



## 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 BYALDI 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 PAVÉ 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.