

Easter Brunch Menu

SUNDAY, APRIL 21, 2019

DIVIDE & CONQUER

Beignets - 6 | Almond Croissant - 5 | Crispy Bacon - 6

Potatoes Au Gratin - 8 | Fresh Fruit Plate - 8

FLYING SOLO (OR NOT)

House Yogurt & Granola Parfait - 11

housemade yogurt, honey oat granola, blueberry compote, fresh berries

Baby Kale - 12

pickled fennel, brandy apple sunchoke purée, spiced pumpkin seeds, sunchoke chip

Cured Salmon Toast - 16

pickled beet, arugula, house yogurt, dill

Pain Perdu - 14

housemade brioche french toast, rum custard, fresh berries, crème anglaise

Sourdough Johnny Cakes - 13

blueberry sauce, local honey

Oeufs En Meurette - 19

red wine poached eggs, chorizo, roasted red peppers, baby arugula

Croque Madame - 16

black forest ham, gruyere, truffle mornay, quail egg

BLVD Burger De Luxe - 18

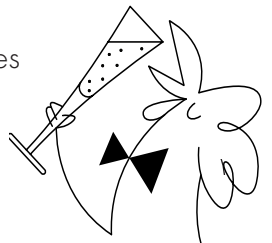
cheddar cheese, pickles, house dressing, sunny side egg, fries

Steak & Eggs - 26

8oz New York strip, french onion potato, sunny side egg

Fried Chicken & Waffles - 22

buttermilk fried chicken & housemade belgian waffles



Luxe Upgrades

Oysters | 18

1/2 dozen, chef's selection,
golden balsamic mignonette

22oz Bone-in Ribeye | 66

21-Day Dry-Aged,
Creekstone Farm's USA Certified
Black Angus Beef

Seafood Tower | 145

lobster, king crab,
jumbo shrimp, oysters

Petrossian Caviar Service

Daurenki | 95
Tsar Imperial Baika | 165
Special Reserve Shassetra | 220

Please be advised that consuming raw or undercooked food may increase your risk of foodborne illness.
Please be advised that a 20% service charge will automatically be applied to parties of 6 or more.