

per se

SOCIAL CORNER

BRUNCH

Saturday & Sunday 11:00AM to 2PM

FOOD

THE BRUNCH BURGER 22

8oz. Blue Goose Organic beef, Fresh Challah bun, sunny egg, melted fontina cheese, truffle aioli and syrah caramelized onions.

QUEBEC FOIE GRAS GRADE A 19

BRASATO BENNY 17

5 hours slowly braised Beef, hollandaise sauce, poached eggs, potatoes and heritage greens.

AVO BENNY 15

english muffins, Fresh Guacamole, poached eggs, potatoes and heritage greens.

SMOKED SALMON BAGEL 17

High grade pacific smoked salmon, daily fresh wooden fire Siegel's Bagel, dill and lime cream cheese arugula salad.

CLASSIC BENNY 16

Maestro ham, English muffin, potatoes, heritage greens and homemade hollandaise.

BELGIAN LIEGE WAFFLES 15

French brandy cherries, chantilly cream and caramel sauce.

WILD MUSHROOMS SHAKSHUKA 16

Roasted san marzano tomatoes, poached eggs, confit garlic on forno chubby flatbread and oriental spices.

ADD ONS

Avocado 3 • Hollandaise 3 • Poached Egg 2
Single waffle 3½ • Brasato Beef 4 • Maestro Ham 3
Chorizo 3 • Bacon 2½

DRINKS

SHINE YOUR MORNING

MIMOSA 5 • CAESAR CLASSICO 5

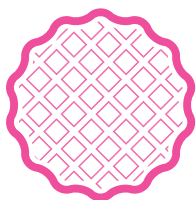
CAFFÉ CICLO

ESPRESSO 3 • AMERICANO 3½ • CAPPUCCINO 4½
ESPRESSO MACCHIATO 3½ • GRAPPA 9 • AFFOGATO 9



ROSALINDA
BARRA IBERICA

neve



ORGANIC GELATO



CICLO
ESPRESSO

water + flour

P I Z Z E R I A