

• AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

Brunch

ENTREES

Autumn Benedict ^E	16
Two poached eggs, kale, root vegetables, bacon, blood orange hollandaise sauce, home fries	
French Toast A La Mode ^E	16
Bourbon vanilla ice cream, banana cream, candied nuts, cinnamon butter, bourbon maple syrup	
Grain Bowl ^E	15
Plum and bulgur, apricots, radish, edamame, any style egg, ponzu	
Autumn Frittata ^E	15
Squash, kale, goat cheese, pepitas, pomegranate seeds, cranberry syrup	
Egg Sandwich ^E	16
Sun-dried tomato pesto, ham, baby kale, dried currants, currant bacon vinaigrette, feta cheese, any style egg	

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