



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

6

HOUSE LEMONADE

COLD BREWED TEA

COLD BREWED COFFEE

COKE/DIET COKE/SPRITE

HOT DRINKS

COFFEE 6

AMERICANO 6

ESPRESSO 6

LATTE 6

CAPPUCCINO 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 4)

APPETIZERS

GREEK SALAD 18/45

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

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 + LABNEH 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

KHACHAPURI 18

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

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

choice of

RIBEYE FILET 39 | SPINALIS 59

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 seco

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.