



## STARTERS

---

<b>Artisan Cheese Slate</b> <sup>N</sup>	Small, 21   Large, 31
Artisan cheeses, dried fruit, candied nuts, crackers, The Winemaker's Kitchen Jam	
Gluten-free crackers available	2
<b>Artisan Cheese &amp; Charcuterie Slate</b> <sup>N</sup>	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
<b>Short Rib Poutine</b>	16
Wine-braised short ribs, hand-cut frites, brown gravy, cheese curds	
<b>Buffalo Cauliflower</b> <sup>V</sup>	13
Fried cauliflower, sweet & spicy Buffalo sauce, shaved celery, blue cheese dressing	
<b>Golden Beet &amp; Pine Nut Hummus</b> <sup>N</sup>	11
Grilled pita bread, tzatziki sauce, Persian cucumbers	
<b>Tuna Poke Bowl</b> <sup>GF</sup>	18
Yellowfin tuna, seaweed salad, edamame, puffed wild rice, pickled radish, tamari crackers	
<b>Red Pork Belly Buns</b>	12
Hibiscus cured slow roasted pork belly, pickled carrots, cilantro, sticky soy mayo, steamed buns	
<b>Cheese Fondue</b>	16
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

---

<p><b>Seasonal Daily Soup</b>            Chef's choice soup of the day</p>	<p>Cup 5   Bowl 8</p>	<p><b>French Onion Soup</b>            Wine-spiked sweet onions &amp; broth, crusty bread, gruyere cheese, parmesan</p>	<p>10</p>
<hr/>			
<p><b>Summer Greens &amp; Herbs</b>            Petite greens, garden herbs, tomato, Persian cucumbers, radish, white wine tarragon vinaigrette</p>	<p>11</p>	<p><b>Kale Cobb Salad</b>            Blue cheese, avocado, tomato, bacon, corn, pickled red onions, egg, The Winemaker's Kitchen Seyval Blanc Vinaigrette</p>	<p>14</p>
<p><b>Caesar Salad</b>            Artisan romaine, grilled foccacia, lemon, white anchovy, parmesan, creamy garlic anchovy dressing</p>	<p>12</p>	<p><b>Grilled Salmon Nicoise</b>            Romaine, tomato, potatoes, olives, egg, asparagus, dijon vinaigrette</p>	<p>19</p>
<p><b>Grilled Vegetable Salad</b>            Baby arugula, grilled vegetables, pistou, marinated goat cheese, balsamic red wine vinaigrette</p>	<p>12</p>		
		<p><b>Salad Additions</b></p> <p>LaBelle chicken salad 7</p> <p>Grilled shrimp 12</p> <p>Marinated chicken breast 6</p> <p>Pan-seared salmon 15</p>	

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

---

<b>LaBelle Farm Burger</b>	18	<b>Shaved Ribeye Sandwich</b>	18
Grass-fed all natural beef, brioche roll. Choice of hand-cut frites or house salad		Local mushrooms, gruyere cheese, pickled red onions, baby arugula, toasted garlic bread, choice of hand-cut frites or house salad	
<b>Traditional</b>			
Tomato, leaf lettuce, local cheddar, LaBelle Seyval Blanc wine mustard			
<b>Winemaker's</b>			
Leaf lettuce, crispy fried shallots, béarnaise spread			
<b>Mushroom</b>			
Leaf lettuce, red onion, mushroom, gruyere, LaBelle Seyval Blanc wine mustard			
 Add applewood smoked bacon	 2		

---

### Available until 4pm

<b>LaBLT</b>	15	<b>Fig &amp; Blue Flatbread</b>	14
North Country applewood-smoked bacon, tomato, leaf lettuce, sage aioli, brioche toast. Choice of hand-cut frites or house salad		Black Mission fig jam, gorgonzola dolce, rosemary, olive oil, shaved prosciutto San Daniele	
<b>Chicken Salad Wrap<sup>N</sup></b>	16	<b>Roasted Peach &amp; Burrata Flatbread</b>	14
Roasted chicken, dried cranberries, apples, walnuts, local cheddar, whole wheat wrap. Choice of hand-cut frites or house salad		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

---

<b>Steak Frites</b>	39
Grilled hanger steak, hand-cut fries, LaBelle Americus wine butter, crispy garlic and watercress salad Pair with <b>Americus</b>	
<b>Za'atar Crusted Salmon</b>	28
Warm chick pea, spinach, mint, farro and cipollini onion salad, The Winemaker's Kitchen Red Wine Syrup Pair with <b>Chardonnay</b> or <b>Granite State Red</b>	
<b>Prime NY Strip</b> <sup>GF</sup>	47
Creme fraiche mashed yukon gold potatoes, roasted baby carrots, red wine demi glace Pair with <b>Malbec</b>	
<b>Five Spice Marinated Duck Breast</b>	32
Warm soba noodle sesame salad, asian vegetables, sticky soy, fried taro & pickled radish Pair with <b>Gewurztraminer</b>	
<b>Grilled Swordfish Steak</b>	37
Lobster, corn and applewood smoked bacon succotash, hushpuppies, smoked paprika aioli Pair with <b>Amherst Vineyard White</b>	
<b>White Wine Brined Brick Chicken</b>	26
Frenched Statler chicken breast, Panzanella Tuscan bread and vegetable salad, aged balsamic Pair with <b>Riesling</b>	
<b>Mushroom Risotto</b> <sup>GF</sup>	21
Dunks mushrooms, spinach, English peas, grilled figs, red wine syrup Pair with <b>Red Alchemy</b>	

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 Available Saturdays and Sundays until 2:00pm

---

**Mini Jam Muffins** 12. (3ea.)

Chef choice mini muffins filled with The Winemaker's Kitchen jam

**Smoked Salmon Benedict** 18.

Chilled smoked salmon on grilled English muffin with poached eggs, caper hollandaise, frisee salad with tarragon vinaigrette

**Southwest Omelette** 16.

Three eggs, corn, black beans, tomato, cotija cheese, cilantro lime cream, fried tortilla strips, home fried potatoes

**Summer Waffle** 16.

Belgian waffle topped with candied strawberries, blueberry gastrique, candied nuts and whipped cream

**Warm Lobster BLT** 32.

Claw and knuckle lobster meat warmed in tarragon butter, mayo, lettuce, tomato, bacon, on grilled brioche with hand cut fries

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.