

# Brunch

## JUICE BAR & SMOOTHIES 14

### ANTI-O SMOOTHIE

Oat Milk, Kale, Blueberries, Flaxseed

### CLEANSING JUICE

Cucumber, Celery, Apple  
Kale, Ginger

### FRESHLY SQUEEZED ORANGE JUICE

## RAW BAR

**ICE COLD OYSTERS**   36  
Meyer Lemon, Mignonette Sauce

**GULF PRAWNS** 40  
House Cocktail Sauce, Meyer Lemon  
Chilled Prawns


**SEA LIFE PLATTER**   98  
Served with 6 Oysters, 1 Maine Lobster Tail  
4 Whole Prawns, Dijonnaise Sauce

## APPETIZERS

**SPRING BERRIES & BELLWETHER RICOTTA**  26  
House-Made Granola, Harry's Berries  
Vanilla Bean Greek Yogurt

**STEEL CUT OATMEAL BRULÉE** 24  
Roasted Local Fruit

**AVOCADO TOAST**  30  
Pickled Red Onions, Young Radishes  
Whipped Harissa Yogurt  
Add 2 Poached Eggs: 12

**RED GEM CAESAR SALAD**  26  
Aromatic Brioche Crumble, Aged Parmesan  
Caesar Dressing

**MIXED GREEN SALAD**   26  
Shaved Market Vegetables  
Edamame, Balsamic Vinaigrette

## BAKERY



**BLUEBERRY CRUFFIN** 22  
Laminated Brioche   
Blueberry Crème Fraîche

## ENTRÉES

**CROQUE MADAME** 32  
Gruyère Cheese, Sunny-Side-Up Hen Egg  
Mornay Sauce, Black Forest Ham

**48 HOUR BRAISED BEEF SHORT RIB HASH**   38  
Red Wine Beef Jus, Red Pearl Onions  
Roasted Piquillo Peppers, Carrots  
Sunny-Side-Up Hen Egg

**HUEVOS RANCHEROS BREAKFAST BURRITO** 34  
Black Beans, Ranchero Sauce, Chorizo  
Avocado, Queso Fresco, Scrambled Eggs

**28-DAY AGED STRIPLOIN & EGGS**   68  
Two Eggs Any Style, Dry Aged 9oz. Striploin  
Béarnaise Sauce, Hash Browns

**SMOKED NORWEGIAN SALMON BENEDICT ROYALE** 42  
Poached Hen Eggs, Hollandaise Sauce  
Young Chicory Salad, Everything Spice

**BLVD BURGER** 38  
Dry-Aged Bone Marrow Burger  
Heirloom Tomatoes, Bibb Lettuce  
Bacon Marmalade, THEBlvd Secret Sauce

**ROASTED CHICKEN & SOURDOUGH BELGIAN WAFFLE** 42  
Bacon & Chive Sourdough Waffle  
Honey Butter

**FRENCH TOAST** 30  
Spiced Brioche, Market Berries  
Caramel Pecan Crumble, Maple Syrup

**CALIFORNIA BREAKFAST** 34  
Two Eggs Any Style, Hash Browns  
Smoked Bacon Or Sausage

**OMELET** 30  
Choice of Toast, \$1 Per Topping



Dairy-Free



Gluten-Free



Vegan



Vegetarian

Produce sourced from local Girl & Dug Farm

\*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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