

- STARTERS -

Artisan Cheese Slate {N} Small 21 | Large 31
 Artisan cheeses, dried fruit, candied nuts, crackers, The Winemaker's Kitchen Jam
Gluten-free crackers available 2

Artisan Cheese & Charcuterie Slate {N} Small 24 | Large 37
 Artisan cheeses, cured meats, dried fruit, candied nuts, pickled jardinière, crackers,
 whole-grain mustard, The Winemaker's Kitchen Jam
Gluten-free crackers available 2

Fig & Blue Flatbread 14
 House-made basil pesto, sliced prosciutto, blue cheese crumbles, dried figs, balsamic reduction

Buffalo Cauliflower {V} 13
 Fried cauliflower, sweet & spicy buffalo sauce, shaved celery, blue cheese dressing

Grilled Brie {V, N} 16
 LaBelle wine-poached red grapes, candied walnuts, charred scallion, rosemary oil, grilled tuscan bread

Short Rib Poutine 16
 Wine-braised short ribs, hand-cut frites, brown gravy, cheese curds

- SOUP & SALAD -

Soup Du Jour Cup 4 | Bowl 7
 Chef's choice soup of the day

French Onion Soup 8
 LaBelle Riesling wine, French baguette, gruyere

Bowl of Soup & Half Salad 12
 Select one: House or Caesar salad

French Onion Soup & Half Salad 14
 Select one: House or Caesar salad

LaBelle House Half 5 | Full 8
 Mixed greens, cucumber, red onion, cherry tomato, carrots

LaBelle Caesar Half 7 | Full 12
 Chopped romaine, shaved parmesan, herbed croutons, creamy Caesar dressing



Salad Additions

LaBelle Chicken Salad	6
Grilled Chicken	6
Pan-Seared Salmon	13

House-Made Dressings
 {GF, V}

- Seyval Blanc Vinaigrette
- Creamy Caesar
- Americus Balsamic Vinaigrette
- Creamy Blue Cheese

Executive Chef Justin Abbott Bernatchez

{GF} = Gluten Free | {N} = May Contain Nuts | {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 allergens as we can make special preparations. Items marked as GF are made with gluten free ingredients, but please be aware that they are prepared side-by-side with items that may have gluten.

- MAIN COURSES -

<p>Steak Frites 42 Grilled ribeye cap, hand-cut frites, LaBelle Americus wine butter, crispy garlic and watercress salad <i>Pair with Americus</i></p>
<p>Prime NY Strip 48 Confit potatoes, brussels sprouts, truffle demi-glace <i>Pair with Petit Verdot</i></p>
<p>Za'atar Crusted Salmon 28 Warm chick pea, spinach, mint, farro and cipollini onion salad, The Winemaker's Kitchen Red Wine Syrup <i>Pair with Chardonnay</i></p>
<p>White Wine Brined Chicken Breast {GF} 26 Chestnut polenta cake, mushroom spinach and roast chicken stew <i>Pair with Amherst Vineyard White</i></p>
<p>Roasted Butternut Squash {GF, V} 24 King Trumpet mushroom, red quinoa pilaf, kale salad with pickled onion and pomegranate <i>Pair with Red Alchemy</i></p>

- SANDWICHES -

<p>Chicken Salad Wrap {N} 16 Roasted chicken, dried cranberries, apples, walnuts, local cheddar, whole wheat wrap <i>Choice of hand-cut frites or house salad</i></p>
<p>LaBLT 15 North Country applewood-smoked bacon, tomato, leaf lettuce, sage aioli, brioche toast <i>Choice of hand-cut frites or house salad</i></p>
<p>LaBelle Farm Burger 16 Grass-fed all natural beef, brioche roll - choice of hand-cut frites or house salad Traditional: tomato, leaf lettuce, local cheddar, LaBelle Seyval Blanc wine mustard Winemaker's: leaf lettuce, crispy fried shallots, béarnaise spread 2 Mushroom: leaf lettuce, red onion, mushroom, gruyere, LaBelle Seyval Blanc wine mustard 2 Add applewood smoked bacon 2</p>

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