



BRUNCH

Available Saturdays and Sundays until 2:00pm

Haddock Fritters	15
Saffron aioli, smoked sea salt, burnt lemon	
Autumn Benedict ^{GF}	24
Cider roasted pork loin, cornmeal cake, Old Bay hollandaise, herb and frisée salad	
Bourbon Bread Pudding ^V	15
Spiced pastry cream, vanilla Chantilly, bourbon raisin sauce	
Chicken Chasseur - Hunter's Chicken ^{GF DF}	28
Braised chicken with tomato, wild mushroom and Cipollini onion, rice pilaf	

BRUNCH COCKTAILS

Traditional	12
Sparkling white wine, fresh orange juice	
Cider Spritz	13
Sparkling wine, Aperol, local apple cider	
LaBelle Bloody Mary	14
House-made Bloody Mary mix with fresh lime, Worcestershire and horseradish; garnished with celery, lemon, lime and olive	
Select one	Additional toppings for .50 each:
The Winemaker's Kitchen	Cheese cube
Jalapeño wine	Pickled pepperoncini
Tito's vodka	Chorizo sausage
	Toppings for 2. each:
	Applewood-smoked bacon (2 Slices)
	Blue cheese stuffed olives (3)

GF = Gluten Free | DF = Dairy Free | 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.