



*SAT-SUN 10am-4pm

Dinner Menu Available after 4pm

PLATES

HACKNEY HOT WINGS HALF DZ. 12 / DZ. 20

jumbo wings / hackney hot sauce / celery / carrots / ranch or blue cheese

WHITE TRUFFLE MAC & CHEESE 13 V

sharp white & mild cheddar / shell pasta / truffle oil

{ADD: BACON 3.5 / ROASTED -OR- FRIED CHICKEN 8}

CRISPY FRIES 6 V

idaho russet potatoes / sea salt

{ADD: TRUFFLE OIL 3.5}

SWEET POTATO FRIES 8 V

beauregard potatoes / spicy mayo

ALBA BURRATA 14

truffle oil / pancetta / basil / multigrain bread / honey / rocket

CHICKPEA & GREEN CHILI HUMMUS 13

crudites / coriander / green chili puree / naan (V)

ADD: SALMON 12 / SHRIMP 8 /
ROASTED / FRIED CHICKEN 7 BACON 3.5

FROM THE GARDEN

ENDIVE & RED LEAF CAESAR 14

furikake caesar / garlic bread crumb

QUINOA SALAD 14

red quinoa / roasted butternut squash / green onions / pineapple salsa / dried cranberries / cotija / rocket / honey dijon vinaigrette (V) (GF)

AVOCADO TOAST 14 V

sourdough / avocado spread / runny egg / radish / rocket / sriracha

{BRUNCH BEVVIES}

BOTTOMLESS MIMOSAS, BLOODIES & BEER 25

{90 min limit / mimosa / bloody mary / lone oak lager / pimm's cup
entire table must join / 21+}

BLOODY MARY 11

COLD BREW COFFEE MARTINI 13

IRISH COFFEE 12

[POTOMAC BRUNCH MENU]

FULL BREKKIES | ENTREES

PROPER STACK 15 V

three pancakes / candied nuts / vanilla cream / maple syrup / berries / bananas

FULL ENGLISH BREAKFAST 20

runny egg / rashers / banger / black & white pudding / tinned beans / mushrooms / roasted tomato / toast

(make it a full veggie instead 15)

SHAKSHUKA 18 V

baked eggs / tomatoes / peppers / moroccan harissa / onions / feta / garlic / naan bread

{ADD: CHORIZZO 4}

FISH & CHIPS 22

beer battered cod / crispy fries / tartar sauce / roasted lemon / mushy peas

OEUF NORWEGIAN 18

scrambled eggs / smoked salmon / chives / toast / roasted tomatoes / rocket

FIRED UP CHICKEN & WAFFLES 17

crispy chicken breast / spicy korean honey / blue cheese butter / scallion waffle

ADD: CRISPY FRIES 6 / SWEET POTATO FRIES 8 /
BACON 3.5 / RISE BAKERY GLUTEN FREE BREAD 1.5 /
RUNNY EGG 2.5 / AVOCADO 4 / TRUFFLE OIL 3.5 /
SIDE SALAD 4 / SIDE BLACK & WHITE PUDDING 6

SARNIES

PROPER BURGER® 17 *

two creekstone farms angus patties /
*or substitute a single impossible patty
gouda / house pickles / charred red onion / sweet chili sauce / rocket / aioli / brioche

DUKE'S WAGYU BURGER 16 *

single american wagyu beef patty / cheddar / duke's bacon jam / romaine / garlic aioli / brioche

THE BREAKFAST SARNIE 13

cheddar / gouda / spicy mayo / sunny side up egg / rashers / english muffin

POSH B.L.T.A 15

applewood smoked bacon / tomato / avocado / cucumber garlic aioli / rocket / ciabatta

'CUBANO' DESAYUNO 17

chicken schnitzel / applewood bacon / torta roll / scrambled eggs / garlic mayo / pickled peppers

V = Vegetarian

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+; 100% of this charge goes to tipped employees; this is not mandatory and can be adjusted.

All take out orders include a \$0.75 packaging fee per item.

We prepare burgers and steaks medium rare or well done. The Proper Burger is 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.