

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**
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|----------------------|----|
| 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