

# • AMERICUS •

## DINNER

### CHEESE + CHARCUTERIE

<b>Small Cheese Board</b>	18
Three artisanal cheeses, candied nuts, the winemakers kitchen jam, honey, berries & crackers	
<b>Large Cheese Board</b>	28
Five artisanal cheeses, candied nuts, the winemakers kitchen jam, honey, berries & crackers	
<b>Small Charcuterie Board</b>	18
Three selections, cornichons, pickled vegetables, peppers, red wine mustard, grilled bread	
<b>Large Charcuterie Board</b>	28
Five selections, cornichons, pickled vegetables, peppers, red wine mustard, grilled bread	

### APPS

<b>Baba Ghanoush</b>	14
Roasted eggplant, pickled beets, pistachio crumble, house made flatbread	
<b>Bao Buns (3 each)</b>	14
Chicken, pickled veg, Togarashi mayo, cilantro leaves, cashews	
<b>Fried Oysters<sup>NF</sup> (4 each)</b>	18
Beef carpaccio, dill sour cream, smoked bacon	
<b>Crispy Fried Cauliflower</b>	14
With a choice of	
• Sweet and spicy Buffalo sauce, blue cheese, celery, carrots	
or	
• Sticky sesame soy, green onions	
<b>Mussels<sup>NF</sup></b>	16
Smoked bacon, red coconut curry, lime, cilantro, shishito peppers	
<b>Cheese Fondue</b>	18
Warm alpine cheese with LaBelle wine, potatoes, cauliflower, spent grain pretzel, smoked sausage, roasted grapes	

### RAW BAR

<b>Half Dozen Oysters on the Half Shell</b>	20
White wine mignonette, The Winemaker's Kitchen Jalapeño Wine cocktail sauce, horseradish	
<b>Jumbo Shrimp Cocktail</b>	4/ea
Gulf shrimp, The Winemaker's Kitchen Jalapeño Wine cocktail sauce, lemon	

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Please inform your server if you have sensitivities or allergies. GF = Gluten Free DF = Dairy Free NF = Nut Free

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### SOUPS + SALADS

<b>French Onion Soup</b>	11
LaBelle Winery Riesling wine, sweet onions, herbed crouton, gruyere cheese	
<b>Roasted Tomato Soup</b> <sup>NF</sup>	11
Fried halloumi cheese, fresh basil	
<b>House Salad</b>	12
Mixed greens, cucumber, tomato, radish, herbs, The Winemaker's Kitchen Seyval Blanc vinaigrette	
<b>Caesar Salad</b>	12
Chopped romaine, herbed croutons, lemon, parmesan, creamy anchovy dressing	
<b>Roasted Beet Salad</b>	12
Walnuts, chick peas, za'atar, pickled red onions, golden raisins, red wine vinaigrette	
<b>Carrot and Farro Salad</b>	12
Kaleidoscope carrots, farro, baby kale, almonds, dried cranberries, lemon yogurt vinaigrette	
<b>Salad Additions:</b>	
Grilled Salmon	14
Herbed Chicken Breast	9
Pan-Roasted Jumbo Shrimp	12 (3 ea)

### PIZZAS

<b>Margherita</b>	15
Crushed tomato, parmesan, mozzarella, basil	
<b>'Roni</b>	17
Crushed tomato, pizza cheese, artisan pepperoni	
<b>'Shroom</b>	17
Dunks mushrooms, pizza cheese, herbed ricotta, red wine onion jam, scallions	
<b>The Fenway</b>	18
House-made sausage, peppers, onions, cheddar cheese, crushed tomato	
<b>Short Rib</b> <sup>NF</sup>	21
White sauce, goat cheese, caramelized onions, scallions, arugula, red wine syrup	
<b>Chicken</b>	18
Walnut pesto, goat horn peppers, mozzarella, artichokes, ricotta salata	
<b>Corn and Bacon</b>	19
LaBelle Cheese Sauce, Roasted Corn, Bacon, Cheddar, Jalapeño, Pickled Red Onion	

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### ENTREES

<b>Steak Frites*</b> 38	Certified Angus hanger steak, hand-cut fries, Americus wine butter, béarnaise <b>pair with Amherst Vineyard Red</b>
<b>Mushroom Stroganoff<sup>NF</sup></b> 26	Pappardelle, local mushrooms, sour cream <b>pair with Red Alchemy</b>
<b>Short Rib Mac and Cheese</b> 28	Caramelized onions, scallions, fried onions <b>pair with Amherst Vineyard Red</b>
<b>Coffee-rubbed Sirloin<sup>NF DF</sup></b> 51	Cumin-date jus, vegetable rice, fried brussels sprouts, kumquat jam <b>pair with Petit Verdot</b>
<b>Braised Short Ribs<sup>NF GF</sup></b> 36	Cauliflower puree, roasted potato, carrots <b>pair with Malbec</b>
<b>Pork Porterhouse<sup>NF GF</sup></b> 26	Root vegetables, baby kale, caramelized onions, blood orange vinaigrette, blood orange segments <b>pair with Dry Apple</b>

<b>Moroccan Chicken<sup>NF DF</sup></b> 26	Israeli Cous Cous, golden raisins, castlevetrano olives, cilantro <b>pair with White Alchemy</b>
<b>Salmon</b> 28	Za'atar, onion soubise, baby kale, farro, cipollini, red wine syrup <b>pair with Seyval Blanc Winemaker's Reserve</b>
<b>Swordfish<sup>NF</sup></b> 32	Pastrami rubbed, cannellini beans, piquillo peppers, rye toast <b>pair with Amherst Vineyard White</b>
<b>Quinoa<sup>DF GF</sup></b> 21	Pickled fennel and citrus salad, toasted hazelnuts, golden beet puree, rosemary syrup <b>pair with Seyval Blanc</b>
<b>House-made Rigatoni</b> 28	Bolognese sauce, parmesan, basil <b>pair with Granite State Red</b>

### HANDHELDS

<b>LaBelle Burger</b>	Prime beef, buttered brioche bun, pickle, hand-cut fries
<b>Big Island Pond*</b> 18	Lettuce, tomato, onion, Vermont cheddar cheese, burger sauce
<b>BLT*</b> 19	Lettuce, tomato white wine garlic mayo, applewood smoked bacon, Vermont cheddar
<b>The Winemaker*</b> 19	Fried shallots, romaine, Tallegio cheese, béarnaise
<b>Salmon Burger</b> 21	Dill cream, walnut pesto, artichoke, leaf lettuce
<b>Bean Burger</b> 16	House-made white bean burger with almond flour, lettuce, tomato, red onion, chive aioli
<b>Shaved Rib Eye Sandwich</b> 18	Local mushrooms, gruyere cheese, pickled red onions, baby arugula, black garlic mayo, toasted garlic bread, hand-cut fries
<b>Gluten-free bun</b> 2	

### SIDES

Hand-cut fries	5
Roasted potato	6
Fried Brussels sprouts	6
Roasted root vegetable	6
Vegetable rice	6

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