



STARTERS

BREAD SERVICE | 12

seasonal artisan breads, house-made butter & spreadables: salted butter truffle butter black garlic bone marrow butter seasonal sweet butter strawberry & black pepper compote

PORK BELLY BITES | 14

slow roasted pork belly, fig & apple chutney, grilled bread

CHARCUTERIE BOARD | 17

assorted cheeses, cured meats, olives, crackers, fruit compote

PLATES

H.O.T. PLATE | 15

two eggs, choice of bacon or sausage, skillet potatoes, choice of toast

AVOCADO TOAST | 15

thick cut sourdough, seasoned avocado, roasted cherry tomatoes, olive oil drizzle

DAYBREAK PARFAIT | 9

plain Greek yogurt, seasonal fresh fruit, granola, assorted nuts

CLAY AVE. TACOS | 14

scrambled eggs, smoked gouda cheese, choice of bacon or sausage, warm flour tortillas, pico de gallo, salsa roja

TEXAS OMELETTE | 15

three egg omelette filled with your choice of bacon or sausage, cheddar cheese. spring veggies, served with skillet potatoes and choice of toast

FIRST LIGHT OATMEAL | 10

classic steel cut oats, seasonal fresh fruit, cinnamon, assorted nuts

GRILLED CAESAR | 18

grilled chicken breast, charred romaine, house-made Caesar, roasted cherry tomatoes, shaved parmesan cheese Substitute Salmon +10 Substitute Prawns +15

STEAK & EGGS BENNY | 24

petite filet medallions, toasted brioche, fried eggs, bearnaise, crispy shallots

BLVD BURGER | 15

8oz patty, cheddar cheese, caramelized onion jam, Bibb lettuce, heirloom tomato, signature fancy sauce, toasted brioche bun Add Farm-Fresh Egg +2 Add Thick-Cut Bacon +4

BACON FOSTER WAFFLE | 16

crispy golden waffle, toasted Texas pecans, caramel, bacon, whipped cream

LOBSTER & CHIVE WAFFLES | 24

savory cheddar waffles, butter poached lobster, horseradish creme fraiche, maple syrup drizzle

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS; ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

SHARED PLATE FEE \$6.

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COCKTAILS

MASCHIO MIMOSA

prosecco with orange, cranberry, or grapefruit Glass | 9 Carafe | 27 **RED SANGRIA** red wine blend, brandy, lemon, orange, strawberry

orange liqueur,

celery, olives

lemon

Glass | 8 Carafe | 25

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BENVOLIO MIMOSA Brut Champagne with

Brut Champagne with orange, cranberry, or grapefruit

pineapple, lemon, house

simple

Glass | 9 Carafe | 27 WHITE SANGRIA white wine blend, orange, peach, peach liqueur,

GOLDEN WAVE | 14 vodka, Cointreau,

BLVD BLOODY MARY | 14 Tito's vodka, house bloody mix,

NON-ALCOHOLIC BEVERAGES

HOT COFFEE | 3

TEA | 3

Hot: Chamomile, Green, Black Iced: Sweet or Unsweet

MILK 4 Whole, 2%, Chocolate

JUICE 5 Orange, Apple, Cranberry, Grapefruit **SODA | 3** Coke, Sprite, Dr. Pepper, Diet Coke

SPARKLING WATER | 5

Saratoga Bottle 1L

STILL WATER | 5 Aqua Panna Bottle 1L

KIDS MENU _

For Children 12 and Under | 10

Choose One Per Category

Egg Style

Scrambled, Over Easy, Over Medium, Over Hard

Bread Variety

Toast - Multigrain or Sourdough Pancake, Waffle

Side Choice

Bacon, Sausage, Potatoes, Fruit Cup (+\$4)

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