



## 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

6

#### COFFEE

#### AMERICANO

#### ESPRESSO

#### LATTE

#### CAPPUCCINO

#### MACCHIATO/CORTADO

### RAW BAR

#### BIG EYE TUNA POKE 26

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

#### BAGEL + LOX 32

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

#### OYSTERS (EAST + WEST COAST) 20/50

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

#### SHRIMP COCKTAIL 35

cocktail sauce / grilled lemon

### CAVIAR

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

SELECT GOLDEN OSETRA 1 oz 275

CLASSIC OSETRA 1 oz 195

SMOKED STEELHEAD TROUT 1 oz 45

### PASTRIES

SEASONAL DANISH 6

PASTRY TRIO 16

### SALADS

#### GREEK SALAD 24

baby beets / moroccan cured olives /  
french feta / grilled + pickled peppers /  
cucumbers / tomatoes / smoked oregano

#### P+P LOUIE 36

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

#### PROPER CHOP 21

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

### BREAKFAST

#### FRUIT + LABNEH 15

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 15

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

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 35

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

### SAUCES + BUTTERS

6

#### BÉARNAISE

#### ROASTED GARLIC ASH BUTTER

#### AU POIVRE JUS

#### WHIPPED HORSE RADISH

### ACCESSORIES

HOUSE MAPLE BACON 12

COUNTRY SAUSAGE 10

PROPER PANCAKES 14

yeasted / butter / maple syrup

LATKES 9

fire roasted relish

CHORIZO MAC + CHEESE 19

torchio pasta / reserve cheddar /  
gruyère / chorizo

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.