

Brunch

BAKERY

STRAWBERRY & SICILIAN PISTACHIO CROISSANT

Sicilian Pistachio
Strawberry Jam



22

RAW BAR

ICE COLD OYSTERS

36

GULF PRAWNS

House Cocktail Sauce, Meyer Lemon, Chilled Prawns

40

SEA LIFE PLATTER

Served with 6 Oysters, 1 Main Lobster Tail, 4 Whole Prawns
4 Little Neck Clams

98

BOWLS

ACAI BOWL

Mixed Berries, Bananas, Granola

22

STEEL CUT OATMEAL BRULÉE

Roasted Local Fruit

24

APPETIZERS

SPRING BERRIES & BELLWETHER RICOTTA

House-Made Granola, Market Berries
Vanilla Bean Greek Yogurt

26

AVOCADO TOAST

Smashed Avocado, Pickled Red Onions
Whipped Harissa Yogurt, Radishes

Add 2 Poached Eggs: 12

30

CHILLED MAINE LOBSTER ROLL

Old Bay Sauce Remoulade, Lobster Knuckles
Buttery Brioche Roll, Celery Leaves

42

KALE CAESER SALAD

Tuscan Kale, Parmesan Cheese
Aromatic Crouton Crumble

28

LYONNAISE SALAD

Applewood Smoked Bacon, California Chicory
Poached Hen Egg

36

JUICE BAR & SMOOTHIES

CARAMEL CASHEW COFFEE SMOOTHIE

Oat Milk, Agave

14

ANTI-O SMOOTHIE

Oat Milk, Kale, Blueberries, Flaxseed

14

CLEANSING JUICE

Cucumber, Celery, Apple
Kale, Ginger

14

FRESHLY SQUEEZED ORANGE JUICE

14

ENTRÉES

CROQUE MADAME

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

32

GRILLED GREEN ASPARAGUS MIMOSA

Brown Butter & Crispy Capers, Hard Boiled Eggs
Brioche Crumble, Meyer Lemon Sabayon

28

BRAISED BEEF SHORT RIB HASH

48 Hour Braised Short Rib, Roasted Piquillo Peppers
Red Pearl Onions, Carrots, Sunny-Side-Up Hen Egg

38

HUEVOS RANCHEROS

Black Beans, Ranchero Sauce, Chorizo
Avocado Queso Fresco, Scrambled Eggs

34

CHARCOAL GRILLED DRY-AGED STRIPLOIN & EGGS

Two Eggs Any Style, Dry Aged 9oz. Striploin
Béarnaise Sauce, Breakfast Potatoes

72

CALIFORNIA BREAKFAST

Two Eggs Any Style, Smoked Bacon Or Sausage
Breakfast Potatoes

32

SMOKED NORWEGIAN SALMON BENEDICT ROYALE

Sautéed Spinach, Poached Hen Eggs, Hollandaise Sauce

42

BLVD BURGER

Dry-Aged Bone Marrow Burger, Heirloom Tomatoes
Bibb Lettuce, Bacon Marmalade

38

ROASTED CHICKEN & SOURDOUGH

BELGIAN WAFFLE

Roasted Chicken, Bacon & Chive Sourdough Waffle
Honey Butter

42

FRENCH TOAST

Spiced Brioche, Maple Syrup, Market Berries
Crème Fraîche Chantilly Cream

30



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

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