

• AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

BRUNCH

ENTREES

Stone Fruit Salad^{GF N} 14
Mixed greens tossed with amaretto vinaigrette, fresh cherries and apricots, Thai basil and burrata cheese topped with pistachio pesto and fruit wine syrup

Brie and Pear Grilled Cheese 15
Smoked prosciutto, pear jam and melted brie cheese on buttered sourdough. Served with hand-cut fries

Fried Green Tomato Benedict 17
Fried green tomato, smoked ham, and blistered cherry tomatoes, topped with a poached egg and herbed hollandaise on a toasted English muffin. Served with seasoned home fries

Blueberry Waffle 15
Blueberry filled waffle topped with lemon curd, strawberry chantilly and fresh berries

Bagel Egg Sandwich 14
Toasted everything bagel with chipotle cream cheese, gruyere, arugula, smoked ham and a fried egg. Served with hand-cut fries

COCKTAILS

Mimosas

Traditional 11
Sparkling white wine, fresh orange juice

Pom Orange 13
Sparkling wine, pomegranate liquor, blood orange juice

Sparkling Royale 12
Sparkling wine, Chambord, fresh lemon

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

GF = Gluten Free | N = May Contain Nuts | V = Vegetarian

*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