

# Brunch

## BAKERY

### A BERRY SPECIAL CROISSANT 16



House-Made Strawberry Jam  
Valrhona Fraise Red Chocolate  
Whipped Cream  
Freeze-Dried Strawberries

## CAVIAR

### ROYAL OSETRA 135

1 oz

### IMPERIAL OSETRA 245

1 oz

### ELITE RESERVE OSETRA 395

1 oz, Accoutrements, Toast Points

## BRUNCH FAVORITES

### KALE & SPINACH FRITTATA 25

Goat Cheese, Parmesan, Peas

### SKILLET GREENS 28

Rapini, Spinach, Broccoli, 2 Soft Poached Eggs

### SMOKED SALMON BAGEL SANDWICH 28

Gem Lettuce, Dill, Cream Cheese, Capers, Red Onions

### CLASSIC BENEDICT 30

English Muffin, Canadian Back Bacon, Hollandaise  
Hash Browns

### MAINE LOBSTER BENEDICT 40

English Muffin, Lemon Balm Emulsion  
Smoked Caviar, Hash Browns

### HAND-CUT FRENCH TOAST 28

Brioche, Berries, Caramel Pecan Crumb

### AVOCADO TOAST 25

Roma Tomatoes, Feta Cheese  
Spiced California Almond Crumb  
Add 2 Poached Eggs: 12

### CROQUE MADAME 25

Black Forest Ham, Gruyère, Mornay Sauce  
Sunny-Side Up Egg

### HUEVOS RANCHEROS 28

Ranchero Sauce, Chorizo, Avocado Queso Fresco  
Beans, 2 Sunny-Side Up Eggs

## SALADS

### BURRATA SALAD 24

Local Heirloom Tomatoes, Arugula Pesto  
Dehydrated Olives

### LOCAL 'EARTH MIX' GREENS 24

Shaved Root Vegetables, Edamame  
Creamy Balsamic Vinaigrette

### CAESAR SALAD 25

Baby Romaine, Asiago, White Anchovies, Lavash

## SEAFOOD & CRUDO

### OYSTERS 30

6 Seasonal Oysters, Mignonette, Lemon

### CHILLED SEAFOOD TOWER 90

6 Oysters, 2 Lobster Tails  
4 Nordic Shrimp, Cocktail Sauce  
Mignonette, Lemon

### SHRIMP COCKTAIL 40

4 Large Shrimp, Cocktail Sauce

## ENTRÉES

### BW BURGER 33

Beef Short Rib Burger, Avocado Aioli  
Crunchy Pickle Slaw, Fries

### SEAFOOD PAPPARDELLE 40

Lobster, Shrimp & Scallops, Arugula Cream  
Lemon Gremolata

### DUNGENESS CRAB CAKE 40

Celery Root, Horseradish, Vinaigrette, Frisée

### SCOTTISH SALMON 38

Arugula, Feta, Watermelon, Charred Pearl Onion  
Avocado Goddess, Couscous

### ORGANIC MARY'S CHICKEN "PAILLARD" 36

Tomatoes, Kalamata Olives, Artichokes  
Potato Vierge

### STEAK & EGGS 55

2 Eggs Any Style, 8oz. NY Striploin  
Breakfast Potatoes, Béarnaise Sauce



@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 WOOD

BEVERLY HILLS