

BRUNCH ON
THE Blvd

**PERRIER-JOUËT
 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 Vegan

SQUASH  
 sage pesto, mint, cashew cheese
 -20-

TUSCAN KALE  
 dried fruits, sunflower seeds, pumpkin seeds
 balsamic vinaigrette
 -20-

QUINOA  
 chickpea, avocado, broccoli, radish, almonds, cucumber
 charred tofu, caramelized onion dressing
 -24-

AVOCADO TARTINE 
 country toast, sun-dried tomato, green beans, radish
 add prosciutto or smoked salmon +8
 -25-

HEALTHY BURGER 
 wild mushrooms, oats, quinoa, sprouts
 -32-

THE Table

CHEESE & CHARCUTERIE
 daily selections, pickled mustard seeds, local honey
 -32-

PROSCIUTTO FLATBREAD
 truffle cream, baked egg, prosciutto, arugula, pepato cheese
 -26-

MARGHERITA FLATBREAD
 heirloom tomatoes, mozzarella, torn basil
 -26-

ROASTED LEEK & GARLIC FLATBREAD
 goat's cheese, balsamic, pumpkin seeds
 -26-

THE Breads

PANCAKES
 CLASSIC OR CHOCOLATE
 berry compote, syrup
 Full -24- Short Stack -13-

BRIOCHE FRENCH TOAST
 banana caramel sauce
 -24-

SMOKED SALMON PLATE
 bagel chips, tomato, onion, capers
 -28-

THE BLVD CHEESEBURGER*
 fig, brie, chicory, heirloom tomato, fries
 -30-

AHI TUNA BURGER
 seared tuna, goat cheese, sriracha aioli, sprouts
 boston bibb lettuce
 -32-

Cory Burgan

 = 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.

THE Bowls

CALIFORNIA FRUIT 
 seasonal fruits, honey yogurt
 -22-

SHEEP'S RICOTTA
 grilled sourdough, charred heirloom tomatoes, torn basil
 balsamic reduction
 -18-

CAESAR SALAD
 crisp lettuce, parmesan, herb croutons
 -20-
 add chicken -8- shrimp -12- avocado -8- grilled salmon -18-

THE Eggs

LOBSTER FRITTATA 
 potatoes, caviar, fine herbs
 -40-

STEAK & EGGS* 
 6 oz ny strip loin, two eggs any style, sriracha hollandaise
 potatoes, arugula
 -38-

TRUFFLE FRITTATA* 
 wild mushrooms, black truffle, porcini salt, parmesan
 -35-

FARMERS MARKET* 
 egg white scramble, pepper coulis, arugula, mushrooms
 -30-

SHAKSHUKA*
 two poached eggs, spiced tomato sauce
 feta cheese, pita bread
 -30-

FILLED YORKSHIRE PUDDING*
 two fried eggs, chicken sausage, sage, potatoes
 -32-

SMOKED SALMON BENEDICT* 
 corn cake, cajun hollandaise
 -35-

THE Desserts

-14 each-

CITRUS BUTTERMILK TART
 buttermilk custard, blood orange gelée
 white chocolate whipped ganache

PINK LEMONADE
 lemon gel, raspberry mousse, vanilla ganache

BOX OF ROSES
 white chocolate mousse, almond cake
 rosé strawberry compote

LOVE LETTER
 milk chocolate ganache, passion fruit cream
 praline rice krispy

CHOCOLATE HEART
 flourless chocolate cake, dark chocolate mousse
 hazelnut crunch