

Avenues PROPER

MIDDAY MENU

376 8th Avenue
SLC, Utah 84103

Mini

Mini Pitcher

32 oz pitcher of any of our house-brewed beers (except nitro)
Check our chalkboard for current draft selection

\$9

Starters

House Pickles ^{v GF}

Assortment of pickled seasonal vegetables

\$6

Bar Olives ^{v GF}

Royal herculean, luques, niçoise, EVOO, orange zest

\$6

Pommes Frites ^v

Proper beer aioli

\$6

Fancy Frites

Truffle salt, parmesan, fine herbs

\$9

Salads

Add chicken/salmon to any salad

\$8/\$12

Arugula Salad ^{GF v}

Herbed goat cheese, pickled beets, lemon-sumac vinaigrette, radish, sunflower seeds

\$13

Kale Caesar *

Kale, spinach, bread crumbs, parmesan, zucchini pickles, anchovy dressing

\$14

Sandwiches

choice of side salad or pommes frites

Add egg/bacon to any sandwich

\$2/\$3

Cubano

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

\$17

Veggie Burger

Black bean patty, ghost pepper cheese, poblano crema, pickled red onions, arugula, brioche bun

\$16

Spicy Chicken Sandwich *

Chicken sausage, Sriracha sauce, coleslaw, zucchini pickles, brioche bun

\$17

Brisket Sandwich

Traeger smoked brisket, gochujang, ginger slaw, hoisin BBQ, brioche bun

\$18

Avenues Proper Burger *

7oz beef patty, arugula, tomato, white cheddar, roasted garlic aioli, fried shallots, brioche bun

\$17

Chickpea Salad Wrap *^v

Spinach flour tortilla, vegan mayonnaise, tomato, arugula

\$16

Large

Chicken & Waffles *

Chicken sausage, two sunny side eggs, thyme maple syrup

\$17

Half Order

\$11

Fish & Chips *

Proper beer batter, Atlantic salmon, tartar sauce, pommes frites

\$20

Cauliflower Tacos ^v

Tempura batter, corn tortillas, black bean hummus, cilantro-lime crema, pickled red onions, Sriracha sauce

\$15

PREPARED FROM SCRATCH IN OUR NEIGHBORHOOD CRAFT KITCHEN

EXECUTIVE CHEF - JEFFREY SPRINGER
CHEF DE CUISINE - KAYLEY YEARLEY

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Kids

Add apple or orange juice

Kids Fish

Battered Atlantic salmon, pommes frites, tartar sauce

Kids Grilled Cheese

White cheddar, sourdoug, choice of salad or frites

Kids Waffle

Crispy waffle, fruit, thyme maple syrup

Kids Noodles

Elbow noodles, butter, parmesan

Kids Chicken Sandwich *

Chicken sausage, brioche bun, choice of salad or frites

\$1

\$10

\$9

\$7

\$9

\$11

Coffee & Tea

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

Coffee

Bottomless Blue Copper Coffee Roasters House Brew

Decaf Coffee

Bottomless Millcreek Coffee Roasters House Decaf

Tea

See server for tea selections

Iced Tea

Milk Subs

Almond, oat

\$4.5

\$4.5

\$4

\$4

\$1.75

Cold Drinks

Juice by the Glass

Orange, grapefruit, cranberry

San Pellegrino

.5 L

Soda (12 oz)

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

IBC Root Beer

Cock'n Bull Ginger Beer

\$4

\$4

\$1.75

\$5

\$5

Mocktails

Avenues Spritzer

Lemon, simple syrup, club soda, lavender bitters

Ginger Lemonade

Ginger simple syrup, lemon juice, lemon wedge

London Proper

Earl grey tea, milk, lavender bitters, simple syrup

\$7

\$7

\$8

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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