

# • AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

## DINNER

### CHEESE + CHARCUTERIE

<b>Small Cheese Board</b>	18
Three artisanal cheeses, candied nuts, The Winemaker's Kitchen jam, honey, berries & crackers	
<b>Large Cheese Board</b>	28
Five artisanal cheeses, candied nuts, The Winemaker's 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>Roasted Red Pepper Hummus<sup>NF</sup></b>	14
Cotija cheese, chili spiced house-made pita, spring onion relish	
<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
Green curry broth, sweet peas, cherry tomatoes, cilantro, toast	
<b>Cheese Fondue</b>	18
Warm alpine cheese with LaBelle wine, fingerling 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 winemakers kitchen jalapeño wine cocktail sauce, horseradish	
<b>Jumbo Shrimp Cocktail</b>	4/ea
Gulf shrimp, the winemakers kitchen jalapeño wine cocktail sauce, lemon	
<b>Tuna Crudo<sup>DF NF</sup></b>	18
Cucumber salad, sugar snap peas, avocado puree, wonton chips	

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### SOUPS + SALADS

<b>French Onion Soup</b>	11
LaBelle Winery Riesling wine, sweet onions, herbed crouton, gruyere cheese	
<b>Corn and Bacon Chowder</b> <sup>NF</sup>	11
Oyster crackers	
<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
Candied walnuts, crispy chickpeas, green goddess dressing, cucumber, feta, greens	
<b>Carrot and Farro Salad</b> <sup>NF</sup>	12
Rainbow carrots, baby kale, sunflower seeds, cherry tomato, bacon, 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>The Cajun</b> <sup>NF</sup>	21
Andouille sausage, shrimp, red bell peppers, corn, pizza sauce, pizza cheese, cheddar cheese, red chili flakes	
<b>Smoked Ham</b> <sup>NF</sup>	18
Peas, asparagus, vodka sauce, smoked gouda, mozzarella	
<b>The Big LaMac</b> <sup>NF</sup>	18
Ground beef, onion, pickle, cheddar cheese, lettuce, crushed tomato, burger sauce	

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### ENTREES

<b>Steak Frites*</b>	38
Certified Angus hanger steak, hand-cut fries, béarnaise pair with: Americus	
<b>Pasta Primavera<sup>NF</sup></b>	26
Spinach bucatini, white wine, seasonal vegetables, soffrito, feta pair with: Chardonnay	
<b>Baked Mac and Cheese<sup>NF</sup></b>	28
House made Campanelle pasta, sausage, ricotta, caramelized onions, fried onions pair with: Shimmer	
<b>Coffee-Rubbed Sirloin</b>	51
Israeli couscous, harissa-roasted cauliflower, cumin-date sauce pair with: Petit Verdot	
<b>Grilled Rib Eye</b>	52
Cauliflower puree, roasted potato, herbed baby carrots pair with: Malbec	

### SIDES

Hand-cut fries	5
Roasted potato	6
Harissa-roasted cauliflower	6
Cucumber salad	6
Couscous	6

<b>Roast Statler Chicken<sup>NF</sup></b>	28
Parsnip and potato puree, flame raisins, braised leeks, chic peas, eggplant vinaigrette pair with: Seyval Blanc Winemaker's Reserve	
<b>Salmon<sup>NF</sup></b>	29
za'atar, onion soubise, baby kale, farro, cipollini pair with: Amherst Vineyard Estate White	
<b>Roast Cod</b>	28
Romesco verde, sugar snap peas, brown butter, Parisienne gnocchi pair with: Seyval Blanc	
<b>Vegetarian Poke Bowl<sup>NF</sup></b>	21
Sticky rice, grilled asparagus, edamame, pickled carrots, cucumber, ginger-tamari sauce, sriracha mayo, crispy onions pair with: Riesling	
<b>House-made Rigatoni</b>	28
Bolognese sauce, parmesan, basil pair with: Granite State Red	

### 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>	19
Yuzu aioli, cucumber salad, 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, white wine mayo, toasted garlic bread, hand-cut fries	
<b>Gluten-free bun</b>	2

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