

# STRATFORD PROPER

PREPARED FROM SCRATCH IN OUR NEIGHBORHOOD CRAFT KITCHEN

BRUNCH

**SMALL**

- PARFAIT\* . . . . . 6  
*Greek Yogurt, House Granola, Berries, Local Honey*
- PROPER OATMEAL . . . . . 5  
*Brown Sugar, Whipped Crème Fraîche*
- QUICHE . . . . . 6  
*Daily Selections*
- HUSHPUPIES. . . . . 8  
*Jalapeno Relish, Smoked Grits, Radish*
- FRENCH ONION SOUP . . . . . 8  
*Caramelized Onion, Spent Grain, Gruyère Cheese*
- POMMES FRITES\* . . . . . 4  
*Hand-Cut Fries, Garlic Aioli*  
*Add Fine Herbs, Parmesan Cheese, Truffle Powder. . . . . 2*

**OMELETS**

*Served with a Side of Hash Browns*

- ALL MEAT OMELET\* . . . . . 12  
*House Ham, Corned Beef, Sausage, Roast Beef*
- FUNERAL POTATO OMELET\* . . . . . 9  
*Funeral Potatoes, Corn Chips, Tomato, Arugula, Cheddar Cheese*
- BREAKFAST SAUSAGE OMELET\* . . . . . 10  
*Jalapeno Relish, Gruyère Cheese, Fennel, Garlic, Shallot, Spinach*
- AVOCADO OMELET\* . . . . . 11  
*Pickled Red Onion, Tomato, Chèvre Cheese*

**TOASTS**

- FRESH BAKED BREAD WITH YOUR CHOICE OF TOPPING:**
- Peanut Butter & Banana . . . . . 5*
  - Sweet Cream Butter, Cinnamon & Sugar . . . . . 3*
  - Brie & Apple. . . . . 5*
  - Avocado, Sea Salt . . . . . 5*
  - Roasted Tomato, Basil Pesto . . . . . 5*
  - Cured Salmon, Crème Fraîche . . . . . 8*
  - Whipped Butter, Olive Oil . . . . . 3*
  - Daily Selection of House Jam . . . . . 4*

**SALADS**

- ARUGULA SALAD\* . . . . . 8  
*Black Pepper, Feta Cheese, Radish, Sherry Vinaigrette, Candied Walnuts*
  - COBB SALAD\* . . . . . 12  
*Romaine, Bacon Lardons, Tomato, Avocado, Boiled Egg, Blue Cheese Ranch*
- Add to Any Salad: Chicken \$4, Trout \$5, Steak \$6*

**LARGE**

- STRATFORD BREAKFAST\* . . . . . 10  
*2 Eggs Any Style, Toast, Hash Browns, Bacon or Breakfast Sausage*
- BREAKFAST SAUSAGE & GRITS . . . . . 11  
*Smoked Grits, Soy Glazed Mushroom, 1 Egg Any Style*
- MARKET VEGETABLE HASH\* . . . . . 11  
*Market Vegetables, Chimichurri, 2 Eggs Any Style, Hash Browns, Kale*
- BREAKFAST BURRITO . . . . . 10  
*Cheddar Cheese, Scrambled Eggs, Cilantro, Crème Fraîche, Pickled Peppers, Hash Browns*
- BREAKFAST PIZZA . . . . . 13  
*Smoked Ricotta Cheese, Prosciutto, Arugula, Sunny Egg*
- FRENCH TOAST . . . . . 9  
*Honey Ricotta Cheese, Berries, Powdered Sugar, Brioche*
- EGGS BENEDICT\* . . . . . 12  
*English Muffin, Watercress, Prosciutto, Poached Egg, Basil Hollandaise*
- SOUTHWESTERN BENEDICT\* . . . . . 12  
*Cornbread, Pico Hollandaise, Cumin Fiesta Peppers, Poached Eggs, Spinach*
- STEAK & EGGS\* . . . . . 14  
*4oz Sirloin, 2 Eggs Any Style, Béarnaise Butter*

**SANDWICHES**

*All sandwiches served with a side salad or fries*

- REUBEN . . . . . 13  
*House Marble Rye, Corned Beef, Gruyère Cheese, Russian Dressing, Sauerkraut*
- FRENCH DIP . . . . . 12  
*House Baguette, Roast Beef, Caramelized Onions, White Cheddar Cheese, Au Jus*
- SUNRISE BISTRO BURGER\* . . . . . 13  
*Caramelized Onions, Arugula, Garlic Aioli, Brie or White Cheddar Cheese, Sunny Egg, Brioche Bun*
- SUNRISE PORTOBELLO BURGER\* . . . . . 13  
*Portobello Mushroom, Tartufo Cheese, Pickled Roasted Peppers, Arugula, Balsamic, Sunny Egg, Brioche Bun*

*Add to Any Sandwich: Avocado \$1, Bacon \$2*

**SIDES**

- Egg . . . . . 1*
- Ham | Bacon | Breakfast Sausage . . . . . 2*
- Hash Browns . . . . . 2*
- Toast . . . . . 2*
- Funeral Potatoes . . . . . 5*
- Avocado . . . . . 1*

**EXECUTIVE CHEF • JEFF SPRINGER | CHEF DE CUISINE • NEIL AYERS | SOUS CHEF • RYAN SANDERS**

\*May be prepared gluten-free by request

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness

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**BRUNCH COCKTAILS**

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- BLOODY MARY . . . . . 3  
MIMOSA . . . . . 3

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**COLD DRINKS**

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- JUICE . . . . . 3  
*Orange, Grapefruit*
- MARTINELLI'S APPLE JUICE . . . . . 3
- MAMACHARI KOMBUCHA . . . . . 6  
*Lemon Ginger, Mint Lime, Jasmine Rose, Honey Lavender*
- SAN PELLGRINO (.5L) . . . . . 3
- ICED TEA . . . . . 3
- SODA . . . . . 1.25  
*Coke, Diet Coke, Sprite, Dr. Pepper (12 oz. Can)*
- COCK'N BULL GINGER BEER . . . . . 3.5
- IBC ROOT BEER . . . . . 3.5

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**KIDS FAIRE**

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- KIDS BUTTERED NOODLES . . . . . 5  
*Butter, Parmesan*
- KIDS PIZZA . . . . . 7  
*Pepperoni or Cheese*
- KIDS GRILLED CHEESE . . . . . 6  
*On Sourdough, Fries or Fruit*
- KIDS BURGER . . . . . 7  
*Plain Cheeseburger with Ketchup, Fries or Fruit*

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**HOT DRINKS**

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*We proudly serve locally roasted artisan coffee by  
La Barba Coffee Roasters*

- TEA . . . . . 3
- ESPRESSO . . . . . 2.5
- ESPRESSO MACCHIATO . . . . . 3
- CAPPUCCINO . . . . . 3.25
- CORTADO . . . . . 3
- |                              | 8 oz. | 12 oz. | 16 oz. |
|------------------------------|-------|--------|--------|
| BREWED COFFEE . . . . . 2    | 2.25  | 2.75   |        |
| LATTE . . . . . 3.25         | 3.75  | 4.25   |        |
| MOCHA . . . . . 3.75         | 4.25  | 4.75   |        |
| CHAI . . . . . 3.75          | 4.25  | 4.75   |        |
| AMERICANO . . . . . 2.5      | 2.75  | 3.5    |        |
| HOT CIDER . . . . . 3.75     | 4.25  | 4.75   |        |
| HOT CHOCOLATE . . . . . 3.75 | 4.25  | 4.75   |        |

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**ADD-ONS**

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- EXTRA SHOT . . . . . 1
- SOY | COCONUT | OAT MILK . . . . . 0.75
- SYRUPS . . . . . 0.50  
*Vanilla | Sugar Free Vanilla, Hazelnut, Caramel Sauce, Chocolate Sauce, Seasonal Syrup*

**OUR STORY**

Stratford Proper Café & Bistro is located on Stratford Avenue in the Highland Park neighborhood. We were drawn to this neighborhood because of the great sense of community we found here, and we wanted to offer a place to gather with friends and neighbors to enjoy great food. Our 3 owners grew up in Salt Lake and feel fortunate to be a part of this unique and vibrant city. At Stratford Proper, we bring the same commitment to serving high-quality food and beverages we have been bringing to our sister locations over the years at Avenues Proper, Proper Burger, and Proper Brewing Company.

**OUR FOOD**

Our food is truly handmade. All of our breads, pastries, pastas, sauces, and more are made from scratch in our craft kitchen. In using quality ingredients and classic techniques, we take traditional bistro fare influences and elevate them to create our handcrafted meals.

**OUR BEER**

We proudly serve beers from our sister location, Proper Brewing Company. We produce small-batch artisan beers with a focus on quality and creativity, using the highest-quality malts and hops along with a changing cast of yeasts to craft unique offerings.

**OUR SOURCES**

We are committed to supporting our local farmers, ranchers, and artisans by sourcing as many local and regional products as possible. We thank all of our great producers in the state, and proudly advocate for Utah businesses and organizations.

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