

LUNCH ON
THE Blvd

THE Prefix

\$55 PER PERSON

THE First

CHOICE OF:

FALAFEL  

chickpea, almond, spinach

HOUSE-MADE RICOTTA

blistered tomatoes, aged balsamic, torn basil

TUSCAN KALE  

dried fruits, crispy quinoa, balsamic vinaigrette

GAZPACHO  

charred cucumber, heirloom tomato

THE Second

CHOICE OF:

CARROT RIGATONI 

arugula pesto, blistered tomatoes, artichokes

CHICKEN

fregola sarda, fine herbs

THE BLVD CHEESEBURGER*

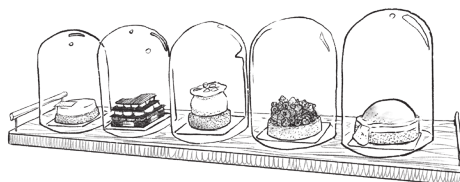
aged white cheddar, heirloom tomato, lettuce, milk bun

MAPLE SALMON* 

japanese cucumber, radish, grilled endive, cara cara oranges

THE Desserts

seasonal offerings



Corey Burgan
Chef de Cuisine



= vegan



= gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please note a service charge of 15% for breakfast is added automatically. For parties of 6 or more 20% is added automatically.