

BRUNCH ON  
**THE Blvd**

**MOËT & CHANDON  
 CHAMPAGNE BAR**  
 limited to two & a half hours  
 -55 per person-



**THE Drinks**

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



**GREEN GODDESS**  
 spinach, kale, granny 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 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-

**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-

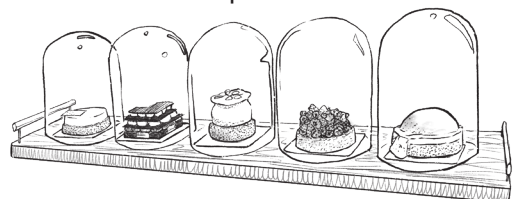
**THE Flatbreads**

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

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

**THE Desserts**

seasonal offerings  
 -14 each-



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