

THE *Bistro*

AT LABELLE WINERY

Executive Chef Justin Bernatchez, Chef de Cuisine Vince Venice

BRUNCH

Available Saturdays and Sundays until 2:00pm

LaBelle Select Pâtisseries ^{VN}	15
Chef's selection of assorted pastries served with The Winemaker's Kitchen wine-infused jams, butter and preserves	
Bananas Foster French Toast ^{NE}	16
Candied walnuts, whipped crème fraîche, bourbon caramel	
Farm Fresh Omelette ^E	21
Roasted marinated cherry tomatoes, herbed goat cheese, spring onions, home-fried potatoes	
Chef's Choice Benedict ^E	18
Price may vary	

BRUNCH COCKTAILS

Traditional Mimosa	11
Sparkling wine, orange juice	
Pom-Orange Mimosa	13
Sparkling wine, pomegranate liqueur, blood orange juice	
LaBelle Bloody Mary	14
House-made Bloody Mary mix with fresh lime, Worcestershire and horseradish; garnished with celery, lemon, lime and olive	

Select one

The Winemaker's
Kitchen Jalapeño wine
Tito's vodka

Additional toppings for .50 each:

Cheese cube
Pickled pepperoncini
Chorizo sausage

Toppings for 2. each:

Applewood-smoked bacon
(2 Slices)
Blue cheese stuffed olives (3)

GF = Gluten Free | DF = Dairy Free | V = Vegetarian | E = Contains Egg | N = Contains Nuts

*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.