

— *per se* —

SOCIAL CORNER

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BRUNCH MENU

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

THE BRUNCH BURGER 36 *(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

CRUMBLED BACON 4 | QUEBEC FOIE GRAS GRADE A 23

AVOCADO + SOURDOUGH 18

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 20

Mastro® premium cured and slow cooked Italian ham

- SMOKED SALMON 22

Kuterra™ in-house smoked salmon

- BRASATO BEEF 20

Five hours slowly braised beef

SPANISH BREAKFAST 21

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 24

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

choice of : CRUMBLED BACON | BRAISED BEEF | AVOCADO

ADD ONS

Hollandaise 3 | Poached Egg 2
Crispy Goat Cheese 3 | Spanish Chorizo 9

