

BRUNCH MENU

SHARING

SWEET CORN
FUNNEL CAKE | 17
peaches, vanilla mascarpone

BADGER FLAME BEETS | 19
blue cheese, pistachio,
red wine vinaigrette

TUNA CARPACCIO | 24
lemon, dill, capers

FRIED GREEN TOMATOES | 16
dill, ranch

SMOKED TROUT MOUSSE | 21
hash browned potato, herbs

FENNEL SALAD | 19
celery, ginger, mint, crispy shallots

CAESAR SALAD | 18
napa cabbage, black kale,
breadcrumbs

WHIPPED RICOTTA | 17
sourdough, citrus marmalade
add 1 oz local prosciutto | 8

SALAD ADD-ONS: chicken | 8 shrimp | 11 steak | 10 avocado | 8

HOUSE-BAKED BREADS

MONKEY BREAD | 16
vanilla, honey, spices

FOCACCIA | 8
cultured butter, peach mostarda
add local prosciutto | 8
add 2-year aged parmesan | 6



MAINS

SPICY RIGATONI | 22
calabrian chili, soubise

BRISKET HASH | 26
beef gravy, cheddar curds, spring onion

JERSEY BENEDICT | 24
taylor ham, cheese sauce, s.p.k.

THE PROPER BURGER | 24
dill pickle aioli, cooper sharp, shaved onion

RICOTTA PANCAKE 21
blueberry whipped ricotta,
blueberry syrup

CHICKEN SALAD BLT | 21
pulled rotisserie chicken, black
pepper bacon

PORCHETTA SANDO | 24
aged provolone, garlicky
greens, focaccia

STEAK & EGGS | 36
local angus bavette, charred corn
salsa verde, soft scramble

SIDES

BREAKFAST SAUSAGE | 6
sage, black pepper

HAND CUT
FRENCH FRIES | 13
garlic aioli

APPLEWOOD
SMOKED BACON | 8
heritage duroc pork

DRINK MENU



Spritz

PROPER SPRITZ | 17
aperol, raspberry, lemon,
soda, mint procescco

HUGO SPRITZ | 17
elderflower, mint, lemon,
prosecco, soda

Classics

MIMOSA | 10

BELLINI | 10

BLOODY MARY | 16

Cold-Pressed Juice

GOLDEN | IMMUNITY | 10
carrot, apple, turmeric,
honey, lemon

BALANCE | CALM | 10
celery, parsley, cucumber,
lemon, spinach

