

# Brunch

## CAVIAR

<b>CLASSIC OSETRA</b>	<b>135</b>
1 OZ	
<b>IMPERIAL OSETRA</b>	<b>245</b>
1 OZ	
<b>ELITE RESERVE OSETRA</b>	<b>395</b>
1 OZ	
Condiments, Gaufrette Chips	


## SEAFOOD & CRUDO

<b>OYSTERS</b>	<b>30</b>
6 Seasonal Oysters, Mignonette Lemon	
<b>CHILLED SEAFOOD TOWER</b>	<b>90</b>
6 Oysters, 2 Lobster Tails 4 Nordic Shrimp, Cocktail Sauce Mignonette, Lemon	
<b>SHRIMP COCKTAIL</b>	<b>36</b>
4 Large Shrimp, Cocktail Sauce	

## BRUNCH FAVORITES

<b>KALE &amp; SPINACH FRITTATA</b> 	<b>25</b>
Goat Cheese, Parmesan, Peas	
<b>SKILLET GREENS</b> 	<b>28</b>
Rapini, Spinach, Broccoli 2 Soft Poached Eggs	
<b>SMOKED SALMON BAGEL SANDWICH</b>	<b>28</b>
Gem Lettuce, Dill, Cream Cheese Capers, Red Onions	
<b>CLASSIC BENEDICT</b>	<b>28</b>
English Muffin, Canadian Back Bacon Hollandaise, Hash Browns	
<b>MAINE LOBSTER BENEDICT</b>	<b>40</b>
English Muffin, Lemon Balm Emulsion Smoked Caviar, Hash Browns	
<b>HAND-CUT FRENCH TOAST</b> 	<b>28</b>
Brioche, Berries, Caramel Pecan Crumb	

## BAKERY

<b>A BERRY SPECIAL CROISSANT</b>	<b>16</b>
 House-Made Strawberry Jam Valrhona Fraise Red Chocolate Whipped Cream Freeze-Dried Strawberries	

## CLASSICS

<b>BURRATA SALAD</b> 	<b>24</b>
Arugula, Local Peaches, Pickled Red Onion Walnuts, Shiso Dressing	
<b>"LITTLE GEM" LETTUCE SALAD</b>  	<b>24</b>
California Citrus Fruits, Radish Edamame, Ginger Sesame Dressing	
<b>AVOCADO TOAST</b> 	<b>25</b>
Roma Tomatoes, Feta Cheese Spiced California Almond Crumb Add Poached Egg: 6	

## MAINS

<b>STEAK &amp; EGGS</b>	<b>49</b>
2 Eggs Any Style, 5 oz. Tenderloin Breakfast Potatoes, Béarnaise Sauce	
<b>ORGANIC MARY'S CHICKEN "PAILLARD"</b> 	<b>36</b>
Tomatoes, Kalamata Olives Artichokes, Potato Vierge	
<b>SCOTTISH SALMON</b>	<b>36</b>
Fennel Pollen, Grilled Blood Orange Ancient Farro Grains	
<b>CALIENTE</b>	<b>29</b>
Chorizo, Buffalo Mozzarella Morita Chili Oil	
<b>SEAFOOD PAPPARDELLE</b>	<b>39</b>
Lobster, Shrimp & Scallops Citrus Beurre Blanc, Black Pepper Gremolata	
<b>BW BURGER</b>	<b>33</b>
Beef Short Rib Burger, Avocado Aioli Crunchy Pickle Slaw, Fries	



@THEBLVDBW

 Dairy-Free  Gluten-Free  Vegan  Vegetarian

Produce sourced from the local Santa Monica Farmers' Market.

\*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% gratuity is added automatically.

# THE BEVERLY HILLS

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