

# Avenues PROPER

## BRUNCH MENU

376 8th Avenue  
SLC, Utah 84103

Available Saturday & Sunday from 10:30am - 3:00pm

### Starters

- Daily Pastry** \$10  
See server for daily selections
- Biscuits & Jam** \$7  
Buttermilk biscuits, honey butter, daily jam
- Pommes Frites** <sup>v</sup> \$6  
Proper beer aioli
- Fancy Frites** \$9  
Truffle salt, parmesan, fine herbs
- Turkish Eggs** \$14  
2 poached eggs, sumac yogurt, chevre, smoked paprika butter, sourdough, mint
- Breakfast Poutine** \$16  
1 sunny egg, frites, white cheddar, Irish cheddar, sausage gravy, green onions

### Salads

- Add chicken/salmon to any salad \$8/\$12
- Arugula Salad** <sup>GF V</sup> \$13  
Herbed goat cheese, pickled beets, lemon-sumac vinaigrette, radish, sunflower seeds
- Kale Caesar** \* \$14  
Kale, spinach, bread crumbs, parmesan, zucchini pickles, anchovy dressing

### Sandwiches

- choice of side salad or pommes frites  
Add egg/bacon to any sandwich \$2/\$3
- Veggie Burger** \$16  
Black bean patty, ghost pepper cheese, poblano crema, pickled red onions, arugula, brioche bun
- Brisket Sandwich** \$18  
Traeger smoked brisket, gochujang, ginger slaw, hoisin BBQ, brioche bun
- Sunrise Burger** \* \$18  
7oz beef patty, one sunny egg, arugula, tomato, white cheddar, roasted garlic aioli, fried shallots, brioche bun

### Build Your Own

- Traeger Smoked Brisket** \$7
- Candied Bacon** \$3
- One Egg Any Style** \* \$2
- Breakfast Potatoes** \$4
- Fruit** \$5
- Toast & Jam** \$4
- Waffle w/Maple Syrup** \$6
- Side Salad** \$5

### Alcohol

- Bloody Mary** \$4  
Horseradish, tomato, lemon
- Mimosa** \$4  
Orange, grapefruit, cranberry

### Large

- Chicken & Waffles** \* \$17  
Chicken sausage, two sunny side eggs, thyme maple syrup
- Half Order** \$11
- Stuffed French Toast** \$15  
Brioche, lemon ricotta, powdered sugar, market berries, thyme maple syrup
- Bibimbap** <sup>\*v</sup> \$21  
2 poached eggs, sesame rice, Intermountain Gourmet mushrooms, carrots, green onion, kimchi, cabbage, gochujang aioli
- Add/Brisket/Pork Belly/Marinated Beef** \$7
- Daily Frittata** \$17  
See server for daily selection
- Biscuits & Gravy** \$18  
2 eggs any style, buttermilk biscuits, sausage gravy, breakfast potatoes
- Proper Breakfast** \$16  
2 eggs any style, baked beans, candied bacon, ham, breakfast potatoes, sourdough
- Brisket Hash** \$18  
1 egg any style, Traeger smoked brisket, BBQ hollandaise, spinach, peppers, Irish cheddar, whole grain mustard
- New York Steak & Eggs** \$21  
2 eggs any style, 4 oz New York sirloin, chimichurri, breakfast potatoes
- Farmers Market Hash** \$16  
2 eggs any style, seasonal market vegetables, basil pesto hollandaise, breakfast potatoes
- Add/Brisket/Pork Belly/Marinated Beef** \$7
- Eggs Benedict** \$17  
2 poached eggs, english muffin, tomato, spinach, hollandaise, breakfast potatoes
- Huevos Rancheros** \$18  
2 eggs any style, Traeger smoked pork, rancho salsa, corn tortilla, black bean puree, cheddar, cilantro
- Smoked Salmon Benedict** \$21  
2 poached eggs, english muffin, Traeger smoked salmon, tomato, red onion, sauteed spinach, basil pesto hollandaise

PREPARED FROM SCRATCH IN OUR NEIGHBORHOOD CRAFT KITCHEN

EXECUTIVE CHEF - JEFFREY SPRINGER  
CHEF DE CUISINE - KAYLEY YEARLEY

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness  
GF Item is gluten free or can be prepared gluten free  
V Item can be prepared Vegan  
20% gratuity may be added to parties of 6 or more

**Kids**

Add apple or orange juice \$1

**Kids Grilled Cheese** \$9

White cheddar, sourdoug, choice of salad or frites

**Kids Waffle** \$7

Crispy waffle, fruit, thyme maple syrup

**Kids Noodles** \$9

Elbow noodles, butter, parmesan

**Kids Chicken Sandwich \*** \$11

Chicken sausage, brioche bun, choice of salad or frites

**Our Food**

From-Scratch cuisine, focusing on utilizing local and fresh ingredients. Using classic and new techniques, we take traditional bistro influences and elevate them to create our handcrafted meals.

**Our Beverages**

Our focus is to source local whenever we can. Blue Copper locally roasted in SLC focuses on the highest quality coffee beans. Drink local!

**Coffee & Tea**

We proudly serve locally roasted artisan coffee by Millcreek Coffee Roasters

**Coffee** \$4.5

Bottomless Blue Copper Coffee Roasters House Brew

**Decaf Coffee** \$4.5

Bottomless Blue Copper Coffee Roasters House Decaf

**Tea** \$4

See server for tea selections

**Iced Tea** \$4

See server for tea selections

**Milk Subs** \$.75

Soy, coconut, almond, oat

**Cold Drinks**

**Juice by the Glass** \$4

Orange, grapefruit, cranberry

**San Pellegrino** \$4

.5 L

**Soda (12 oz)** \$1.75

Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Diet Dr. Pepper

**IBC Root Beer** \$5

**Cock'n Bull Ginger Beer** \$5

**Mocktails**

**Avenues Spritzer** \$7

Lemon, simple syrup, club soda, lavender bitters

**Ginger Lemonade** \$7

Ginger simple syrup, lemon juice, lemon wedge

**London Proper** \$8

Earl grey tea, steamed milk, lavender bitters, simple syrup

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