



## BRUNCH

### 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

#### BLOODY CAESAR

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

### 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

### COLD DRINKS

4

HOUSE LEMONADE

COLD BREWED TEA

COLD BREWED COFFEE

COKE/DIET COKE/SPRITE

### HOT DRINKS

COFFEE 4

AMERICANO 4

ESPRESSO 4

LATTE 6

CAPPUCINO 6

MACCHIATO/CORTADO 6

### PASTRIES

SEASONAL DANISH 6

PASTRY TRIO 15

### RAW BAR

#### BIG EYE TUNA POKE 24

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

#### BAGEL + LOX 32

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

#### OYSTERS (4 VARIETIES) 18/45

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

#### SHRIMP COCKTAIL 35

cocktail sauce / grilled lemon (qty 6)

### APPETIZERS

#### TOMATO 17

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

#### SEMOLINA RADISH TOAST 16

wood fired semolina / chermoula /  
honeycomb / whipped burrata / radish

#### P+P LOUIE 29

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

#### CUCUMBER SALAD 14

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

#### FRUIT + LEBNE 13

honeycomb / berries / kiwi /  
passion fruit / sesame crisp

#### LOBSTER ROLL 31

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

### BREAKFAST

#### CRAB OSCAR BENEDICT 32

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

#### TRUFFLED OMELET 25

chives / potato / black truffle / bitter greens

#### TWO EGGS ANY WAY 15

two eggs / latkes / challah toast

#### BISCUIT + COUNTRY HAM 16

pepper biscuit / pimento / plum mostarda /  
edward's country ham / egg

#### KACHAPURI 16

ricotta / beecher's white cheddar / mozzarella / eggs

#### DUTCH BABY PANCAKE 18

bananas / bourbon caramel / walnut streusel / whipped cream

#### PROPER HASH BROWN 13

sunny side up egg / fire roasted relish / black salt

### 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

#### PRIME + PROPER BURGER 29

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

#### PROPER BREAKFAST 29

crispy hash brown / nueske's bacon /  
ribeye filet / sunny side up egg /  
fire roasted relish

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

AU POIVRE BUTTER 5

### ACCESSORIES

#### PROPER PANCAKES 14

yeasted / butter / maple syrup

#### SHAVED TRUFFLES MP

seasonal selection

#### CHORIZO MAC + CHEESE 19

torchio pasta / reserve cheddar /  
gruyère / aged chorizo secco

#### LATKES 9

fire roasted relish

#### HOUSE MAPLE BACON 12

#### COUNTRY SAUSAGE 9

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.