

Avenues PROPER

LUNCH MENU

376 8th Avenue
SLC, Utah 84103

Starters

House Pickles ^{✓ GF}	\$6
Assortment of pickled seasonal vegetables	
Bar Olives ^{✓ GF}	\$6
Royal herculean, luques, niçoise, EVOO, orange zest	
Pommes Frites [✓]	\$6
Proper beer aioli	
Fancy Frites	\$9
Truffle salt, parmesan, fine herbs	
Brussels Sprouts ^{✓ GF}	\$10
Shaved brussels, dried cherries, toasted almonds, balsamic glaze	

Salads

Add chicken/salmon to any salad	\$8/\$12
Arugula Salad ^{GF ✓}	\$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
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 *	\$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 *	\$17
7oz beef patty, arugula, tomato, white cheddar, roasted garlic aioli, fried shallots, brioche bun	
Chickpea Salad Wrap * [✓]	\$16
Spinach flour tortilla, vegan mayonnaise, tomato, arugula	

Large

Chicken & Waffles *	\$17
Chicken sausage, two sunny side eggs, thyme maple syrup	
Half Order	\$11
Fish & Chips *	\$20
Proper beer batter, Atlantic salmon, tartar sauce, pommes frites	
Cauliflower Tacos [✓]	\$15
Tempura batter, corn tortillas, black bean hummus, cilantro-lime crema, pickled red onions, Sriracha sauce	
BBQ Brisket Mac & Cheese	\$17
Elbow noodles, Irish cheddar, fried shallots, house BBQ	

PREPARED FROM SCRATCH IN OUR NEIGHBORHOOD CRAFT KITCHEN

EXECUTIVE CHEF - JEFFREY SPRINGER
CHEF DE CUISINE - KAYLEY YEARLEY

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Avenues PROPER

Kids

Add apple or orange juice

\$1

Kids Fish

\$10

Battered Atlantic salmon, pommes frites, tartar sauce

Kids Grilled Cheese

\$9

White cheddar, sourdough, 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

Coffee & Tea

We proudly serve locally roasted artisan coffee by
Blue Copper Coffee Roasters

Coffee

\$4.5

Bottomless Millcreek 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

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

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.

*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

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