AVAILABLE "TO GO" AT
THE BUTCHER COUNTER

PLEASE INQUIRE ABOUT OUR DAILY SPECIALS
FROM THE BUTCHER SHOP

SAUCES + BUTTERS

BÉARNAISE 5

ROASTED GARLIC ASH BUTTER 5

HONEYCOMB TRUFFLE BUTTER 5

WHITE ANCHOVY HERB BUTTER 5

ACCESSORIES

PROPER PANCAKES 14

yeasted / butter / maple syrup

add on 5

- berry infused maple
- spiced maple syrup
- aged bourbon maple syrup

CHORIZO MAC+CHEESE 19

torchio pasta / reserve cheddar /
gruyère / aged chorizo secco

PROPER HASH BROWN 13

sweet leeks / sunny side up egg / black salt

POMMES PAVE 13

chive / crème fraîche

LATKES 9

fire roasted relish

COUNTRY SAUSAGE 9

SEAFOOD SAUSAGE 12

HOUSE MAPLE BACON 12

SHAVED TRUFFLES MP

seasonal selection

Gluten-free, Vegan & Vegetarian options available, please ask your server.

Consuming raw or undercooked meats, seafood,
shellfish or eggs may increase your risk of foodborne illness.