

Mother's Day

BRUNCH MENU | \$55 PER PERSON

FOR THE TABLE

Beignets | Cinnamon Roll | Crispy Bacon

50/50 Mashed Potatoes | House Yogurt & Granola Parfait

CHOOSE THREE

(served family style)

Baby Greens

farm lettuce, san gabriel citrus, kombucha vinaigrette

Cured Salmon Toast*

pickled beet, red onion relish, beet yogurt, dill

Pain Perdu

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

Shakshuka*

ottoman farm vegetable stew, poached farm eggs, goat cheese

Croque Madame*

local pit ham, gruyere cheese, truffle mornay, sunny-side farm egg

BLVD Steak Burger*

cheddar cheese, pickles, house dressing, sesame seed bun, hand-cut fries
thick-cut bacon (+5) | sunny-side farm egg (+3)

Fried Chicken & Waffles (+3pp)

buttermilk fried chicken & housemade belgian waffles

Steak & Eggs* (+5pp)

10oz prime bavette, breakfast potatoes, 2 farm eggs any style

Luxe Upgrades

Oysters* | 21

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

20oz Bone-In Ribeye* | 72

21-Day Dry-Aged,
Pat LaFrieda
Creekstone Farms, NJ

Seafood Tower | 160

lobster, king crab,
jumbo shrimp, oysters*

Regalis Caviar Service

Black Kaluga* | 85
Platinum Osetra* | 145
Grandeur* | 195

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be advised that a 4% covid surcharge and an 18% gratuity for your service team will automatically be applied to all guest checks.

Cocktails

BLOODY MARY — 13

CH Distillery Vodka, Housemade Bloody Mary Mix, Assorted Garnishes

AIR MAIL — 14

Plantation Dark Rum, Leblon Cachaça, Pineapple, Orgeat, Lime, Sparkling Wine

APEROL SPRITZ — 14

Aperol, Sparkling Wine, Soda

SOME LIKE IT HOT — 14

Lunazul Blanco, Ancho Reyes Liqueur, Gran Gala Liqueur, Jalapeño Shrub, Agave, Lime

PILSEN PALOMA — 14

Lunazul Blanco Tequila, Jeppson's Malort, Aperol, Passionfruit, Mexican Squirt, Lime

Mimosa — 12

Charles de Fere, Blanc de Blancs, Freshly Squeezed Orange Juice

Make It Bottomless (30pp)

Draft Beer

Apex Predator, Saison

Off Color Brewing, Chicago, Illinois 8

Lizard King, Pale Ale

Pipeworks Brewing, Chicago, Illinois 9

Bodem, IPA

Half Acre Brewing, Chicago, Illinois 8

Helles, Lager

Great Central Brewing, Chicago, Illinois 8

Rotating Draft,

Seasonal Rotation of Local Craft Beer 9

Bottled Beer

Right Bee,

Dry Cider, Chicago, Illinois 7

Miller Lite

Milwaukee, Wisconsin 6

Bud Light

St. Louis, Missouri 6

Coors Banquet

Golden, Colorado 6

Stella Artois

Leuven, Belgium 7

Blue Moon

Golden, Colorado 7

Wine By The Glass

CHAMPAGNE & SPARKLING

Pierre Sparr, Crémant d'Alsace, Brut Réserve, Alsace, France, NV 15

Raventos i Blanc, "De Nit", Reserva Rosado, Catalunya, Spain, 2017 16

Moët & Chandon, Imperial Reserve, Brut, Champagne, France, NV 25

SAUVIGNON BLANC

Craggy Range, "Te Muna", Sauvignon Blanc, Martinborough, New Zealand, 2019 15

Francois Le Saint, "Silex", Sauvignon Blanc, Sancerre, Loire Valley, France, 2018 17

CHARDONNAY

Maison Champy, Bourgogne Blanc, Burgundy, France, 2016 17

Freemark Abbey, Chardonnay, Napa Valley, California, 2018 22

PINOT NOIR

Ken Wright, Pinot Noir, Willamette Valley, Oregon, 2019 16

CABERNET SAUVIGNON

Four Vines, "The Kinker", Cabernet Sauvignon, Paso Robles, California, 2018 16

Liparita, Cabernet Sauvignon, Napa Valley, California, 2017 20