

New Year's Day Brunch

BAKERY

PUMPKIN SPICE LATTE CROISSANT 22



House-Made Pumpkin Spice
Latte Ganache Cappuccino
Pastry Cream

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, Spiced California Almond Crumb
Feta Cheese, 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

RODEO DRIVE PANCAKES  25

Gold Infused Chocolate Mousse
100% Maple Syrup

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 20% gratuity is added automatically.

THE BEVERLYWOOD

BEVERLY HILLS