

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



HOLIDAY SPECIAL CROISSANT 25
Gianduja Pastry Cream 
Marshmallow Cream, Sprinkles

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

SNAKE RIVER FARMS STRIPLOIN & EGGS   68
Two Eggs Any Style, Snake River Farms 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 BIVOL

BEVERLY HILLS