

STRATFORD PROPER

PREPARED FROM SCRATCH IN OUR
NEIGHBORHOOD CRAFT KITCHEN

DINNER

SMALL

HERBED FOCACCIA 3
EVOO, Balsamic Vinegar

MARINATED OLIVES* 5
*Castelvetrano, Cerignola, Kalamata, Arbequina,
Orange Zest, Rosemary*

HOUSE PICKLES* 4
Selection of Seasonal Vegetables

FUNERAL POTATOES. 5
Cheddar Cheese, Fine Herbs, Cornflakes

POMMES FRITES* 4
*Hand-Cut Fries, Garlic Aioli
Add Fine Herbs, Parmesan Cheese, Truffle Powder. 2*

FRENCH ONION SOUP. 8
Caramelized Onion, Baguette, Gruyère Cheese

MARKET GRILLED VEGETABLES* 8
Farmer's Market Selection, White Balsamic, Burrata Cheese

BRIE EN CROUTE 9
Apple & Brie Cheese, Brittle, Crostini

HUSH PUPPIES 8
Jalapeño Relish, Smoked Grits, Radish

STRATFORD CHARCUTERIE* 11
Honey Mustard, Black Pepper Lavosh

MUSSELS* 12
Caramelized Fennel, White Wine, Cream, Toast Points

SALADS

WARM BEET SALAD* 9
*Roasted Beets, Pickled Red Onion, Purple Kale, Chèvre Cheese,
Brown Butter Balsamic Vinaigrette*

ARUGULA SALAD* 8
*Black Pepper, Feta Cheese, Radish, Sherry Vinaigrette,
Candied Walnuts
Entrée Size 11*

COBB SALAD* 12
*Romaine, Bacon Lardons, Tomato, Avocado, Boiled Egg, Blue
Cheese Ranch*

HOUSE SALAD* 8
*Mixed Greens, Red Onion, Roasted Carrots, Crouton,
Tartufo Cheese, Red Wine Vinaigrette
Entrée Size 11*

*Add Chicken to Any Salad 4
Add Trout to Any Salad 5
Add Steak to Any Salad 6*

PIZZA

MARGHERITA 10
Mozzarella Cheese, San Marzano Tomatoes, Basil

SWEET VEGGIE MARINARA. 11
*Marinara, Carmelized Fennel, Honey Ricotta Cheese, Watercress,
Black Pepper*

SMOKED RICOTTA PESTO 11
*Basil Pesto, Butternut Squash, Smoked Ricotta Cheese,
Pecorino Cheese*

PROSCIUTTO & ARUGULA. 13
Tomato Cream Sauce, Prosciutto, Mozzarella Cheese, Arugula

Add Pepperoni or Sausage to Any Pizza. 2

PASTA

Our pastas are made fresh in-house daily

FETTUCCINI CARBONARA. 13
Pancetta, Egg Yolk, Parmesan Cheese, Fine Herbs

SQUASH GNOCCHI 13
*Butternut Squash Puree, Candied Walnuts, Roasted Squash, Basil
Pesto, Gruyère Cheese, Spinach*

SPAGHETTI BOLOGNESE. 14
*Beef Bolognese, Smoked Ricotta Cheese, Mushrooms, Fine Herbs,
Crispy Sage, Sourdough*

MUSHROOM AGNOLOTTI 14
*Soy Glazed Mushrooms, Brodo, Celery Root, Pecorino Cheese,
Arugula*

PLATES

BISTRO BURGER. 13
*Caramelized Onions, Arugula, Garlic Aioli, Brie or White
Cheddar Cheese, Fries or Side Salad*

PORTOBELLO BURGER 13
*Portobello Mushroom, Tartufo Cheese, Pickled Roasted Peppers,
Arugula, Balsamic, Fries or Side Salad*

*Add Avocado to Any Burger 1
Add Bacon to Any Burger 2*

BISTRO SIRLOIN. 21
Funeral Potatoes, Béarnaise Butter, Demiglace

UTAH TROUT 19
*Watercress Salad, Fingerling Potato, Butternut Squash,
Burnt Lemon*

CAST IRON CHICKEN BREAST. 18
Pommes Purée, Chicken Gravy, Seasonal Vegetable

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

COLD DRINKS

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

KIDS FAIRE

KIDS BUTTERED NOODLES	5
<i>Butter, Parmesan</i>	
KIDS PIZZA	7
<i>Pepperoni or Cheese</i>	
KIDS GRILLED CHEESE	6
<i>On Sourdough, Fries or Fruit</i>	
KIDS BURGER	7
<i>Plain Cheeseburger with Ketchup, Fries or Fruit</i>	

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HOT DRINKS

*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

ADD-ONS

EXTRA SHOT	1
SOY COCONUT OAT MILK	0.75
SYRUPS	0.50
<i>Vanilla Sugar Free Vanilla, Hazelnut, Caramel Sauce, Chocolate Sauce, Seasonal Syrup</i>	

**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.