

• AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

BRUNCH

ENTREES

Monte Christo ^{ENF}	16
Ham, Turkey, Gruyere, sourdough bread, Three kings sour cherry jam, home fries.	
Avocado Toast	16
Burrata cheese, sautéed mushrooms, sun dried tomato pesto, gooseberry vinaigrette, whole wheat bread, side house salad.	
Overnight Oats	14
Rolled oats, peaches, golden raisins, Greek yogurt, honey, almond butter, fresh mixed berries.	
Creole Benedict ^{ENF}	17
2 poached eggs, creole hollandaise, roasted corn and bean hash, home fries.	
S'mores Pancake ^{ENF}	16
Chocolate pillow pancake, toasted marshmallows, mint fluff sauce, graham cracker crumbs.	

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	18
The Winemaker's Kitchen Jalapeño wine, tomato juice, fresh lime, Worcestershire, horseradish, salt, pepper.	
Bloody Elixir	18
Tito's vodka, house-made Bloody Mary mix, crispy bacon strip, Old Bay Seasoning	
Smoky Mary	18
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. DF = Dairy Free | E = Egg | F = Fish

GF = Gluten Free | NF = Nut Free | SF = Shellfish

SP/SUM23