

# BREAKFAST

## BED & BREAKFAST

### FLUFFY PILLOWS 24

buttermilk pancakes, mixed berries, powdered sugar

### FRENCH TOAST 25

cinnamon raisin french toast  
bananas foster

### THOUSAND COUNT 23

toasted belgian waffle, orange cream, almonds

### MORNING CURE 25

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

### CALIFORNIA TOAST 28

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

### SMOKED SALMON BAGEL 28

citrus and chive cream cheese capers, red onion

## EGG CELLENT

### EL AMERICANO 36

two eggs any style, breakfast meat, coffee or tea, juice, choice of one baker's hand

### LONDON BRIDGES 38

two eggs any style, baked beans, sausage, cured english bacon, portobello mushroom, grilled tomato, coffee or tea, juice

*THEBlvd signature*

### TRUFFLE BROTHERS 36

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

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### MI RANCHO 29

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

### MACHO MAN 42

prime NY, two eggs any style, anaheim chiles, queso fresco

### V.I.P. 29

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

### COUNTRY BREAKFAST 28

sunny-side up eggs, sundried tomato, smoked bacon, kale, pecorino romano served on countrybread

### NORWEGIAN 32

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

## BAKER'S HAND

### VIENNOISERIES (choose three) 18

layers: croissant, pain au chocolat, pain aux raisins

glazed: maple pecan twist, cheese danish, orange sunkist

scooped: blueberry, chocolate banana, carrot zucchini flaxseed bran

yeast: baguette

bagels: assorted

## TUTTI FRUTTI

### ORGANIC TEFF PUDDING 16

dates, apple, toasted pumpkin seeds dried blueberry & coconut flakes

### BW ORGANIC CHIA SEED PARFAIT 16

mango, kiwi, coconut flakes, toasted almonds

### CALIFORNIA FRUIT 26

melon, berries, honey yogurt

### BASIC 17

homemade granola, mixed berries

### MUESLI 17

gluten-free, almonds mixed berries

### FRESH SQUEEZED JUICE 11

## CHEF'S FARM TO TABLE INGREDIENTS

**CITRUS** fresno, santa paula

**HERBS/GREENS/PRODUCE** babe farms, santa maria / kenter canyon farms, ventura

**TOMATOES** wilgenburg greenhouses, reddley

**LETTUCE/MICROGREENS** fresh origins, san diego / peterson farm, bay area

### CHEESES

drake farms, ontario & sonoma punta reyes/arcata

*\*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.*

**Chef de Cuisine Jeffrey Cristelli**  
**Executive Chef Thomas Bellec**