

## STARTERS

<b>Artisan Cheese Slate<sup>N</sup></b>	Small 21   Large 31	<b>Crispy Fried Cauliflower<sup>V</sup></b>	14
Artisan cheeses, dried fruit, candied nuts, crackers, The Winemaker's Kitchen Jam		With a choice of:	
Gluten-free crackers available	2	<ul style="list-style-type: none"> <li>• Sweet and spicy Buffalo sauce, blue cheese, celery, carrots</li> <li>or</li> <li>• Sticky sesame sauce, green onions</li> </ul>	
<b>Artisan Cheese &amp; Charcuterie Slate<sup>N</sup></b>	Small 24   Large 37	<b>Mussels</b>	16
Artisan cheeses, cured meats, dried fruits, candied nuts, house-made pickled vegetables, crackers, The Winemaker's Kitchen jam, Seyval Blanc wine mustard		Spicy sausage, shallots, garlic, sauce Américaine, grilled baguette	
Gluten-free crackers available	2	<b>Potato Gnocchi</b>	14
Add featured house-made Chef's choice charcuterie	5	House-made gnocchi, preserved lemon, crab, lemon foam, parmesan	
<b>Short Rib Poutine</b>	18	<b>Cheese Fondue</b>	18
Wine-braised short ribs, hand-cut fries, brown gravy, cheese curds		Apples, chorizo, broccoli, cauliflower, bread, grapes, pickled vegetables, saucisson sec, potato	

GF = Gluten Free | N = May Contain Nuts | V = Vegetarian

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## SOUP & SALAD

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**Seasonal Daily Soup** Cup 5 | Bowl 8  
 Chef's choice soup of the day

**French Onion Soup** 11  
 Wine-spiked broth & sweet onions, crusty bread, gruyère cheese

**House Salad** <sup>GF</sup> 12  
 Mixed greens, cucumber, tomato, carrot, radish, The Winemaker's Kitchen Seyval Blanc Vinaigrette

**Harvest Green Salad** 12  
 Little leaf lettuce, roasted root vegetables, five grains blend, maple mustard vinaigrette, Bayley Hazen blue cheese

**Caesar Salad** 12  
 Chopped romaine, herb croutons, lemon, parmesan, creamy garlic anchovies dressing

**Winter Cobb Salad** 12  
 Mixed greens, chorizo, roasted Brussels sprouts, red onion, sliced eggs, portobello mushrooms, tomato, Bayley Hazen blue cheese, The Winemaker's Kitchen Seyval Blanc vinaigrette

**Roasted Beet Salad** <sup>GF</sup> 12  
 Roasted beets, baby arugula, golden raisins, sliced almonds, pomegranate gastrique, goat cheese, citrus supremes, lemon vinaigrette

### Salad Additions

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

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## SANDWICHES & FLATBREADS

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### LaBelle Farm Burger

Grass-fed all natural beef, brioche roll, house-made pickle. Choice of hand-cut frites or house salad

**Traditional** 18

Tomato, leaf lettuce, cheddar, LaBelle Seyval Blanc wine mustard

**The Winemaker** 19

Leaf lettuce, crispy fried shallots, béarnaise spread

**Mushroom** 19

Leaf lettuce, red onion, mushroom, gruyère, LaBelle Seyval Blanc wine mustard

Add pecan wood-smoked bacon 2

**Shaved Ribeye Sandwich** 18

Dunk's mushrooms, gruyere cheese, pickled red onions, baby arugula, toasted garlic bread, house made pickle. Choice of hand-cut frites or house salad

**Maple Bacon Grilled Cheese** 18

Jasper Hill Willoughby, aged cheddar cheese, maple brown sugar bacon, caramelized onion, grilled brioche, house-made pickle. Choice of hand-cut frites or house salad

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### Available until 4pm

**LaBLT** 16

Pecan wood-smoked bacon, tomato, leaf lettuce, sage aioli, brioche toast, house-made pickle. Choice of hand-cut frites or house salad

**Chicken Salad Wrap<sup>N</sup>** 16

Roasted chicken, dried cranberries, apples, walnuts, cheddar cheese, whole wheat wrap, house-made pickle. Choice of hand-cut frites or house salad

**Fig & Blue Flatbread<sup>N</sup>** 14

Pesto, prosciutto, blue cheese, dried figs, red wine syrup

**Buttermilk Fried Chicken Sandwich** 18

Buttermilk-brined chicken thigh, house-made pickles, chive aioli, red leaf lettuce, everything spice brioche bun. Choice of hand-cut frites or house salad

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## MAIN COURSES

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<p><b>Steak Frites</b> 38 Grilled hanger steak, hand-cut frites, LaBelle Americus wine butter, confit garlic and watercress salad Pair with <b>Amherst Vineyard Estate Red</b></p>	<p><b>Beef Bourguignon</b> <sup>GF</sup> 36 Short rib, Dunk's mushrooms, pearl onions, carrots, potato mousseline Pair with <b>Malbec</b></p>
<p><b>Wild Mushroom Pappardelle</b> 26 Dunk's mushrooms, baby kale, parmesan porcini cream sauce Pair with <b>Red Alchemy</b></p>	<p><b>Pan Roasted Duck Breast</b> <sup>GF</sup> 36 Mandarin orange glaze, parsnip puree, braised leeks, chantrelle mushrooms, olive oil crumble Pair with <b>Seyval Blanc Winemaker's Reserve</b></p>
<p><b>Moroccan Root Vegetable Stew</b> <sup>V</sup> 21 Root vegetables, cous cous, garbanzo beans, harissa Pair with <b>Riesling</b> or <b>Red Alchemy</b></p>	<p><b>Grilled Atlantic Salmon</b> <sup>GF</sup> 29 Cauliflower puree, brown butter, grenoblaise, roasted romanesco Pair with <b>White Alchemy</b></p>
<p><b>Cotriade</b> 30 Brittany-style French stew with fennel, carrots and potato, haddock, mussels, shrimp, grilled bread Pair with <b>Amherst Vineyard Estate White</b></p>	<p><b>Grilled Beef Tenderloin</b> <sup>GF</sup> 51 Red wine marinated, spiced roasted carrots, celery root foam, shallot jus Pair with <b>Petit Verdot</b></p>

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