

# Avenues PROPER

## DINNER MENU

376 8th Avenue  
SLC, Utah 84103

### Starters

<b>House Pickles</b> <sup>V GF</sup>	\$6
Assortment of pickled seasonal vegetables	
<b>Bar Olives</b> <sup>V GF</sup>	\$6
Royal herculean, luques, niçoise, EVOO, orange zest	
<b>Pommes Frites</b> <sup>V</sup>	\$6
Proper beer aioli	
<b>Fancy Frites</b>	\$9
Truffle salt, parmesan, fine herbs	
<b>Brussels Sprouts</b> <sup>V GF</sup>	\$10
Shaved brussels, dried cherries, toasted almonds, balsamic glaze	
<b>Soup of the Moment</b>	\$7/\$10
See server for daily selection	
<b>Daily Bread Course</b>	\$8
See server for daily selection	
<b>Kung Pao Cauliflower</b> <sup>V</sup>	\$15
Tempura, green onions, celery, peanuts, Thai chilis	
<b>Proper Poutine</b>	\$15
Tartufo gravy, yellow cheddar, pommes frites, green onion	
<b>Pork Belly</b> <sup>GF</sup>	\$16
Crispy pork belly, ginger slaw, marinated cucumbers	
<b>BBQ Brisket Mac &amp; Cheese</b>	\$17
Elbow noodles, Irish cheddar, fried shallots, house BBQ	
<b>Cauliflower Tacos</b> <sup>V</sup>	\$15
Tempura batter, corn tortillas, black bean hummus, cilantro-lime crema, pickled red onions, Sriracha sauce	
<b>Spinach &amp; Artichoke Dip</b>	\$14
Artichoke hearts, gruyere, parmesan, house crackers, raw vegetables	

### Salads

Add chicken/salmon to any salad	\$8/\$12
<b>Arugula Salad</b> <sup>GF V</sup>	\$13
Herbed goat cheese, pickled beets, lemon-sumac vinaigrette, radish, sunflower seeds	
<b>Kale Caesar</b> *	\$14
Kale, spinach, bread crumbs, parmesan, zucchini pickles, anchovy dressing	
<b>Panzanella Salad</b> <sup>V</sup>	\$15
Kale, spinach, seasonal roasted vegetables, mozzarella, croutons, white balsamic vinaigrette	

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

### Sandwiches

choice of side salad or pommes frites	\$2/\$3
Add egg/bacon to any sandwich	
<b>Cubano</b>	\$17
Traeger smoked pork shoulder, ham, white cheddar, Cubano pickles, whole grain mustard aioli, toasted ciabatta	
<b>Veggie Burger</b>	\$16
Black bean patty, ghost pepper cheese, poblano crema, pickled red onions, arugula, brioche bun	
<b>Spicy Chicken Sandwich</b> *	\$17
Chicken sausage, Sriracha sauce, coleslaw, zucchini pickles, brioche bun	
<b>Brisket Sandwich</b>	\$18
Traeger smoked brisket, gochujang, ginger slaw, hoisin BBQ, brioche bun	
<b>Avenues Proper Burger</b> *	\$17
7oz beef patty, arugula, tomato, white cheddar, roasted garlic aioli, fried shallots, brioche bun	
<b>Chickpea Salad Wrap</b> <sup>* V</sup>	\$16
Spinach flour tortilla, vegan mayonnaise, tomato, arugula	

### Large

<b>Steak Frites</b> *	\$30
10 oz striploin, pommes frites, herbed compound butter	
<b>Carbonara</b>	\$19
House spaghetti, bacon lardons, black pepper, parmesan, egg yolk	
<b>Chicken &amp; Waffles</b> *	\$17
Chicken sausage, two sunny side eggs, thyme maple syrup	
<b>Half Order</b>	\$11
<b>Fish &amp; Chips</b> *	\$20
Proper beer batter, Atlantic salmon, tartar sauce, pommes frites	
<b>Bibimbap</b> <sup>* V</sup>	\$21
Sesame rice, Intermountain Gourmet mushrooms, carrots, green onion, kimchi, cabbage, gochujang aioli, two poached eggs	
<b>Add/Brisket/Pork Belly/Marinated Beef</b>	\$7
<b>Beef Stroganoff</b> *	\$26
House fettuccine, Proper beer braised beef, Intermountain Gourmet mushrooms, crème fraiche, charred green onions	
<b>Atlantic Salmon</b> <sup>GF</sup>	\$30
Pan seared Atlantic salmon, dashi broth, green onion rice cake, seasonal roasted vegetables, chimichurri, pea shoots	
<b>Airline Chicken Breast</b> <sup>GF</sup>	\$28
Creamed spinach, butternut squash, yukon potatoes, roasted fennel	
<b>Garlic Shrimp</b> <sup>GF</sup>	\$25
Garlic shrimp, coconut milk, rice, spinach, roasted peppers, lime	

PREPARED FROM SCRATCH IN OUR NEIGHBORHOOD CRAFT KITCHEN

**Kids**

Add apple or orange juice \$1

**Kids Fish** \$10  
Battered Atlantic salmon, pommes frites, tartar sauce

**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

**Sides**

**Side Salad \*** \$5

**House Coleslaw \*** \$3

**Bacon \*** \$3

**One Egg Any Style \*** \$2

**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  
Bottomless Blue Copper Coffee Roasters House Brew

**Decaf Coffee** \$4  
Bottomless Blue Copper Coffee Roasters House Decaf

**Tea** \$3  
See server for tea selections

**Iced Tea** \$3

**Milk Subs** \$.75  
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, milk, lavender bitters, simple syrup

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