

BRUNCH



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 24

buttermilk pancakes, mixed berries,
powdered sugar

THOUSAND COUNT 24

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

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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

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

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

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.*

@BeverlyWilshire #THEBlvd

Gluten Free

Vegetarian

Vegan