

per se

SOCIAL CORNER

BRUNCH MENU

11:00am - 2:30pm

THE BRUNCH BURGER 26

8oz in-house handground Blue Goose organic beef, egg sunny side up, fresh challah bun, truffle aioli, melted fontina cheese and syrah caramelized onions

BACON 3 | QUEBEC FOIE GRAS GRADE A 16

AVOCADO + SOURDOUGH 15

Sourdough bread baked in a clay mold, Mexican avocado, Sicilian organic extra virgin olive oil and heritage greens

TWO POACHED EGGS 4

EGGS BENEDICT

Fresh artisanal ciabatta, poached eggs, hollandaise sauce, served with roast potatoes and heritage greens

- PROSCIUTTO COTTO 17

Mastro® premium cured and slow cooked Italian ham

- SMOKED SALMON 18

High grade Pacific smoked salmon

- BRASATO BEEF 17

Five hours slowly braised beef

SPANISH BREAKFAST 18

Grilled Spanish chorizo, kaffir lime mint yogurt, two eggs sunny side up, double cooked Spanish Style potatoes, spicy marinara, topped with roasted garlic, smoked paprika and aioli

BRUNCH BRAVAS 17

Double cooked Spanish Style potatoes, poached egg, spicy marinara topped with hollandaise, smoked paprika and aioli

ADD ONS

Hollandaise 3 | Poached Egg 2 | Bacon 3 | Crispy Goat Cheese 3