

THE *Bistro*

AT LABELLE WINERY

EXECUTIVE CHEF JUSTIN BERNATCHEZ

SOUP & SALAD

Seasonal Soup Chef's choice soup of the day	Cup 5 Bowl 8	French Onion Soup Wine-spiked broth, sweet onions, crusty bread, gruyère cheese	11
House Salad ^{GF} Mixed greens, cucumber, cherry tomato, carrot, red onion, radish, The Winemaker's Kitchen Seyval Blanc Vinaigrette	12	Asparagus Salad ^{GF V} Arugula, hardboiled egg, radish, black truffle balsamic vinaigrette	12
Caesar Salad Chopped romaine, herbed croutons, parmesan, lemon, creamy garlic anchovy dressing	12	Spiced Cauliflower Salad ^{GF V} Five-spice roasted cauliflower, garbanzo beans, toasted pistachio, cherry tomato, leaf lettuce, grapes, herbed yogurt dressing	12
Salad Additions			
	LaBelle Chicken Salad		7
	Grilled Shrimp		12
	Marinated Chicken Breast		6
	Pan-Seared Salmon		15

GF = Gluten Free | N = May Contain Nuts | 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.

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SANDWICHES & FLATBREADS

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, fried shallots, béarnaise		
Mushroom	19	
Gruyere, red onion, leaf lettuce, mushrooms, Seyval Blanc wine mustard		
Add pecan wood-smoked bacon	2	
		Shaved Ribeye Sandwich 18
		Dunk's mushrooms, gruyere, pickled red onion, baby arugula, toasted garlic bread, house-made pickle; choice of hand-cut frites or house salad
		White Bean Burger ^{NDV} 16
		Brioche roll, tomato, red onion, leaf lettuce, smashed avocado, chipotle aioli

Available until 4pm

LaBLT ^N	16	Fig & Blue Flatbread	14
Pecan wood-smoked bacon, tomato, leaf lettuce, sage aioli, brioche toast, house-made pickle; choice of hand-cut frites or house salad		Prosciutto, pesto, blue cheese, dried figs, red wine syrup	
Chicken Salad Wrap ^N	16		
Roasted chicken, dried cranberries, apples, walnuts, cheddar, whole wheat wrap, house-made pickle; choice of hand-cut frites or house salad			

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MAIN COURSES

<p>Steak Frites 38 Grilled hanger steak, hand-cut frites, Americus wine butter, confit garlic and watercress salad Pair with Amherst Vineyard Estate Red</p>	<p>Pan Roasted Duck Breast ^{GF} 36 Sumac spice rub, pea purée, carrots, peas, charred pearl onion, olive crumble Pair with Dry Blueberry</p>
<p>English Pea Risotto ^{GF} 26 Dunks mushrooms, asparagus, green peas, baby kale, parmesan Pair with Red Alchemy</p>	<p>Salmon Mi-Cuit ^{GF} 29 Half-cooked then charred, French braised white wine artichokes, carrots, potatoes Pair with Granite State Red</p>
<p>Cotriade 30 Brittany-style French stew with fennel, carrots and potato, haddock, mussels, shrimp, grilled bread Pair with Amherst Vineyard Estate White</p>	<p>Grilled Petit Filet 48 Grilled filet, asparagus, balsamic roasted onions, potatoes dauphine Pair with Petit Verdot</p>
<p>Beef Daube 36 Provincial-style braised beef, soft white polenta, roasted tomatoes, olives, pearl onions Pair with Malbec</p>	<p>Bolognese 28 Pork and beef bolognese, fresh pasta, broccolini, burrata Pair with Amherst Vineyard Estate Red</p>

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