



STARTERS

Artisan Cheese Slate^N	Small 21 Large 31	Chef Choice Hummus^V	13
Artisan cheeses, dried fruit, candied nuts, crackers, The Winemaker's Kitchen Jam		Grilled pita, crudité vegetables	
Gluten-free crackers available	2	Cocoa BBQ Duck Wings^N	18
		Confit duck wings, cocoa bbq sauce, honey roasted peanuts, scallions, bacon dust	
Artisan Cheese & Charcuterie Slate^N	Small 24 Large 37	Mussels	15
Artisan cheeses, cured meats, dried fruit, candied nuts, pickled jardinière, crackers, Seyval Blanc wine mustard, The Winemaker's Kitchen Jam		Shallots, garlic, Seyval Blanc wine, saffron, Dijon cream, grilled bread	
Gluten-free crackers available	2	Cheese Fondue	16
Add featured house-made Chef's choice charcuterie	5	Warm Alpine cheese & LaBelle wine dip. Apple, house-made sausage, broccoli, cauliflower, bread, grapes, pickled vegetables, saucisson sec, potato	
Short Rib Poutine	18		
Wine-braised short ribs, hand-cut frites, brown gravy, cheese curds			
Crispy Fried Cauliflower^V	14		
With a choice of:			
• Sweet and spicy Buffalo sauce, blue cheese, celery, carrots			
or			
• Sticky sesame sauce, 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.



SOUP & SALAD

Seasonal Daily Soup Chef's choice soup of the day	Cup 5 Bowl 8	French Onion Soup Wine-spiked sweet onions & broth, crusty bread, gruyère cheese, parmesan	10
House Salad ^{GF V} Mixed greens, cucumber, tomato, carrot, radish, The Winemaker's Kitchen Seyval Blanc Vinaigrette	12	Roasted Beet Salad ^{GF NV} Roasted beet, baby arugula, lemon juice, extra virgin olive oil, golden raisins, sliced almonds, pomegranate gastrique, goat cheese, citrus segments	12
Caesar Salad Chopped romaine, herb croutons, lemon, parmesan, creamy garlic anchovies dressing	12	Harvest Green Salad ^V Little leaf lettuce, roasted root vegetables, five grains blend, maple mustard vinaigrette, Bayley Hazen blue cheese	12
Endive Salad ^{NGF V} Red and green endive, walnuts, Granny Smith apples, roasted garlic vinaigrette, shaved asiago	12		

Salad Additions

LaBelle chicken salad	7
Grilled shrimp	12
Marinated chicken breast	6
Pan-seared salmon	15

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SANDWICHES & FLATBREADS

LaBelle Farm Burger Grass-fed all natural beef, brioche roll. Choice of hand-cut frites or house salad	18	Shaved Ribeye Sandwich Local mushrooms, gruyère cheese, pickled red onions, baby arugula, toasted garlic bread, choice of hand-cut frites or house salad	18
Traditional Tomato, leaf lettuce, local cheddar, LaBelle Seyval Blanc wine mustard		Grilled Eggplant Panino ^V Grilled eggplant, olive tapenade, mozzarella, tomato, roasted red pepper, sourdough	14
Winemaker's Leaf lettuce, crispy fried shallots, béarnaise spread			
Mushroom Leaf lettuce, red onion, mushroom, gruyère, LaBelle Seyval Blanc wine mustard			
Add pecan wood smoked bacon	2		

Available until 4pm

LaBLT Pecan wood-smoked bacon, tomato, leaf lettuce, sage aioli, brioche toast. Choice of hand-cut frites or house salad	15	Fig & Blue Flatbread Pesto, prosciutto, blue cheese, dried figs, red wine syrup	14
Chicken Salad Wrap ^N Roasted chicken, dried cranberries, apples, walnuts, local cheddar, whole wheat wrap. Choice of hand-cut frites or house salad	16	Turkey Sandwich Roasted turkey, sage aioli, cheddar cheese, cranberry jam, arugula. Choice of hand-cut frites or house salad	16

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MAIN COURSES

<p>Steak Frites 38 Grilled hanger steak, hand-cut fries, LaBelle Americus wine butter, confit garlic and watercress salad Pair with Americus</p>	<p>Haddock Basquaise ^{GF} 28 Baked in a cast iron with a sauce of tomato, bell peppers, chorizo, potato Pair with Seyval Blanc Reserve</p>
<p>Grilled Salmon ^{GF} 29 Curried parsnip, turnip, sweet potato and carrot hash, roasted garlic haricot vert, caper remoulade Pair with Granite State Red</p>	<p>Stuffed Delicata Squash ^{GF V} 23 Red quinoa, mushrooms, garlic, shallot, roasted red pepper, roasted pumpkin sage purée, herb oil, balsamic glaze Pair with Amherst Vineyard White or Red</p>
<p>Grilled Rib Eye ^{GF} 48 Wild mushrooms, potato gratin, haricot vert, bordelaise Pair with Petit Verdot</p>	<p>Cider Molasses-braised Pork Shank ^{GF} 29 Cassoulet style beans, carrot, pearl onion, butternut squash Pair with Americus</p>
<p>Pan-seared Duck Breast ^{GF} 34 Parsnip apple purée, red wine glazed grapes, braised endive, brussel sprouts Pair with Riesling</p>	<p>Coq au Vin ^{GF} 29 Red wine braised chicken thighs, mushrooms, pearl onions, bacon lardon, crispy herbed fingerling potato Pair with Red Alchemy</p>

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