

THE BISTRO

AT LABELLE WINERY

EXECUTIVE CHEF JUSTIN BERNATCHEZ

STARTERS

Artisan Cheese Slate^{NV} Small 21 | Large 31
Artisan cheeses, dried fruits, candied nuts, crackers,
The Winemaker's Kitchen Jam

Add gluten-free crackers 2

**Artisan Cheese &
Charcuterie Slate^N** Small 24 | Large 37
Artisan cheeses, cured meats, dried fruits, candied
nuts, house-made pickled vegetables, crackers, The
Winemaker's Kitchen jam, Seyval Blanc wine mustard

Add gluten-free crackers 2

Crispy Fried Cauliflower^V 14
Select one:

- Sweet and spicy Buffalo; with blue cheese
- Sticky sesame sauce

Mussels 16
Roasted garlic, white wine and Sauce Vierge; with
toasted bread

SOUP & SALAD

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

House Salad^{GF} 12
Mixed greens, cucumber, cherry tomato, carrot, red
onion, radish, The Winemaker's Kitchen Seyval Blanc
Vinaigrette

Asparagus Salad^{GF V} 12
Arugula, hardboiled egg, radish, black
truffle balsamic vinaigrette

Spiced Cauliflower Salad^{GF V} 12
Five-spice roasted cauliflower, garbanzo
beans, toasted pistachio, cherry tomato,
leaf lettuce, grapes, herbed yogurt dressing

Salad Additions

LaBelle Chicken Salad 7
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

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

Add pecan wood-smoked bacon 2

White Bean Burger ^{NV} 16

Brioche roll, tomato, red onion, leaf lettuce, smashed avocado, chipotle aioli

Available until 4pm

LaBLT ^N 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 ^N 16

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

MAIN COURSES

Steak Frites 38

Grilled hanger steak, hand-cut frites, Americus wine butter, confit garlic and watercress salad
Pair with **Amherst Vineyard Estate Red**

English Pea Risotto ^{GF} 26

Dunks mushrooms, asparagus, green peas, baby kale, parmesan
Pair with **Red Alchemy**

Pan Roasted Duck Breast ^{GF} 36

Sumac spice rub, pea purée, carrots, peas, charred pearl onion, olive crumble
Pair with **Dry Blueberry**

Grilled Salmon 29

Seasonal vegetable cous cous, The Winemaker's Kitchen White Wine Sauce
Pair with **Granite State Red**

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