

• AMERICUS •

BRUNCH

ENTREES

Baked Pumpkin French Toast ^V	16
Cinnamon raisin bread, pumpkin caramel, cranberries, white chocolate chips, whipped cream	
Avocado Toast ^V	16
Artisan sunflower seed bread, avocado puree, soy eggs, Boursin cheese, sesame seeds, mixed greens	
Andouille Bowl	18
Andouille sausage, poached eggs, rice, herbed ricotta, arugula, old bay hollandaise	
Yogurt Parfait ^V	14
Greek yogurt, berries, coffee granola, peanut butter, toasted coconut, honey and banana	
Shrimp and Grits	19
Shrimp sautéed in brown butter, jalapeño, fried polenta	
Steak and Eggs ^{GF}	22
6 oz flat iron steak sliced with two eggs sunny side up, fingerling potato, béarnaise	

COCKTAILS

Mimosas

Traditional	11
Sparkling white wine, fresh orange juice	
Fall Siesta	12
Sparkling white wine, apple cider, cinnamon simple syrup	
Breakfast Mule	12
Sparkling wine, ginger beer, fresh lime	

Bloody Marys

LaBelle Bloody Mary	14
The Winemaker's Kitchen Jalapeño wine, tomato juice, fresh lime, Worcestershire, horseradish, salt, pepper	
Bloody Elixir	14
Tito's vodka, house-made Bloody Mary mix, crispy bacon strip, Old Bay Seasoning	
Smoky Mary	14
El Recuerdo mezcal, house-made Bloody Mary mix, Tajin salt rim	