

BRUNCH SPRING 2008

We serve local products from farms, ranches and fisheries guided by principles of sustainability.

STARTERS

- Charcuterie (Cured Meats) & Artisan Cheese 26
- Chilled Asparagus w/ Bacon, Egg & Leek Vinaigrette 10
- Radicchio & Herb Salad 11
- Amelia's (House) Salad w/ Anchovy Crouton, Poached Egg 10
- Caramelized Onion Tartine w/ Pea Greens, Kalamata Vinaigrette 12
- Seasonal Fruit 6

ENTRÉES

- Baked Eggs w/ Cream, Parmesan & Hedgehog Mushrooms, Bacon 11
- Eggs & Chorizo w/ Creamy Polenta, Avocado Cruda 11
- Fried Eggs Pommes Anna & Romesco 11
- Poached Eggs, Grilled Little Gems, Escalavida & Bacon 11
- Crème Brûlée French Toast 11
- Croque Madame with La Querica Prosciutto, Mornay Sauce 12
- L Burger with Manchego & Frites 12
- Sunny Side Up Pizzetta 14

SIDES

- Farm Fresh Egg 3
- Bacon 4
- Seasonal Greens Sauté w/ Onions & Golden Raisins 6
- Avocado, Arbequina Olive Oil, Sea Salt 6
- Pommes Anna 5
- Spiced Pomme Frites w/ Horseradish Aioli 6
- Grilled Artisan Bread, Butter & Marmalade 6
- Churros and Valrhona Chocolate Sauce 8

LIBATIONS

- Bloody Mary 9
- Mimosa w/ Blood Orange Juice 9
- Moscato d'Asti 10

"TRUST YOUR CHEF" — AME