

# • AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

## BRUNCH

### ENTREES

<b>Bacon Whiskey Benedict</b>	17
Two poached eggs, bacon whiskey jam, smoked ham, arugula, topped with chipotle hollandaise on toasted English muffin. Served with hand-cut fries	
<b>Avocado Toast <sup>V</sup></b>	13
House-made Boursin spread, fresh avocado, everything seasoning, arugula, maple cranberry vinaigrette on toasted whole wheat bread. Served with a small house salad	
	Add two eggs any way 2
<b>Pumpkin Waffle <sup>V</sup></b>	15
Belgian style pumpkin waffle, white chocolate drizzle, house-made cranberry jam, candied pepitas	
<b>Egg White Sandwich</b>	14
Scrambled egg whites, roasted red peppers, chipotle tomato aioli, tuscan kale, crumbled feta cheese, on a toasted ciabatta roll. Served with hand-cut fries	
	add Sausage patty 3
	add Bacon 3
<b>Blueberry French Toast Casserole <sup>V</sup></b>	15
Blueberry French toast casserole, lemon syrup, fresh berries, vanilla chantilly	

### COCKTAILS

#### Mimosas

<b>Traditional</b>	11
Sparkling white wine, fresh orange juice	
<b>Pom Orange</b>	13
Sparkling wine, pomegranate liquor, blood orange juice	
<b>Sparkling Royale</b>	12
Sparkling wine, Chambord, fresh lemon	

#### Bloody Marys

<b>LaBelle Bloody Mary</b>	14
The Winemaker's Kitchen Jalapeño wine, tomato juice, fresh lime, Worcestershire, horseradish, salt, pepper	
<b>Bloody Elixir</b>	14
Tito's vodka, house-made Bloody Mary mix, crispy bacon strip, Old Bay Seasoning	
<b>Smoky Mary</b>	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