

Father's Day Brunch

BAKERY

RAINBOW CROISSANT 22

Gianduja Pastry Cream



SAVORY VIENNOISERIES

BACON, CREAM CHEESE, CHIVES 20

NDUJA, RICOTTA, PISTACHIOS 22

CARAMELIZED ONION, GOAT CHEESE 20

JUICE BAR & SMOOTHIES 14

CARAMEL CASHEW COFFEE SMOOTHIE

Oat Milk, Agave

ANTI-O SMOOTHIE

Oat Milk, Kale, Blueberries, Flaxseed

CLEANSING JUICE

Cucumber, Celery, Apple, Kale, Ginger

FRESHLY SQUEEZED ORANGE JUICE

BOWLS

ACAI BOWL

Mixed Berries, Bananas, Granola

22

STEEL CUT OATMEAL BRULÉE

Roasted Local Fruit

24

APPETIZERS

SPRING BERRIES & BELLWETHER RICOTTA

House-Made Granola, Vanilla Bean Greek Yogurt

Harry's Berries

26

AVOCADO TOAST

Pickled Red Onions, Whipped Harissa Yogurt, Young Radishes

Add 2 Poached Eggs: 12

30

RED GEM CAESER SALAD

Caesar Dressing, Aromatic Sourdough Crumble, Parmesan

34

LYONNAISE SALAD

Nueske's Smoked Bacon, California Chicory

Sourdough Crouton & Poached Hen Egg

36

CHICKEN WINGS

House Fermented Hot Sauce

28

RAW BAR

GULF PRAWNS

House Cocktail Sauce, Meyer Lemon, Chilled Prawns

40

SEA LIFE PLATTER

6 Oysters, 1 Maine Lobster Tail, 4 Whole Prawns, Dijonnaise Sauce

98

ENTRÉES

BLVD BURGER

Dry-Aged Bone Marrow Burger, Heirloom Tomatoes

Bibb Lettuce, Bacon Marmalade, THE Blvd Secret Sauce

38

SMOKED NORWEGIAN SALMON BENEDICT ROYALE

Poached Hen Eggs, Hollandaise Sauce

Young Chicory Salad, Everything Spice

42

BLT

Applewood Smoked Bacon, Heirloom Tomatoes

Spring Lettuce, Sunny-Side-Up Egg

42

FRENCH TOAST

Spiced Brioche, Maple Syrup, Market Berries

Caramel Pecan Crumble

30

FRIED CHICKEN SANDWICH

Savory Cabbage, House Fermented Hot Sauce

Dill Ranch Dressing

36

FRENCH RIB-EYE DIP

Caramelized Onion, Emmentaler Swiss Cheese, Au Jus

38

HUEVOS RANCHEROS BREAKFAST BURRITO

Black Beans, Ranchero Sauce, Chorizo

Avocado, Queso Fresco, Scrambled Eggs

34

CROQUE MADAME

Gruyère Cheese, Sunny-Side-Up Hen Egg

Mornay Sauce, Black Forest Ham

32

DESSERT

U.S. OPEN INSPIRED

CLEAN SHOT

Banana, Bourbon, Caramel, Chocolate

18

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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