



BRUNCH SUMMER 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
- Seasonal Fruit 6

BREAKFAST ENTRÉES (WITH FRUIT, ARTISAN BREAD & MARMALADE)

- Steak & Eggs w/ Romesco & Roasted Potatoes 14
- Eggs & Chorizo w/ Creamy Polenta & Avocado 11
- Eggs Oscar w/ Chickpea Fritters & Ancho Aoli 13
- Pork Belly & Poached Eggs w/ Crispy Polenta 11
- Heirloom Tomatoes, Fried Eggs & Bacon 10
- Scrambled Eggs, Goat Cheese & Herb w/ Abuelita Tortillas 9
- Crème Brûlée French Toast 9
- 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/ Lemon Coriander Aioli 9
- L Tacos w/ Crispy Petrole Sole 12
- Gnudi w/ Pancetta, Corn, Sweet Onion, Parm, Hard Egg & Almond 11
- L Burger with Manchego & Frites 12

SIDES

- Farm Fresh Eggs 3
- Grilled Apple Sausage 4
- Sautéed Haricot Verts 7
- Crispy 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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