

# Lunch

## BREADS

**GRILLED SOURDOUGH**  15  
*Salmoriglio, Olive Oil, Garlic Confit, Tomatoes*

## APPETIZERS

**ICED LOCAL ROOT VEGETABLE CRUNCH**  22  
*Beet Labneh, Seeds*

**HOUSE-MADE RICOTTA**  24  
*Petite Herbs, Kashmiri Salt, Spanish Oil  
Roasted Seasonal Fruits, Grilled Bread*


**WOOD GRILLED BROCCOLI**  24  
*Smoked Blue Cheese, Spiced Crunch*



**CLAMS & CHORIZO** 26  
*Basil, Garlic, Tomatoes, Espelette, Butter  
Charred Bread*

**JAPANESE HAMACHI "CRUDO"**   28  
*Cilantro, Jalapeños, Lemon Citronette*

**PRIME BEEF TATAKI**   28  
*Yuzu, Truffles, Sesame Seeds*

## SALADS

**BURRATA SALAD**  24  
*Arugula, Local Peaches, Pickled Red Onion  
Walnuts, Shiso Dressing*

**"LITTLE GEM" LETTUCE SALAD**   24  
*California Citrus Fruits, Radish, Edamame  
Ginger Sesame Dressing*

**QUINOA, ROASTED FENNEL & POMEGRANATE TABBOULEH**   24  
*Charred Carrots, Citrus, Smoked Eggplant*

**SALAD ENHANCEMENTS**


Chicken	10
Salmon	18
Shrimp	20
Grilled Lobster Tail	24
8 oz. Filet Steak	38

## SANDWICHES

**BW BURGER** 33  
*Beef Short Rib Burger, Avocado Aioli  
Crunchy Pickle Slaw, Fries*

**GLAZED PORK BELLY BANH MI** 30  
*Five Spice Rub, Toasted Sesame Seeds  
Crunchy Baguette, Fries*

**KIMCHI, QUINOA & BEAN BURGER**  30  
*Jalapeño Spread, Iceberg Lettuce, Fries*


**TABBOULEH, HUMMUS & AVOCADO TARTINE**  30  
*Spiced Hummus, Locally Sourced Avocado  
Italian Bread, Fries*

## ENTREES

**BRAISED TOFU**  32  
*Rice Noodles, Kale, Thai Basil, Spinach  
Peanuts, Black Sesame Seed Sauce*

**ORGANIC MARY'S CHICKEN "PAILLARD"**  36  
*Tomatoes, Kalamata Olives, Artichokes  
Potato Vierge*

**SCOTTISH SALMON** 36  
*Fennel Pollen, Grilled Blood Orange  
Ancient Farro Grains*

**GRILLED BRANZINO**  36  
*Smoked Whole Seed Chermoula, Cilantro  
Lime, Whipped Turnips*


**STEAK FRITES** 44  
*8 oz. New York Striploin, Pont Neuf Fries  
Petite Herbs, Bone Marrow Butter*

**SEAFOOD PAPPARDELLE** 39  
*Lobster, Shrimp & Scallops, Citrus Beurre Blanc  
Black Pepper Gremolata*

**TOMATO SAFFRON GNOCCHI**  30  
*Tomato, Ricotta, Basil, Grana Padano*

## ARTISANAL FLATBREADS

**CALIENTE** 29  
*Chorizo, Buffalo Mozzarella, Morita Chili Oil*

**FUNGHI**  29  
*Crispy Wild Mushrooms, Mozzarella  
Basil, Marinara*

## DESSERTS

**AGRIOS** 15  
*Limoncello Bavarian Cream, Monterey Almonds  
Candied Eureka Lemon*

**BOLLO** 15  
*Brioche Bun, Caramel, Vanilla Cream*

**CANNOLO** 15  
*Ricotta, Chocolate, Golden Hills Pistachios  
Candied Cara Cara Oranges*

**MACARON ICE CREAM SANDWICH** 15  
*Vanilla Ice Cream, Strawberry Jam, White Chocolate  
Monterey Almonds*

**SORBET** 15  
*San Andreas Strawberry Sorbet, Almond Crumb  
Freeze-Dried Strawberries*



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

# THE BEVERLY HILLS

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