

BRUNCH



CHAMPAGNE

PERRIER-JOUËT

BOTTOMLESS CHAMPAGNE BAR 55

Limited to 2.5 hours

TUTTI FRUTTI

BASIC 17
VG homemade granola, mixed berries

CALIFORNIA FRUIT 26
VG 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
GF 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
GF egg, baked beans, sausage, cured english bacon, portobello mushroom grilled tomato, juice, choice of coffee or tea
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TRUFFLE BROTHERS 36
GF two-egg frittata, peas black truffle, pecorino romano
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NORWEGIAN 32
GF poached eggs, smoked salmon potato rosti, *hollandaise, caviar

MI RANCHO 29
GF sunny-side up eggs, corn tortillas avocado, chorizo

BEGIN HERE

BABY SPINACH & CALIFORNIA DATES 20
GF crumbled goat cheese, pistachio VG honey lemon dressing

TUNA NICOISE SALAD 27
GF 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 CHEESE BURGER 33
milk bun, short rib & chuck pattie aged white cheddar cheese, bacon jam, heirloom tomato & butter lettuce

PORCINI MUSHROOM RAVIOLI 36
VG caramelized cipolini onion, sautéed mushrooms, baby sorrel, smoked tomato relish

GRILLED MARINATED FLANK STEAK 34
GF 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
pipperrade, squash blossom fritter tapenade

MOMENT OF SWEETNESS

ask for our dessert tray **14 each**

FARM TO TABLE

THEBlvd 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.

Chef de Cuisine Jeffrey Cristelli

@BeverlyWilshire #THEBlvd

GF Gluten Free

VG Vegetarian

✓ Vegan