

# Avenues PROPER

## DINNER MENU

376 8th Avenue  
SLC, Utah 84103

### Starters

**House Pickles** <sup>V GF</sup> \$6  
Assortment of pickled seasonal vegetables

**Bar Olives** <sup>V GF</sup> \$6  
Royal herculean, luques, niçoise, EVOO, orange zest

**Pommes Frites** <sup>V</sup> \$6  
Proper beer aioli

**Fancy Frites** \$9  
Truffle salt, parmesan, fine herbs

**Brussels Sprouts** <sup>V GF</sup> \$10  
Shaved brussels, dried cherries, toasted almonds, balsamic glaze

**Soup of the Moment** \$7/\$10  
See server for daily selection

**Daily Bread Course** \$8  
See server for daily selection

**Kung Pao Cauliflower** <sup>V</sup> \$15  
Tempura, green onions, celery, peanuts, Thai chilis

**Proper Poutine** \$15  
Tartufo gravy, yellow cheddar, pommes frites, green onion

**Pork Belly** <sup>GF</sup> \$16  
Crispy pork belly, ginger slaw, marinated cucumbers

**BBQ Brisket Mac & Cheese** \$17  
Elbow noodles, Irish cheddar, fried shallots, house BBQ

**Cauliflower Tacos** <sup>V</sup> \$15  
Tempura batter, corn tortillas, black bean hummus, cilantro-lime crema, pickled red onions, Sriracha sauce

**Spinach & Artichoke Dip** \$14  
Artichoke hearts, gruyere, parmesan, house crackers, raw vegetables

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** <sup>\*</sup> \$14  
Kale, spinach, bread crumbs, parmesan, zucchini pickles, anchovy dressing

**Panzanella Salad** <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

**Cubano** \$17  
Traeger smoked pork shoulder, ham, white cheddar, Cubano pickles, whole grain mustard aioli, toasted ciabatta

**Veggie Burger** \$16  
Black bean patty, ghost pepper cheese, poblano crema, pickled red onions, arugula, brioche bun

**Spicy Chicken Sandwich** <sup>\*</sup> \$17  
Chicken sausage, Sriracha sauce, coleslaw, zucchini pickles, brioche bun

**Brisket Sandwich** \$18  
Traeger smoked brisket, gochujang, ginger slaw, hoisin BBQ, brioche bun

**Avenues Proper Burger** <sup>\*</sup> \$17  
7oz beef patty, arugula, tomato, white cheddar, roasted garlic aioli, fried shallots, brioche bun

**Chickpea Salad Wrap** <sup>\* V</sup> \$16  
Spinach flour tortilla, vegan mayonnaise, tomato, arugula

### Large

**Steak Frites** <sup>\*</sup> \$30  
10 oz striploin, pommes frites, herbed compound butter

**Carbonara** \$19  
House spaghetti, bacon lardons, black pepper, parmesan, egg yolk

**Chicken & Waffles** <sup>\*</sup> \$17  
Chicken sausage, two sunny side eggs, thyme maple syrup

**Half Order** \$11

**Fish & Chips** <sup>\*</sup> \$20  
Proper beer batter, Atlantic salmon, tartar sauce, pommes frites

**Bibimbap** <sup>\*V</sup> \$21  
Sesame rice, Intermountain Gourmet mushrooms, carrots, green onion, kimchi, cabbage, gochujang aioli, two poached eggs

Add/Brisket/Pork Belly/Marinated Beef \$7

**Beef Stroganoff** <sup>\*</sup> \$26  
House fettuccine, Proper beer braised beef, Intermountain Gourmet mushrooms, crème fraiche, charred green onions

**Atlantic Salmon** <sup>GF</sup> \$30  
Pan seared Atlantic salmon, dashi broth, green onion rice cake, seasonal roasted vegetables, chimichurri, pea shoots

**Airline Chicken Breast** <sup>GF</sup> \$28  
Creamed spinach, butternut squash, yukon potatoes, roasted fennel

**Garlic Shrimp** <sup>GF</sup> \$25  
Garlic shrimp, coconut milk, rice, spinach, roasted peppers, lime

PREPARED FROM SCRATCH IN OUR NEIGHBORHOOD CRAFT KITCHEN

### Salads

**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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