

B R E A K F A S T

THEBreads

FLUFFY PILLOWS 22

buttermilk pancakes, mixed berries, powdered sugar 

FRENCH TOAST 22

brioche french toast, bananas foster 

THOUSAND COUNT 22

toasted belgian waffle, orange cream, almonds 

CALIFORNIA TOAST 28

avocado, grilled artisanal sourdough hummus, sunflower seeds, crispy quinoa 

SMOKED SALMON & IKURA ROE 28

toasted bagel chips, dill cream cheese, ikura salmon caviar, caper berries

THEEggs

EL AMERICANO 36

two eggs any style, breakfast meat, coffee or tea, juice, choice of one baker's hand 

LONDON BRIDGES 38

two eggs any style, baked beans, sausage, cured English bacon, portobello mushroom, grilled tomato, coffee or tea, juice 
THEBlvd signature

TRUFFLE BROTHERS 36

two-egg frittata, peas, black truffle, pecorino romano
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MI RANCHO 29

sunny-side up eggs, corn tortillas, avocado, chorizo

V.I.P. 29

scrambled egg whites, spinach, mushrooms, red pepper coulis, potato swirl 

SHAKSHUKA 32

eggs poached in tomato sauce, chili peppers, onions, spiced with cumin served with pita bread 

NORWEGIAN 32

smoked salmon, poached eggs, potato rosti, hollandaise, caviar 

  @BeverlyWilshire #THEBlvd

THEBowls

BLACK BEAN BUDDHA BOWL 26

avocado, roasted squash, steamed kale, fried chickpeas, sorghum, lemon tahini drizzle 

ORGANIC CHIA SEED PARFAIT 16

strawberry, kiwi, coconut flakes, toasted almonds 

CALIFORNIA FRUIT 26

melon, berries, honey yogurt 

BASIC 17

homemade granola, mixed berries 

VANILLA PROTEIN MUESLI BOWL 17

old fashioned rolled oats, vanilla almond milk, honey, wild berries pomegranate molasses 

THEBakery

VIENNOISERIES & BAKED GOODS 18 (choice of 3 items)

the traditional: croissant, pain au chocolat

the bakers board: daily selection of house-made viennoiseries

muffins: blueberry, chocolate banana, carrot-zucchini, flaxseed bran

bagels: plain, cinnamon raisin, sesame, onion

FRESH SQUEEZED JUICE 11

Orange

Green Goddess

Spinach, Kale, Granny Smith Apples

Detox

Red Beets, Ginger, Apples

THEBlvd features locally-sourced ingredients from farms like Murray Weiser and Knoll to ensure your dining experience is both delicious and responsible.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Please note a service charge of 15% for breakfast is added automatically. For parties of 6 or more 18% is added automatically.

 Gluten Free

 Vegetarian

 Vegan