BRUNCH ON
THEBlvd

THE Drinks

BLOODY MARY
house-made tomato mix, vodka
-21-

GREEN GODDESS
spinach, kale, grainy smith apples
-12-

DETOX
red beets, ginger, apples
-12-

THE Eggs

TRUFFLE FRITTATA*
*two-egg frittata, asparagus, black truffle, pepato cheese
-36-

SHAKSHUKA*
poached eggs, spiced tomato sauce, chili pepper, onion cumin, feta cheese, pita bread
-32-

LOBSTER OMELETTE*
petite greens, caviar
-40-

STEAK & EGGS*
6 oz. ny strip loin, two eggs any style, sriracha hollandaise harvest bread, frites
-36-

NORWEGIAN BENEDICT*
smoked salmon, poached eggs, pumpernickel hollandaise caviar and breakfast potatoes
-35-

FARMERS MARKET*
egg white scramble, pepper coulis, arugula, mushrooms
-31-

CHILAQUILES*
sunny-side up eggs, corn tortillas, poached chicken tomatillo sauce, queso fresco
-28-

THE Table

CALIFORNIA FRUIT PLATE*
seasonal fruits, honey yogurt
-26-

HOUSE-MADE RICOTTA
blistered tomatoes, aged balsamic, torn basil
-18-

THE Salads

BABY SPINACH & CALIFORNIA DATES*
goat cheese, pistachios, honey-lemon dressing
-20-

add grilled salmon + 18

TUSCAN KALE*
crispy quinoa, dried fruits, balsamic vinaigrette
-20-

add lobster tail + 18

THE Breads

PANCAKES
PLAIN OR GRANOLA CRUNCH
wild berry compote
-24-

AVOCADO TARTINE
country toast, crushed avocado, haricots verts
-28-

THE Flatbreads

PROSCIUTTO & TRUFFLE
turmeric cream, baked egg, shaved grana padano, prosciutto arugula
-30-

LAMB & MUSHROOM
wild mushrooms, pepato cheese, smoked tomato
-30-

THE Desserts

seasonal offerings
-14 each

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 brunch is added automatically. For parties of 6 or more 20% is added automatically.

THE Bowls

PITAYA mixed berries, banana, granola

RED QUINOA red quinoa, sweet potato, avocado, beets, kale sunflower seeds, tofu, citrus dressing
-26-

THE Sandwiches

sandwiches are served with your choice of fries or salad

THE BLVD CHEESEBURGER*
aged white cheddar, heirloom tomato, lettuce milk bun
-33-

AHI TUNA BURGER*
seared tuna, sriracha aioli, lettuce, feta cheese sprouts pickled onions, pain au lait
-35-

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