

• AMERICUS •

DINNER

CHEESE + MEAT

Cheese

Served by the ounce, with crackers, nuts, The Winemaker's Kitchen jam and local honey.

Jasper Hill

Clothbound Cheddar

Cow/ Vermont /Strong/ Firm

Comte

Cow/ France/ Strong/ Firm

Champlain Triple

Cow/ Vermont/ Mild/ Soft Ripened

Grey Barn Farms Bluebird

Cow/ Martha's Vineyard/ Medium/ Blue

Old Chatham Camembert

Sheep & Cow/ New York/ Mild/ Soft Ripened

Boston Post Dairy Tres Bonne

Goat/ Vermont/ Mild/ Semi Firm

Tallegio

Cow/ Italy/ Strong/ Washed Rind

Chef's Cheese Board

3 Cheeses and accompaniments

Charcuterie

Served with house-made pickles, red wine mustard and toasted focaccia.

Prosciutto San Danielle

Benton's Country Ham

Chicken Liver Mousse

Wagyu Bresola

Salumeria Biellese Soppressata

Chef's Charcuterie Board

3 Selections and accompaniments

*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

APPS

Brick Oven Roasted Olives

Red Wine Hummus & Pita

House-Made Mozzarella

Calabrian Chili Honey, Arugula, Fried Dough

Local Mushroom Ragout

Toasted Corn Polenta, Pecorino Pepato

Steak Bomb Rangoons

Shaved Steak, Salami, Mushrooms, Cheddar, Scallions Fried Crispy in a Wonton. Served with Steak Sauce Mayo.

Pan Roasted Maine Mussels

Choice of White or Red, served with Grilled Bread.

- White Wine, Garlic, Parsley
- Red Wine, Tomato, Bacon

Crispy White Wine-Brined Wings or Cauliflower

Choice of:

- Sweet & Spicy Buffalo with Blue Cheese, Celery & Carrots
- Sticky Sesame Wings with Green Onions
- Salt & Vinegar Dry Rubbed with Rosemary & Garlic Oil
- Korean BBQ with Cilantro & Lime

Spinach Dip

Bulgarian Feta, White Wine Poached Artichokes, Crispy Pita, Vegetables

Buffalo Chicken Skins

Crispy Potato Skins filled with Buffalo Chicken Dip, Cheddar, Blue Cheese, Green Onions & Bacon

Cheese Fondue

Warm Alpine Cheese & LaBelle Wine Dip. Potatoes, Cauliflower, Sourdough, Smoked Sausage & Roasted Grapes

• AMERICUS •

DINNER

RAW BAR

Half Dozen Oysters on the Half Shell*

White Wine Mignonette, Jalapeño Cocktail Sauce, Horseradish

Shrimp Cocktail

Wild Gulf Shrimp, Jalapeño Cocktail Sauce, Lemon

Salmon Tartare*

Horseradish Crema, Chives, Roe, Salt & Vinegar Chips

Tuna Crudo*

Sesame Brittle, Radish, Wasabi Tobiko

Crabmeat Cocktail

Avocado, Charred Lemon, Old Bay Dijonnaise

SOUPS + SALADS

French Onion Soup

Riesling, Sweet Onions, Herb Croutons, Comte Cheese

New England

Seafood Chowder

Chives & Mini Cheddar Biscuits

Steakhouse Caesar Salad*

Artisan Romaine, Grilled Focaccia, Lemon, White Anchovy, Parmesan, Creamy Garlic Anchovy Dressing

Summer Greens & Herbs

Petite Greens, Garden Herbs, Tomato, Persian Cucumbers, Radish, White Wine Dijon Tarragon Vinaigrette

Antipasto Salad

Arugula, San Danielle Prosciutto, Olives, White Wine Poached Artichokes, House-Made Mozzarella, Roasted Peppers, Red Wine Oregano Vinaigrette

Warm Spinach Salad

House-Made Bacon, Parmesan, Roasted Mushrooms, Lemon Vinaigrette

PIZZAS

Margarita

Crushed Tomato, Parmesan, Housemade Mozzarella, Basil

'Roni

Crushed Tomato, Pizza Cheese, Roasted Garlic, Artisan Pepperoni

Vegetable

Brick Oven-Roasted Vegetables, Pistou, Marinated Goat Cheese, Red Wine Syrup

Shroom

New Hampshire Mushrooms, Pizza Cheese, Herbed Ricotta, Sweet Onion Red Wine Jam

Puttanesca

Fried Eggplant, Crushed Tomato, Parmesan, Herbed Ricotta, Olives, Capers, Basil

Fenway

Sausage, Peppers, Onions, Cheddar, Crushed Tomato

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DINNER

ENTREES

Rosemary & Garlic Crusted Tomahawk Ribeye Chop For Two
Grilled Asparagus, Portobello Mushroom, Red Wine Butter & Roasted Garlic

Meat Loaf
Veal, Pork & Beef Meatloaf with Buttermilk Crushed Red Bliss Potatoes, Garlic Spinach & Red Wine Mushroom Gravy

Steak Frites*
Prime Hanger Steak, Hand Cut Fries, Béarnaise

16oz Prime Ribeye*
Twice-Baked Cheddar Scallion Potato, Grilled Asparagus, Red Wine Onion Jam, Au Jus

White Wine-Brined Half Chicken
Brown Rice Pilaf, Green Bean Almandine, Rosemary Garlic Gravy

Farro Bowl
Brick Oven Roasted Vegetables, Red Wine Marinated Shiitake Mushrooms, Halloumi Cheese, Crispy Shallots

Pan Roasted Lobster
Bourbon White Wine Sauce, Charred Corn, Fingerling Potatoes, Herb Salad

Old School New England Baked "Schrod"
Line Caught Cod Fillet, Maine Mussels, White Wine, Garlic Butter, Lemon Basil Crumbs. Served Over Whipped Brandade

Beet Cured Salmon Fillet*
Broccoli Cous Cous Stir Fry, Horseradish Chive Vinaigrette, Shaved Fennel

Herbed Ricotta Gnocchi
Peas, Parmesan & Prosciutto

Housemade Rigatoni
Bolognese Sauce, Arugula, Parmesan, Basil

Mac 'n Cheese
Campanelle Pasta, Three Cheese Sauce, White Wine Garlic Crumbs

HANDHELDS

LaBelle Burger*
Prime Beef, Buttered Sesame Bun, House Pickle, Hand Cut Fries.
You may substitute a 7-Grain Veggie Burger.

Plain Jane
Lettuce, Tomato, Onion, Vermont Cheddar, Burger Sauce

BLT
Lettuce, Tomato, White Wine Garlic Mayo, Applewood Bacon, Vermont Cheddar

Mushroom
Local Mushrooms, Comte Cheese, Red Wine Mustard, Sweet Onion

The Winemaker*
Fried Shallots, Romaine, Brie Cheese & Béarnaise

North of Philly
Shaved Prime Beef, Vermont Cheddar, Red Wine Caramelized Onions, Mushrooms, Maple Aioli, Soft Buttered Roll, Maple Bacon Sweet Potato Fries

Panko Crusted Sole Sandwich
Lettuce, Tomato, Onion, Sesame Bun, Remoulade, Salt and Vinegar Chips

Maine Lobster Roll
Buttered Brioche, Romaine Lettuce, Tarragon Lemon Mayonnaise, Salt & Vinegar Chips

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LUNCH

CHEESE + MEAT

Cheese

Served by the ounce, with crackers, nuts, The Winemaker's Kitchen jam and local honey.

Jasper Hill Clothbound Cheddar
Cow/ Vermont /Strong/ Firm

Comte
Cow/ France/ Strong/ Firm

Champlain Triple
Cow/ Vermont/ Mild/ Soft Ripened

Grey Barn Farms Bluebird
Cow/ Martha's Vineyard/ Medium/ Blue

Old Chatham Camembert
Sheep & Cow/ New York/ Mild/ Soft Ripened

Boston Post Dairy Tres Bonne
Goat/ Vermont/ Mild/ Semi Firm

Tallegio
Cow/ Italy/ Strong/ Washed Rind

Chef's Cheese Board
3 Cheeses and accompaniments

Charcuterie
Served with house-made pickles, red wine mustard and toasted focaccia.

Prosciutto San Danielle
Benton's Country Ham
Chicken Liver Mousse
Wagyu Bresola
Salumeria Biellese Soppressata

Chef's Charcuterie Board
3 Selections and accompaniments

RAW BAR

Half Dozen Oysters on the Half Shell*
White Wine Mignonette, Jalapeño Cocktail Sauce, Horseradish

Shrimp Cocktail
Wild Gulf Shrimp, Jalapeño Cocktail Sauce, Lemon

Crabmeat Cocktail
Avocado, Charred Lemon, Old Bay Dijonnaise

ENTREES

Meat Loaf
Veal, Pork & Beef Meatloaf with Buttermilk Crushed Red Bliss Potatoes, Garlic Spinach & Red Wine Mushroom Gravy

Steak Frites*
Prime Hanger Steak, Hand Cut Fries, Béarnaise

White Wine-Brined Half Chicken
Brown Rice Pilaf, Green Bean Almandine, Rosemary Garlic Gravy

APPS

Brick Oven Roasted Olives
Red Wine Hummus & Pita

Steak Bomb Rangoons
Shaved Steak, Salami, Mushrooms, Cheddar, Scallions Fried Crispy in a Wonton. Served with Steak Sauce Mayo.

Crispy White Wine-Brined Wings or Cauliflower
Choice of:

- Sweet & Spicy Buffalo with Blue Cheese, Celery & Carrots
- Sticky Sesame Wings w/Green Onions
- Salt & Vinegar Dry Rubbed with Rosemary & Garlic Oil
- Korean BBQ with Cilantro & Lime

Spinach Dip
Bulgarian Feta, White Wine Poached Artichokes, Crispy Pita, Vegetables

Buffalo Chicken Skins
Crispy Potato Skins filled with Buffalo Chicken Dip, Cheddar, Blue Cheese, Green Onions & Bacon

Cheese Fondue
Warm Alpine Cheese & LaBelle Wine Dip. Potatoes, Cauliflower, Sourdough, Smoked Sausage & Roasted Grapes

SOUPS + SALADS

French Onion Soup
Riesling, Sweet Onions, Herb Croutons, Comte Cheese

New England Seafood Chowder
Chives & Mini Cheddar Biscuits

Steakhouse Caesar Salad*
Artisan Romaine, Grilled Focaccia, Lemon, White Anchovy, Parmesan, Creamy Garlic Anchovy Dressing

Summer Greens & Herbs
Petite Greens, Garden Herbs, Tomato, Persian Cucumbers, Radish, White Wine Dijon Tarragon Vinaigrette

Warm Spinach Salad
House-Made Bacon, Parmesan, Roasted Mushrooms, Lemon Vinaigrette

LaBelle Chicken Salad
Petite Green, Croissant Croutons, Red Wine Poached Grapes, Roasted Walnuts

Farro Bowl
Brick Oven Roasted Vegetables, Red Wine Marinated Shiitake Mushrooms, Halloumi Cheese, Crispy Shallots

Lobster Fried Rice
Sunny Side Up Local Egg, Pork Belly, Green Onion

Beet Cured Salmon Fillet*
Broccoli Cous Cous Stir Fry, Horseradish Chive Vinaigrette, Shaved Fennel

PIZZAS

Margarita
Crushed Tomato, Parmesan, Housemade Mozzarella, Basil

'Roni
Crushed Tomato, Pizza Cheese, Roasted Garlic, Artisan Pepperoni

Vegetable
Brick Oven-Roasted Vegetables, Pistou, Marinated Goat Cheese, Red Wine Syrup

Shroom
New Hampshire Mushrooms, Pizza Cheese, Herbed Ricotta, Sweet Onion Red Wine Jam

Fenway
Sausage, Peppers, Onions, Cheddar, Crushed Tomato

HANDHELDS

LaBelle Burger*
Prime Beef, Buttered Sesame Bun, House Pickle, Hand Cut Fries. You may substitute a 7-Grain Veggie Burger.

Plain Jane
Lettuce, Tomato, Onion, Vermont Cheddar, Burger Sauce

BLT
Lettuce, Tomato, White Wine Garlic Mayo, Applewood Bacon, Vermont Cheddar

North of Philly
Shaved Prime Beef, Vermont Cheddar, Red Wine Caramelized Onions, Mushrooms, Maple Aioli, Soft Buttered Roll, Maple Bacon Sweet Potato Fries

Panko Crusted Sole Sandwich
Lettuce, Tomato, Onion, Sesame Bun, Remoulade, Salt and Vinegar Chips

Maine Lobster Roll
Buttered Brioche, Romaine Lettuce, Tarragon Lemon Mayonnaise, Salt & Vinegar Chips

Three Cheese Grilled Cheese
Red Wine Onion Jam, Brioche, Tomato Soup Dip, Arugula & Pickled Grape Salad

Salmon Burger
Cucumber, Tomato, Pickled Red Onion, Lettuce, Tzatziki Sauce, Whole Wheat Bun, Hand Cut Fries

Housemade Rigatoni
Bolognese Sauce, Arugula, Parmesan, Basil

Mac 'n Cheese
Campanelle Pasta, Three Cheese Sauce, White Wine Garlic Crumbs

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BRUNCH

CHEESE + MEAT

Cheese

Served by the ounce, with crackers, nuts, The Winemaker's Kitchen jam and local honey.

Jasper Hill Clothbound Cheddar
Cow/ Vermont/ Strong/ Firm

Comte
Cow/ France/ Strong/ Firm

Champlain Triple
Cow/ Vermont/ Mild/ Soft Ripened

Grey Barn Farms Bluebird
Cow/ Martha's Vineyard/ Medium/ Blue

Old Chatham Camembert
Sheep & Cow/ New York/ Mild/ Soft Ripened

Boston Post Dairy Tres Bonne
Goat/ Vermont/ Mild/ Semi Firm

Tallegio
Cow/ Italy/ Strong/ Washed Rind

Chef's Cheese Board
3 Cheeses and accompaniments

Charcuterie

Served with house-made pickles, red wine mustard and toasted focaccia.

Prosciutto San Danielle
Benton's Country Ham
Chicken Liver Mousse
Wagyu Bresola
Salumeria Biellese Soppressata

Chef's Charcuterie Board
3 Selections and accompaniments

RAW BAR

Half Dozen Oysters on the Half Shell*
White Wine Mignonette, Jalapeño Cocktail Sauce, Horseradish

Shrimp Cocktail
Wild Gulf Shrimp, Jalapeño Cocktail Sauce, Lemon

Crabmeat Cocktail
Avocado, Charred Lemon, Old Bay Dijonnaise

ENTREES

Brick Oven Roasted Vegetable Omelet
Goat Cheese, Pistou, Smoked Paprika Home Fries

Steak Frites
Prime Hanger Steak, Hand Cut Fries, Béarnaise

Fried Chicken & Hot Cakes
Crispy Buttermilk Chicken Tenders, Malted Hot Cakes, Pink Peppercorn Maple Syrup, Cheesy Scrambled Eggs

Farro Bowl
Brick Oven Roasted Vegetables, Red Wine Marinated Shiitake Mushrooms, Halloumi Cheese, Crispy Shallots

APPS

Deviled Eggs
Prosciutto & Egg Filling, Fried Shallots, Calabrian Chili Mayo, Arugula

Greek Yogurt Parfait
Farro Granola, White Wine Peach Compote, Roasted Blueberries

Crispy White Wine-Brined Wings or Cauliflower
Choice of:

- Sweet & Spicy Buffalo with Blue Cheese, Celery & Carrots
- Sticky Sesame Wings w/Green Onions
- Salt & Vinegar Dry Rubbed with Rosemary & Garlic Oil
- Korean BBQ with Cilantro & Lime

Spinach Dip
Bulgarian Feta, White Wine Poached Artichokes, Crispy Pita, Vegetables

Buffalo Chicken Skins
Crispy Potato Skins filled with Buffalo Chicken Dip, Cheddar, Blue Cheese, Green Onions & Bacon

Cheese Fondue
Warm Alpine Cheese & LaBelle Wine Dip. Potatoes, Cauliflower, Sourdough, Smoked Sausage & Roasted Grapes

SOUPS + SALADS

French Onion Soup
Riesling, Sweet Onions, Herb Croutons, Comte Cheese

New England Seafood Chowder
Chives & Mini Cheddar Biscuits

Steakhouse Caesar Salad*
Artisan Romaine, Grilled Focaccia, Lemon, White Anchovy, Parmesan, Creamy Garlic Anchovy Dressing

Summer Greens & Herbs
Petite Greens, Garden Herbs, Tomato, Persian Cucumbers, Radish, White Wine Dijon Tarragon Vinaigrette

Warm Spinach Salad
House-Made Bacon, Parmesan, Roasted Mushrooms, Lemon Vinaigrette

LaBelle Chicken Salad
Petite Green, Croissant Croutons, Red Wine Poached Grapes, Roasted Walnuts

Drunken Berry French Toast
LaBelle Wine Marinated Berries & Sweet Ricotta Stuffed Brioche, Applewood Smoked Bacon, NH Maple Syrup

Beet Cured Salmon Fillet
Broccoli Cous Cous Stir Fry, Horseradish Chive Vinaigrette, Shaved Fennel

Housemade Rigatoni
Bolognese Sauce, Arugula, Parmesan, Basil

Mac n Cheese
Campanelle Pasta, Three Cheese Sauce, White Wine Garlic Crumbs

PIZZAS

Margarita
Crushed Tomato, Parmesan, Housemade Mozzarella, Basil

'Roni
Crushed Tomato, Pizza Cheese, Roasted Garlic, Artisan Pepperoni

Shroom
New Hampshire Mushrooms, Pizza Cheese, Herbed Ricotta, Sweet Onion Red Wine Jam

Bennie
Smoked Ham, "Pizza" Cheese, Caramelized Onions, Asparagus, Hollandaise Sauce

Smoked Salmon
Everything Spiced Crust, Parmesan, Roasted Red Onions, Tomato, Fries, Capers, Creme Fraiche, Chives

HANDHELDS

LaBelle Burger*
Prime Beef, Buttered Sesame Bun, House Pickle, Hand Cut Fries. You may substitute a 7-Grain Veggie Burger.

Plain Jane
Lettuce, Tomato, Onion, Vermont Cheddar, Burger Sauce

BLT
Lettuce, Tomato, White Wine Garlic Mayo, Applewood Bacon, Vermont Cheddar

Breakfast Burger Club
Toasted Sourdough, Vermont Cheddar, Bacon, Ham, Fried Egg, Caramelized onion, Lettuce, Tomato, Ketchup "Aioli," Smoked Paprika Home Fries

Egg & House-Made Sausage S sammie
Toasted Croissant, Comte Cheese, Smoked Paprika Home Fries

Maine Lobster Roll
Buttered Brioche, Romaine Lettuce, Tarragon Lemon Mayonnaise, Salt & Vinegar Chips

Three Cheese Grilled Cheese
Red Wine Onion Jam, Brioche, Tomato Soup Dip, Arugula & Pickled Grape Salad

Build A Benny
Served With Sweet Onion & Smoked Paprika Home Fries
Two Poached Eggs with the choice of:

- Smoked Ham
- Grilled Tomato & Spinach
- Bacon
- Lobster Salad
- Smoked Salmon
- Fried Chicken

Base: English Muffin Croissant
(PICK 1) Hot Cakes Potato Latke

Sauce: Classic Hollandaise
(PICK 1) Béarnaise
Roasted Jalapeño Hollandaise
Chive Creme Fraiche

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• AMERICUS •

LOUNGE

CHEESE + MEAT

Chef's Cheese Board

Three cheeses, served with crackers, nuts, the winemakers kitchen jam and local honey

Chef's Charcuterie Board

Three selections, served with House Made Pickles, Red Wine Mustard, Toasted Focaccia

RAW BAR

Half Dozen Oysters on the Half Shell*

White Wine Mignonette, Jalapeño Cocktail Sauce, Horseradish

Shrimp Cocktail

Wild Gulf Shrimp, Jalapeno Cocktail Sauce, Lemon

APPS

Steak Bomb Rangoons

Shaved Steak, Salami, Mushrooms, Cheddar, Scallions fried crispy in a wonton. Served with Steak Sauce Mayo

Crispy White Wine-Brined Wings or Cauliflower

Choice of:

- Sweet & Spicy Buffalo with Blue Cheese, Celery & Carrots
- Sticky Sesame Wings with Green Onions
- Salt & Vinegar Dry Rubbed with Rosemary & Garlic Oil
- Korean BBQ with Cilantro & Lime

Cheese Fondue

Warm Alpine Cheese & LaBelle Wine Dip. Potatoes, Cauliflower, Sourdough, Smoked Sausage, Roasted Grapes

SOUPS & SALADS

New England Seafood Chowder

Chives & Mini Cheddar Biscuits

Steakhouse Caesar Salad*

Artisan Romaine, Grilled Focaccia, Lemon, White Anchovy, Parmesan, Creamy Garlic Anchovy Dressing

Summer Greens & Herbs

Petite Greens, Garden Herbs, Tomato, Persian Cucumbers, Radish, White Wine Dijon Tarragon Vinaigrette

PIZZAS

Margarita

Crushed Tomato, Parmesan, Housemade Mozzarella, Basil

'Roni

Crushed Tomato, "Pizza" Cheese, Roasted Garlic, Artisan Pepperoni

ENTREES:

LaBelle Burger*

Prime Beef, Buttered Sesame Bun, House Pickle, Hand Cut Fries. You may substitute a 7-Grain Veggie Burger.

Plaine Jane

LTO, Vermont Cheddar, Burger Sauce

BLT

Lettuce, Tomato, White Wine Garlic Mayo, Applewood Bacon, Vermont Cheddar

Mushroom

Local Mushrooms, Comte Cheese, Red Wine Mustard, Sweet Onion

The Winemaker*

Fried Shallots, Romaine, Brie Cheese & Béarnaise

Steak Frites*

Prime Hanger Steak, Hand Cut Fries, Béarnaise

Housemade Rigatoni

Bolognese Sauce, Arugula, Parmesan, Basil

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