



STARTERS

Artisan Cheese Slate^N

Artisan cheeses, dried fruit, candied nuts, crackers, The Winemaker's Kitchen Jam
Gluten-free crackers available

Artisan Cheese & Charcuterie Slate^N

Artisan cheeses, cured meats, dried fruit, candied nuts, pickled jardinière, crackers, whole-grain mustard, The Winemaker's Kitchen Jam
Gluten-free crackers available

Short Rib Poutine

Wine-braised short ribs, hand-cut frites, brown gravy, cheese curds

Buffalo Cauliflower^V

Fried cauliflower, sweet & spicy Buffalo sauce, shaved celery, blue cheese dressing

Golden Beet & Pine Nut Hummus^N

Grilled pita bread, tzatziki sauce, Persian cucumbers

Tuna Poke Bowl^{GF}

Yellowfin tuna, seaweed salad, edamame, puffed wild rice, pickled radish, tamari crackers

Red Pork Belly Buns

Hibiscus cured slow roasted pork belly, pickled carrots, cilantro, sticky soy mayo, steamed buns

Cheese Fondue

Warm Alpine cheese & LaBelle wine dip.
Potatoes, cauliflower, sourdough, smoked sausage, roasted grapes

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.



SOUP & SALAD

Seasonal Daily Soup

Chef's choice soup of the day

French Onion Soup

Wine-spiked sweet onions & broth, crusty bread, gruyere cheese, parmesan

Summer Greens & Herbs

Petite greens, garden herbs, tomato, Persian cucumbers, radish, white wine tarragon vinaigrette

Kale Cobb Salad

Blue cheese, avocado, tomato, bacon, corn, pickled red onions, egg, The Winemaker's Kitchen Seyval Blanc Vinaigrette

Caesar Salad

Artisan romaine, grilled foccacia, lemon, white anchovy, parmesan, creamy garlic anchovy dressing

Grilled Salmon Nicoise

Romaine, tomato, potatoes, olives, egg, asparagus, dijon vinaigrette

Grilled Vegetable Salad

Baby arugula, grilled vegetables, pistou, marinated goat cheese, balsamic red wine vinaigrette

Salad Additions

LaBelle chicken salad
Grilled shrimp
Marinated chicken breast
Pan-seared salmon

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.



SANDWICHES & FLATBREADS

LaBelle Farm Burger

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

Mushroom

Leaf lettuce, red onion, mushroom,

gruyere, LaBelle Seyval Blanc

wine mustard

Add applewood smoked bacon

Shaved Ribeye Sandwich

Local mushrooms, gruyere cheese, pickled

red onions, baby arugula, toasted garlic

bread, choice of hand-cut frites or house salad

Available until 4pm

LaBLT

North Country applewood-smoked bacon,

tomato, leaf lettuce, sage aioli, brioche toast.

Choice of hand-cut frites or house salad

Fig & Blue Flatbread

Black Mission fig jam, gorgonzola dolce,

rosemary, olive oil, shaved prosciutto

San Daniele

Chicken Salad Wrap ^N

Roasted chicken, dried cranberries, apples,

walnuts, local cheddar, whole wheat wrap.

Choice of hand-cut frites or house salad

Roasted Peach & Burrata Flatbread

Onion jam, rosemary brown butter crust,

parmesan, red wine syrup

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

Steak Frites

Grilled hanger steak, hand-cut fries, LaBelle Americus wine butter, crispy garlic and watercress salad

Pair with **Americus**

Za'atar Crusted Salmon

Warm chick pea, spinach, mint, farro and cipollini onion salad, The Winemaker's Kitchen Red Wine Syrup

Pair with **Chardonnay** or **Granite State Red**

Prime NY Strip ^{GF}

Crema fraiche mashed yukon gold potatoes, roasted baby carrots, red wine demi glace

Pair with **Malbec**

Five Spice Marinated Duck Breast

Warm soba noodle sesame salad, asian vegetables, sticky soy, fried taro & pickled radish

Pair with **Gewurztraminer**

Grilled Swordfish Steak

Lobster, corn and applewood smoked bacon succotash, hushpuppies, smoked paprika aioli

Pair with **Amherst Vineyard White**

White Wine Brined Brick Chicken

Frenched Statler chicken breast, Panzanella Tuscan bread and vegetable salad, aged balsamic

Pair with **Riesling**

Mushroom Risotto ^{GF}

Dunks mushrooms, spinach, English peas, grilled figs, red wine syrup

Pair with **Red Alchemy**

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.



BRUNCH

Availability: Saturday & Sunday, until 2:00pm

Pulled Pork Benedict

Grilled English muffin, pulled pork, poached eggs, chipotle hollandaise, spinach and pickled onion salad, red wine vinaigrette

French Toast Casserole

Topped with whipped greek yogurt, candied walnuts, bourbon butterscotch

Lobster Frittata

3 eggs, claw and knuckle lobster, roasted corn, mushrooms, red peppers, Boursin cheese, lemon dressed frisee

Chive Ricotta Scramble

Grilled Tuscany bread, chive & ricotta soft scrambled eggs, baby arugula, crumbled bacon

Open Faced Breakfast Burger

Grilled brioche, hand cut fries, bacon cheddar burger, sunny side up egg, habanero maple aioli, green onions

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.