

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 

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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

the traditional: croissant, pain au chocolat, pain aux raisins

the bakers board: daily selection of house-made viennoiseries

muffins: blueberry, chocolate banana, carrot zucchini flaxseed bran

bagels: plain, onion, sesame, cinnamon-raisin

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

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 15% for breakfast is added automatically. For parties of 6 or more 18% is added automatically.

  @BeverlyWilshire #THEBlvd

Chef de Cuisine Jeffrey Cristelli

 **Gluten Free**

 **Vegetarian**

 **Vegan**