



STARTERS & SHARED PLATES

WARM BREAD PLATE assorted bread served with herb butter \$6

TODAY'S SOUP always made fresh Cup \$7 | Bowl \$9

TRUFFLE DEVEILED EGGS (4) truffle oil, Dijon mustard, herbs, crispy bacon \$8

CRISPY BRUSSELS SPROUTS blistered capers, truffle oil, sea salt \$8

CHILLED SHRIMP COCKTAIL three Mexican tiger shrimp, horseradish cocktail sauce \$13

CHARRED CAULIFLOWER HUMMUS made with chickpeas, roasted cauliflower and curry, served with house flatbread \$12

CRISPY CRAB BITES (4) Maryland style lump crab cake bites, remoulade sauce \$13

THE PROPER MAC & CHEESE smoked bacon, white cheddar, toasted panko \$12

BAKED BRIE puff pastry with cherry compote, served with fresh fruit and crostinis \$16

MARGARITA FLATBREAD burrata, tomato, fresh basil \$14

PEAR & PROSCIUTTO FLATBREAD white sauce, onion marmalade, pears, prosciutto, Gorgonzola, arugula \$14

ROASTED VEGGIE FLATBREAD pesto sauce, zucchini, yellow squash, wild mushroom, bell peppers, herbed goat cheese \$13

SALADS

(add grilled chicken +\$4 | add grilled shrimp + \$6 | add grilled salmon +\$7 to any salad for an additional charge)

THE PROPER GRILLED CAESAR grilled romaine hearts, house Caesar dressing, shaved Parmesan, garlic croutons \$12

JPL ROCKET SALAD rocket arugula, frisée, tomatoes, dried cherries, herbed goat cheese, candied walnuts, balsamic vinaigrette \$10

THE PROPER WEDGE Iceberg lettuce, chopped bacon, red onions, tomatoes, blue cheese crumbles, blue cheese dressing, chives \$12

BURRATA burrata cheese, arugula, seasonal fresh fruit, balsamic reduction, side of flatbread \$16

GRILLED VEGGIE CHOPPED SALAD chopped romaine, avocado, roasted zucchini, yellow squash, red bell peppers, corn, white cheddar, red wine vinaigrette \$15

KALE & QUINOA SALAD baby kale, spinach, quinoa, avocado, almonds, red bell peppers, dried apricots, balsamic vinaigrette \$16

ENTREES

ANGEL HAIR CHECCA light tomato sauce, tomatoes, garlic, country olives, fresh basil, shaved Parmesan cheese \$16 *(add shrimp +\$5)*

GARLIC CHICKEN CARBONARA pan seared chicken, spaghetti, garlic carbonara cream sauce, peas, bacon, parsley \$18

WILD MUSHROOM RISOTTO sautéed wild mushrooms, mushroom stock, cream, shaved Parmesan \$19

CHICKEN PICCATA chicken breast pan seared with red skin mashed potatoes, sautéed spinach, Meyer lemon piccata sauce \$20

HONEY TRUFFLE FRIED CHICKEN buttermilk fried chicken, red skin mashed potatoes, asparagus, truffle honey drizzle \$23

SCOTTISH SALMON pan seared salmon, seasonal sautéed vegetables \$26

MARKET FISH freshest selection, rotates daily \$MP

BRAISED SHORT RIB red skin mashed potatoes, natural au jus, seasonal vegetables \$26

CAJUN RIBEYE Cajun butter, au gratin potatoes, seasonal vegetables \$37

FILET MIGNON demi-glaze, red skin mashed potatoes, seasonal vegetables \$38 *add blue cheese crust \$3 | add sauteed mushrooms \$5*

BURGERS & SANDWICHES

THE PROPER BURGER white cheddar, tomato, leaf lettuce, garlic aioli, brioche bun, french fries \$15

BISTRO BURGER sautéed wild mushrooms, onion marmalade, Gorgonzola cheese, garlic aioli, tomato, arugula, french fries \$18

HANDCRAFTED PORTOBELLO BURGER Portobello mushroom, grilled red onions, roasted bell peppers, basil aioli, french fries \$15

CRISPY CHICKEN SANDWICH buttermilk fried chicken, creamy slaw, spicy aioli, brioche bun, french fries \$16

PRIME RIB DIP toasted French roll, thinly sliced prime rib, side of au-jus & horseradish cream sauce, french fries \$18

BEVERAGES: Coke, Diet Coke, Sprite, Lemonade, Iced Tea \$3 Aqua Panna Still \$4 Pellegrino Sparkling \$4

SIDES

House Salad \$5

Sweet Potato Fries \$7

Red Skin Mashed Potatoes \$7

Au Gratin Potatoes \$8

Seasonal Vegetables \$7

Sautéed Mushrooms \$7

Bacon Brussels Sprouts \$9

Charred Asparagus \$8