

# BRUNCH



Veuve Clicquot

## BOTTOMLESS CHAMPAGNE BAR 55

Limited to 2.5 hours

## THEBowls

### CALIFORNIA FRUIT 26

melon, berries, honey yogurt

### BASIC 17

homemade granola, mixed berries

## THEBreads

### FLUFFY PILLOWS 22

butter milk pancakes, mixed berries,  
powdered sugar

### THOUSAND COUNT 22

toasted belgian waffle, orange cream,  
almonds

### CALIFORNIA TOAST 28

avocado, grilled artisanal sourdough  
hummus, sunflower seeds, crispy  
quinoa

## THEEggs

### 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

*THEBlvd signature*

### MI RANCHO 29

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

### V.I.P. 29

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

### NORWEGIAN 32

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

@BeverlyWilshire #THEBlvd

## 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

### CHICKEN PICCATA 32

breaded chicken, brown butter,  
capers, lemon juice, kale, broccoli

### ROASTED SEA BREAM 38

bok choy, wild mushrooms, soba  
noodles, spicy-herbal broth

### SEAFOOD PASTA 40

hand torn pappardelle, mussels,  
scallops, shrimp, tomato, saffron nage

### FRESH SPINACH BUCATINI 34

broccoli, baby kale, lemon, tomatoes  
garlic, walnut streusel

### THE BLVD CHEESE BURGER 33

milk bun, short rib & chuck patty  
aged white cheddar cheese, heirloom  
tomato & butter lettuce

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### RED QUINOA BOWL 26

red quinoa, sweet potato, avocado  
beets, steamed kale, sunflower seeds  
tofu, citrus dressing

add poached egg 6  
add grilled shrimp 12  
add grilled chicken 10

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## MOMENT OF SWEETNESS

ask for our dessert tray **14 each**

## FARM TO TABLE

*THEBlvd features locally-sourced  
ingredients from farms like Murray  
Weiser and Knoll to ensure your dining  
experience is both delicious and  
responsible.*

\*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.

**Gluten Free**

**Vegetarian**

**Vegan**