



BRUNCH SPRING 2010

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

BREAKFAST STARTERS

- Avocado, Arbequina Olive Oil, & Sea Salt 6
- Pommes Anna 5
- Salt & Vinegar Chips 3
- Seasonal Fruit 6

BREAKFAST ENTRÉES (WITH FRUIT, TOAST & MARMALADE)

- Steak & Eggs w/ Romesco & Roasted Potatoes 14
- Eggs & Chorizo w/ Creamy Polenta & Avocado 11
- Eggs Oscar w/ Chickpea Fritters & Ancho Aoli 13
- Poached Eggs w/ Crispy Polenta & Pea Greens 11
- Fried Eggs & Bacon w/ Farmer's Cheese & Toast 10
- Crème Brûlée French Toast 9
- Spring Greens & Garlic Frittata 8
- Sunny Side-Up Pizzetta 14

LUNCH ENTRÉES

- Charcuterie (Cured Meats) & Artisan Cheese 13/26
- Amelia's (House) Salad w/ Anchovy Crouton, Poached Egg 10
- Fried Calamari w/ Harissa Aioli 9
- L Tacos w/ Crispy Petrole Sole 12
- Gnudi w/ Pancetta, Sweet Pea Greens, Leeks & Hard Egg 11
- L Burger with Manchego & Frites 12

SIDES

- Farm Fresh Eggs 3
- Grilled Apple Sausage 4
- Sautéed Greens & Garlic 7
- Bacon 4
- Spiced Pomme Frites w/ Horseradish Aioli 6
- Grilled Artisan Bread, Butter & Marmalade 3

LIBATIONS

- Bloody Mary 7
- Mimosa w/ Blood Orange Juice 6

"TRUST YOUR CHEF" — AME

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