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Lunch Pick: The cheeseburger at Brassaii

BY KAROLYNE ELLACOTT

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The cheeseburger at Brassaii is built around an 8 oz. beef patty.

IMAGE: KAROLYNE ELLACOTT

Squirreled away from the hubbub of King West, Brassaii tends to be thought more of as a place for after-work cocktails than a dining destination. Chef Marcus Monteiro is striving to change this image, with his new midday menu featuring picks like scallops with fig jam, and rosemary-poached pear and squid ink chips. Sometimes, however, all you want is a burger.

Available for lunch or weekend brunch, chef's cheeseburger (\$16) begins with 8oz of beef — a handsome mix of Alberta chuck, brisket, hanger plus fat, for flavour. Cooked on the flat top, the patty is topped with slices of aged cheddar from Pine River before being parceled in a Fred's Bread brioche bun. The mound then meets strips of bacon, lettuce and tomato plus slices of Mrs. Whyte's kosher dill pickles, which help cut the heaviness.

All is slathered in their spicy mayo (which does nothing to cut the heaviness) and the result is a tremendous burger that may necessitate a quick post-lunch snooze.

[Brassaii](#), 461 King St. W., 416-598-4730

Karolyne Ellacott is senior editor at Post City Magazines. She pedals around town in heels — paired winningly with men's b-ball shorts — and tucks into a vast array of Hogtown's eats. Follow all of her eclectic writing interests on Twitter [@kellacott](#).

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