



BREAD SERVICE

HOUSE BAKED FOCACCIA | 8

cultured butter, peach mostarda

add local prosciutto | 8 or 2-year aged parmesan | 6

STARTERS

SOUP OF THE DAY 9 | 12

chef's seasonal choice

TUNA CARPACCIO | 24

lemon, dill, capers

CAESAR SALAD | 16

napa cabbage, black kale, breadcrumbs

FENNEL SALAD | 19

celery, ginger, mint, crispy shallots

SALAD ADD-ONS: chicken | 8 shrimp | 11

steak | 10 market fish | 14 avocado | 8

BADGER FLAME BEETS | 19

blue cheese, pistachio, red wine vinaigrette

FRIED GREEN TOMATOES | 13

dill, ranch

GRILLED ARTICHOKEs | 19

artichoke vinaigrette, crispy artichokes

WHIPPED RICOTTA | 17

sourdough, citrus marmalade

MAINS

THE PROPER BURGER | 24

dill pickle aioli, cooper sharp, shaved onion

CHICKEN SALAD BLT | 21

pulled rotisserie chicken, black pepper bacon

PORCHETTA SANDO | 24

aged provolone, garlicky greens, focaccia

LOCAL 130 TUNA MELT | 19

pickled green tomatoes, new american cheese, sourdough

SPICY RIGATONI | 22

calabrian chili, soubise

MARKET FISH | MP

corn, summer squash, basil

LOCAL ROTISSERIE CHICKEN | 28

gigantes beans, citrus jus

STEAK FRITES | 32

local angus bavette, charred corn salsa verde

SIDES

HANDCUT FRENCH FRIES | 10

salt & vinegar, garlic aioli

HOUSE SALAD | 10

market greens, herb vinaigrette

MARKET VEGETABLES | 11

today's preparation

TRIPLE COOKED POTATOES | 12

rosemary aioli, parmesan



DESSERT

DARK CHOCOLATE MOUSSE | 14
hazelnut, sweet cream, virgin oil, sea salt

S'MORES | 14
chocolate brownie, marshmallow, graham cracker

PEACHES & CREAM PANNA COTTA | 14
spiced peaches, almond streusel

STRAWBERRY RHUBARB PAVLOVA | 14
sweet cream, pistachio

BAKLAVA SUNDAE | 14
pistachio ice cream