

per se
SOCIAL CORNER

BRUNCH

Saturday & Sunday 10:00AM to 2PM

FOOD

THE BRUNCH BURGER 24

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

QUEBEC FOIE GRAS GRADE A 12

BRASATO BENNY 18

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

AVO BENNY 16

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

SMOKED SALMON BAGEL 18

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

CLASSIC BENNY 17

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

BELGIAN LIEGE WAFFLES 16

French brandy cherries, chantilly cream and caramel sauce.

WILD MUSHROOMS SHAKSHUKA 17

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

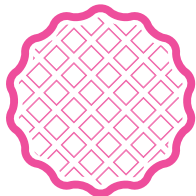
DRINKS

SHINE YOUR MORNING
MIMOSA 5 • CAESAR CLASSICO 5

CAFE' CICLO
ESPRESSO 3½ • AMERICANO 4¼ • CAPPUCCINO 5
ESPRESSO MACCHIATO 3¾ • GRAPPA 9 • AFFOGATO 9



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ORGANIC GELATO



CICLO
ESPRESSO

water + flour
PIZZERIA