

Brunch

CAVIAR

ROYAL OSETRA 1 OZ	165
IMPERIAL OSETRA 1 OZ	265
ELITE RESERVE OSETRA 1 oz, Accoutrements, Toast Points	395

BRUNCH FAVORITES

KALE & SPINACH FRITTATA 	32
Goat Cheese, Parmesan, Peas	
GREEN SHAKSHUKA 	34
Power Green Mix Cooked With Garlic, Onions North African Spices, 2 Poached Eggs	
SMOKED SALMON BAGEL SANDWICH	32
Gem Lettuce, Dill, Cream Cheese, Capers, Red Onions	
CLASSIC BENEDICT	34
English Muffin, Canadian Back Bacon, Hollandaise Hash Browns	
MAINE LOBSTER BENEDICT	46
English Muffin, Lemon Balm Emulsion Smoked Caviar, Hash Browns	
HAND-CUT FRENCH TOAST 	30
Brioche, Berries, Caramel Pecan Crumb	
AVOCADO TOAST 	30
Roma Tomatoes, Feta Cheese Spiced California Almond Crumb Add 2 Poached Eggs: 12	
CROQUE MADAME	26
Black Forest Ham, Gruyère, Mornay Sauce Sunny-Side Up Egg	
HUEVOS RANCHEROS	34
Ranchero Sauce, Chorizo, Avocado Queso Fresco Beans, 2 Sunny-Side Up Eggs	

BAKERY

ORANGE & CREAM CROISSANT	22
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House-Made Marmalade, Vanilla
White Chocolate Cream

SALADS

BURRATA SALAD 	32
Local Heirloom Tomatoes, Arugula Pesto Dehydrated Olives	
LOCAL 'EARTH MIX' GREENS 	30
Shaved Root Vegetables, Edamame Creamy Balsamic Vinaigrette	
CAESAR SALAD	34
Baby Romaine, Asiago, White Anchovies, Lavash	

SEAFOOD & CRUDO

OYSTERS	36
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	38
Beef Short Rib Burger, Avocado Aioli Crunchy Pickle Slaw, Fries	
SEAFOOD PAPPARDELLE	44
Lobster, Shrimp & Scallops, Arugula Cream Lemon Gremolata	
DUNGENESS CRAB CAKE	44
Celery Root, Horseradish, Vinaigrette, Frisée	
SCOTTISH SALMON	44
Arugula, Feta, Watermelon, Charred Pearl Onion Avocado Goddess, Couscous	
ORGANIC MARY'S CHICKEN "PAILLARD" 	46
Tomatoes, Kalamata Olives, Artichokes Potato Vierge	
STEAK & EGGS	58
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 BEVERLYWOOD

BEVERLY HILLS