



BRUNCH

FRESH JUICE

SEASONAL ROTATION 9 ORANGE 8 GRAPEFRUIT 8

COCKTAILS

16

SMOKY MARIA

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

BLOODY MARY

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

HOT DRINKS

7

COFFEE
AMERICANO
ESPRESSO

LATTE
CAPPUCCINO
MACCHIATO/CORTADO

RAW BAR

BIG EYE TUNA CRUDO 26

watermelon / aleppo / avocado /
black lime / cilantro

OYSTERS (EAST + WEST) 24/68

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

BAGEL + LOX 33

seasonal lox / everything bagel / fried capers /
herb cream cheese / medium boil egg /
heirloom tomatoes / red onion / cucumber

SHRIMP COCKTAIL 35

cocktail sauce / grilled lemon

CAVIAR

served with buckwheat blini /
deviled egg purée / crème fraîche /
caper / red onion / chive

TRIO OF CAVIAR 3 oz 350

GOLDEN OSETRA 1 oz 195

GOLDEN KALUGA 1 oz 150

RESERVE WHITE STURGEON 1 oz 95

PASTRIES

SEASONAL DANISH 6

PASTRY TRIO 16

SALADS

GREEK SALAD 24

heirloom tomato / castelvetroano olives / french feta /
grilled and pickled peppers / cucumbers /
smoked oregano vinaigrette

P+P LOUIE 36

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

PROPER CHOP 21

garden greens / heart of palm / radish sprouts /
white balsamic miso dressing

BREAKFAST

FRUIT + LABNEH 16

honeycomb / berries / kiwi /
passion fruit / sesame crisp

CRAB OSCAR BENEDICT 39

blue crab / béarnaise / poached egg /
challah / asparagus / herbs

TRUFFLED OMELET 25

chives / potato /
black truffle / bitter greens

TWO EGGS ANY WAY 16

two eggs / latkes / challah toast

KHACHAPURI 23

ricotta / white cheddar /
mozzarella / eggs

DUTCH BABY PANCAKE 19

bananas / bourbon caramel /
walnut streusel / whipped cream

PROPER HASH BROWN 16

sunny side up egg /
fire roasted relish / black salt

USDA PRIME STEAKS + CHOPS

latkes / sunny side up eggs / fire roasted relish

COWBOY RIBEYE 95

20 oz

BONE-IN NEW YORK STRIP 85

18 oz

FILET MIGNON 69

8 oz

PORTERHOUSE 155

32 oz

BUTCHER'S BUTTER® 90

10 oz

HANGER 55

10 oz

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

PRIME + PROPER BURGER 29

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

LOBSTER ROLL 42

poached lobster + scallops / celery mayo /
potato roll / herbs

SAUCES + BUTTERS

7

BÉARNAISE

ROASTED GARLIC ASH BUTTER

AU POIVRE JUS

WHIPPED HORSE RADISH

ACCESSORIES

HOUSE MAPLE BACON 12

COUNTRY SAUSAGE 12

PANCAKES 14

yeasted / butter / maple syrup

POMMES FRITES 13

roasted garlic ash aioli

MAC + CHEESE 19

torchio pasta / reserve cheddar / gruyère

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.