

per se

# SOCIAL CORNER

## BRUNCH MENU

Monday-Friday 11:00am - 2:00pm  
Saturday-Sunday 11:00am - 2:30pm

### THE BRUNCH BURGER 34 *(Limited quantity)*

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

BACON 3 | QUEBEC FOIE GRAS GRADE A 23

### AVOCADO + SOURDOUGH 17

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 18

Mastro® premium cured and slow cooked Italian ham

### - SMOKED SALMON 21

Kuterra™ in-house smoked salmon

### - BRASATO BEEF 18

Five hours slowly braised beef

### SPANISH BREAKFAST 19

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 18

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

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## ADD ONS

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