

BRUNCH



BOTTOMLESS CHAMPAGNE BAR 40

TUTTI FRUTTI

BASIC 17

homemade granola, mixed berries

CALIFORNIA FRUIT 26

melon, berries, honey yogurt

BED & BREAKFAST

THOUSAND COUNT 23

toasted belgian waffle, orange cream

FLUFFY PILLOWS 24

pancakes, mixed berries, powdered sugar

MORNING CURE 25

chef's choice of cold cuts, goat cheese, manchego

CALIFORNIA TOAST 28

avocado, grilled artisanal sour dough loaf, hummus, sunflower seeds, crispy quinoa

EGG CELLENT

V.I.P. 29

scrambled egg whites, spinach, mushrooms, red pepper coulis, potato swirl

THE BLVD BENEDICT 34

parma ham, swiss chard, grilled country bread, lobster, *hollandaise

LONDON BRIDGES 38

egg, baked beans, sausage, cured english bacon, portobello mushroom, grilled tomato, juice, choice of coffee or tea

THE Blvd signature

TRUFFLE BROTHERS 36

two-egg frittata, peas, black truffle, pecorino romano

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NORWEGIAN 32

poached eggs, smoked salmon, potato rosti, *hollandaise, caviar

MI RANCHO 29

sunny-side up eggs, corn tortillas, avocado, chorizo

BEGIN HERE

BABY SPINACH & CALIFORNIA DATES 20

crumbled goat cheese, pistachio, honey lemon dressing

TUNA NICOISE SALAD 27

baked pee wee potatoes, green beans, cured olives, heirloom tomatoes, warm poached egg, citrus dressing

SMOKED SALMON PIZZA 28

fennel and leek fondue, lemon oil, fresh dill

THIS SHOULD DO IT

SERRANO & FIG SANDWICH 28

manchego cheese, marinated pepper, fig jam, mustard frills, crushed marcona almonds, soft pretzel bun

LAMB BURGER 30

brioche bun, persian cucumber, baby arugula, crumbled feta cheese, sundried tomato & harrisa aioli

THE BLVD BURGER 35

brioche bun, short rib & chuck pattie, truffle tremor cheese, garlic & provencale herb butter, yellow tomato & red mustard frills

PORCINI MUSHROOM RAVIOLI 36

caramelized cipolini onion, sautéed mushrooms, baby sorrel, smoked tomato relish

GRILLED MARINATED FLANK STEAK 34

red onion & rapini salad, baby iceberg, heirloom cherry tomato, pointe reyes blue cheese ranch dressing

JIDORI CHICKEN PICCATA 33

preserved lemon, green olive, roasted cauliflower, king mushrooms, ricotta salata, oregano

GRILLED SEA BREAM 41

pipperade, squash blossom fritter, tapenade

MOMENT OF SWEETNESS

ask for our dessert tray **14 each**

FARM TO TABLE

THE Blvd utilizes the freshest produce, meats & fish from indigenous farms & markets supporting the local community & a healthy lifestyle.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Please note a service charge of 18% for 6 people and up will be added automatically.

  @BeverlyWilshire #THE Blvd

Chef de Cuisine Jeffrey Cristelli
Executive Chef Thomas Bellec