

• AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

BRUNCH

ENTREES

Braised Collard Greens Benedict	17
Two poached eggs, bacon, sauce choron, roasted red tomatoes on toasted English muffin. Served with home fries	
La-Shuka	16
Two baked eggs in Shakshuka sauce, chili gremolata, feta, and cilantro on toasted pita bread. Served with home fries	
Chicken and Waffle ^S	20
Fried chicken thighs, sweet potato waffle, and five onion relish, topped with honey ginger Demi sauce and cowboy butter	
Monte Cristo Sandwich	16
Smoked ham, roasted turkey, cranberry mayo, and gruyere cheese, on an egg-battered brioche bun. Served with home fries	
Blueberry French Toast Casserole ^V	15
Blueberry French toast casserole, lemon syrup, fresh berries, vanilla chantilly	

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 | DF = Dairy Free | N = May Contain Nuts | S = May Contain Seafood | 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