

• AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

BRUNCH

ENTREES

Classic Pancake Maple butter, blueberry syrup, Chantilly	14
Nutella Croissant ^N Nutella, bananas, frangipane, almonds, berries, Chantilly	14
Chilaquiles ^E Brisket, corn tortillas, salsa verde, fontina cheese, crema, onion, fried eggs	16
Crab Benedict ^{E SF} Crab salad, mousseline sauce, poached eggs, English muffin, asparagus, home fries	16
Eggs 'Benedict' ^E Coconut tzatziki sauce, green harissa, poached eggs, rice cake, herb salad, home fries	15

COCKTAILS

Mimosas

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

Bloody Marys

LaBelle Bloody Mary The Winemaker's Kitchen Jalapeño wine, tomato juice, fresh lime, Worcestershire, horseradish, salt, pepper	18
Bloody Elixir Tito's vodka, house-made Bloody Mary mix, crispy bacon strip, Old Bay Seasoning	18
Smokey Mary El Recuerdo mezcal, house-made Bloody Mary mix, Tajin salt rim	18

*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 | N = Contains Nuts | SF = Shellfish