



FOGGY BOTTOM BRUNCH MENU

Sat & Sun: 10A-4P

{bevvies}

Freshly Squeezed Juice: orange OR grapefruit | 5

Compass Coffee: cardinal medium blend | 4 {ADD: Baileys Irish Cream or Kahlua \$7}

Coffee Martini: fresh brewed coffee/ absolut vodka/ kahlua | 13

Bottomless Brunch: mimosa & bloody mary | 26
{ 90 MINUTES: ENTIRE TABLE MUST ORDER }

{full brekkies}

Proper Stack: three pancakes/ candied nuts/ vanilla cream/ berries/ maple syrup | 16

Full Veggie: runny egg/mushrooms/roasted tomato/tinned beans/potato boxty/rocket/toast | 18

Shakshuka: baked eggs/ tomatoes/ peppers/ moroccan harissa/ stewed onions/ feta/ garlic/ spices/ naan bread | 15

Bacon & Egg Sarnie: bacon rashers/ runny egg/ brown sauce/ tomato /cotija cheese/ sourdough | 14

Benedict: poached egg/ hollandaise sauce/ chives/ english muffin/ **CHOICE OF:** Smoked Salmon 16 | Classic Canadian Ham 14

Oeufs Norwegien: scrambled eggs/ smoked salmon/ chives/ toast/roasted tomatoes/ rocket | 18

Proper English Breakfast: runny egg/ rashers/ banger/ black & white pudding/ tinned beans/ mushrooms/
roasted tomatoes/ toast/ rocket | 20

{plates}

Fish & Chips: beer battered cod/ house fries/ tater sauce/ lemon | 16

Avocado Toast: avocado/ brekkie radish/ runny egg/ red chili/ rocket/ multigrain | 13

White Truffle Mac & Cheese: sharp white & mild cheddar/shell pasta/truffle oil | 14 {ADD: Bacon \$3.5 | Chicken \$6}

Corn 'Elote Locos': crema mexicana/ charred sweet corn/ cotija cheese/ red chili/ lime | 13

Sweet Potato Fries: beauregard sweet potatoes/ spicy aioli/ sea salt | 8

Skin-On Fries: idaho russet potatoes/ sea salt | 6 {ADD: Truffle Oil \$3.5}

{from the garden}

{ADD: Grilled/Fried Chicken \$6 | Shrimp \$8 | Salmon \$9 | Bacon \$3.5}

Quinoa Salad: roasted squash/ rocket/ dried cherries/ pepitas/ red quinoa/goat cheese/ honey dijon | 14

Cali Bowl: rocket/ avocado/ hard boiled egg/ quinoa/ red onion/ squash/ pineapple salsa/ cotija/ honey dijon | 14

{sarnies}

{ADD: Apple Wood Bacon \$3.5 | Gluten Free Bread \$1.5 | Runny Egg \$2.5 | Avocado \$3.5 | Truffle Oil \$3.5
Side Salad \$4 | Cole Slaw \$4 | Hand Cut Fries \$6 | Sweet Potato Fries \$8}

PROPER BURGER®: two creekstone farms angus patties/ gouda/ house pickles/charred red onion/
sweet chili sauce/ rocket/ aioli/ brioche | 16

Wagyu Beef Burger: two wagyu beef patties/ cheddar/ duke's bacon jam/ romaine/ garlic aioli/ brioche | 19

Impossible™ Duke's Burger: two impossible™ patties/ gouda/ pickles/ charred red onion/ sweet chili sauce/
rocket/ garlic aioli/ brioche | 16

"Cubano" Torta Milanese: chicken schnitzel/ jarlsberg cheese/ capicola ham/ tomato/ avocado/
romaine/ red onion/ pickled jalapeno/ dijon/ garlic aioli/ torta roll | 15

Earth To Sea Tartine: beet cured salmon/ goat cheese & hemp seed/ mint chive/ roasted beet/ multigrain | 15

Posh B.L.T.A.: applewood smoked bacon/ tomato/ avocado/ cucumber/ garlic aioli/ rocket/ ciabatta | 16

{sides}

Soft Scrambled Eggs | 7

Banger Sausage | 9

Black or White Pudding | 9

Applewood Bacon | 7

Bacon Rashers | 9

Cabbage Cole Slaw | 4

Norwegian Salmon | 9

Potato-Chive Boxty | 8

Seating is currently limited to 90 minutes. We respectfully decline substitutions & splitting checks. We do not have a 100% allergen-free kitchen.
20% gratuity will be added for parties of 6+; this is not mandatory and can be adjusted. All take out orders include a \$0.50 packaging fee.

*Due to the quality of the meat and the thin patties, we prepare burgers and steaks medium rare or well done. Burgers are prepared medium rare unless specified. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some dishes may contain pits and/or bones.