

# Lunch

## BREADS

- GRILLED SOURDOUGH**  15  
*Salmoriglio, Olive Oil, Garlic Confit, Tomatoes*
- DAILY LAVASH SELECTION**  15  
*Whipped Spinach, Feta*

## APPETIZERS

- ICED LOCAL ROOT VEGETABLE CRUNCH**  22  
*Beet Labneh, Seeds*
- HOUSE-MADE RICOTTA**  24  
*Arugula, Seasonal Fruits, Kashmiri Salt Grilled Sourdough*
- WOOD GRILLED BROCCOLINI**  24  
*Aji Cheese, Aged Lemon Panko*
- CLAMS & CHORIZO** 26  
*Basil, Garlic, Tomatoes, Espelette Pepper Charred Bread*
- JAPANESE HAMACHI "CRUDO"**   28  
*Cilantro, Jalapeños, Lemon Citronette*
- WAYGU BEEF YAKITORI**  29  
*Shishito, Sesame Seeds Sweet Yao Gai Sauce*

## 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  
*Shaved Iceberg Lettuce, Heirloom Tomato Red Onion, Fries*
- TABBOULEH, HUMMUS & AVOCADO TARTINE**  30  
*Spiced Hummus, Locally Sourced Avocado Italian Bread, Fries*

## SALADS

- BURRATA SALAD**  24  
*Local Heirloom Tomatoes, Arugula Pesto Dehydrated Kalamata*
- LOCAL 'EARTH MIX' GREENS**  24  
*Shaved Root Vegetables, Edamame Creamy Balsamic Vinaigrette*
- QUINOA, ROASTED FENNEL & POMEGRANATE TABBOULEH**  24  
*Charred Carrots, Citrus, Smoked Eggplant*
- CAESAR SALAD** 25  
*Baby Romaine, Asiago, White Anchovies, Lavash*
- CALAMARI SALAD** 28  
*Local Chicory, Carrot Julienne, Snap Peas Spicy Miso Dressing*
- SALAD ENHANCEMENTS**
- Chicken 10  
Salmon 18  
Shrimp 24  
Grilled Lobster Tail 24  
5 oz. Filet Steak 28

## ENTRÉES

- BRAISED TOFU**  32  
*Rice Noodles, Kale, Thai Basil, Spinach Peanuts, Black Sesame Seed Sauce*
- SEAFOOD PAPPARDELLE** 40  
*Lobster, Shrimp & Scallop, Arugula Cream Lemon Gremolata*
- TOMATO SAFFRON GNOCCHI**  30  
*Tomato, Ricotta, Basil, Grana Padano*
- DUNGENESS CRAB CAKE** 40  
*Celery Root, Horseradish, Vinaigrette, Frisee*
- SWORDFISH** 38  
*Horseradish Crust, Roasted Potatoes, Olives Grilled Asparagus, Garlic Beurre Blanc*
- SCOTTISH SALMON** 38  
*Arugula, Feta, Watermelon, Charred Pearl Onion Avocado Goddess, Couscous*
- ORGANIC MARY'S CHICKEN "PAILLARD"**  36  
*Tomatoes, Olives, Artichokes, Potato Vierge*
- STEAK FRITES** 44  
*8 oz. NY Striploin, Pont Neuf Fries Petite Herbs, Bone Marrow Butter*



@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, a 20% gratuity is added automatically.

# THE BEVERLY HILLS WOOD

BEVERLY HILLS