· AMERICUS ·

BRUNCH

ENTREES

Roast Beef Red Flannel Hash Hash of roast beef, sweet potato and red beets, cheddar cheese, two sunny side up eggs, molasses hollandaise, pickled red onion, scallion	24
Crab Cake Benedict Seared crab cakes, grilled English muffin, lemon dressed baby arugula, poached eggs, Bearnaise, greens salad, tarragon vinaigrette	26
Bananas Foster French Toast Brioche grilled French toast, bourbon caramel sauce, bananas, whipped cream, powdered sugar, walnuts	18
Open Faced Brunch Burger Grilled brioche, hand cut fries, bacon cheddar cheese burger, sunny side up egg, maple aioli	21
Chive Ricotta Scramble Grilled Tuscany bread, chive and ricotta soft scrambled eggs, baby arugula, crumbled bacon	16

COCKTAILS

Bloody Marys Mimosas LaBelle Bloody Mary Traditional 11 14 Sparkling white wine, fresh The Winemaker's Kitchen Jalapeño orange juice wine, tomato juice, fresh lime, Worcestershire, horseradish, salt, pepper **Fall Siesta** 12 Sparkling white wine, apple cider, cinnamon simple syrup **Bloody Elixir** 14 Tito's vodka, house-made Bloody Mary mix, crispy bacon strip, Old **Breakfast Mule** 12 **Bay Seasoning** Sparkling wine, ginger beer, fresh lime **Smoky Mary** 14

El Recuerdo mezcal, house-made Bloody Mary mix, Tajin salt rim

^{*}Consuming raw or undercooked meat, poultry, seafood and eggs may increase your risk of food borne illness. Please inform your server if you have sensitivities or allergies