

• AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

LUNCH

CHEESE + CHARCUTERIE

Small Cheese Board 18
Three artisanal cheeses, candied nuts, The Winemaker's Kitchen jam, honey, berries & crackers

Large Cheese Board 28
Five artisanal cheeses, candied nuts, The Winemaker's Kitchen jam, honey, berries & crackers

Small Charcuterie Board 18
Three selections, cornichons, pickled vegetables, peppers, red wine mustard, grilled bread

Large Charcuterie Board 28
Five selections, cornichons, pickled vegetables, peppers, red wine mustard, grilled bread

APPS

Roasted Red Pepper Hummus^{NF} 14
Cotija cheese, chili spiced house-made pita, spring onion relish

Bao Buns (3 each) 14
Chicken, pickled veg, Togarashi mayo, cilantro leaves, cashews

Crispy Fried Cauliflower 14
With a choice of
• Sweet and spicy Buffalo sauce, blue cheese, celery, carrots
or
• Sticky sesame soy, green onions

Mussels^{NF} 16
Peas, andouille, roasted peppers, toasted bread

RAW BAR

Half Dozen Oysters on the Half Shell 20
White wine mignonette, The Winemaker's Kitchen jalapeño wine cocktail sauce, horseradish

Jumbo Shrimp Cocktail 4/ea
Gulf shrimp, The Winemaker's Kitchen jalapeño wine cocktail sauce, lemon

Tuna Crudo^{DF NF} 18
Cucumber salad, sugar snap peas, avocado puree, wonton chips

SIDES

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

SOUPS + SALADS

French Onion Soup 11
LaBelle Winery Riesling wine, sweet onions, herbed crouton, gruyere cheese

Corn and Bacon Chowder^{NF} 11
Oyster crackers

House Salad 12
Mixed greens, cucumber, tomato, radish, herbs, The Winemaker's Kitchen Seyval Blanc vinaigrette

Caesar Salad 12
Chopped romaine, herbed croutons, lemon, parmesan, creamy anchovy dressing

Roasted Beet Salad 12
Candied walnuts, crispy chickpeas, green goddess dressing, cucumber, feta, greens

Carrot and Farro Salad^{NF} 12
Rainbow carrots, baby kale, sunflower seeds, cherry tomato, bacon, lemon yogurt vinaigrette

Salad Additions:
Grilled Salmon 14
Herbed Chicken Breast 9
Pan-Roasted Jumbo Shrimp 12 (3 ea)

PIZZAS

Margherita 15
Crushed tomato, parmesan, mozzarella, basil

'Roni 17
Crushed tomato, pizza cheese, artisan pepperoni

'Shroom 17
Dunks mushrooms, pizza cheese, herbed ricotta, red wine onion jam, scallions

The Fenway 18
House-made sausage, peppers, onions, cheddar cheese, crushed tomato

The Cajun^{NF} 21
Andouille sausage, shrimp, red bell peppers, corn, pizza sauce, pizza cheese, cheddar cheese, red chili flakes

Smoked Ham^{NF} 18
Peas, asparagus, vodka sauce, smoked gouda, mozzarella

The Big LaMac^{NF} 18
Ground beef, onion, pickle, cheddar cheese, lettuce, crushed tomato, burger sauce

HANDHELDS

LaBelle Burger
Prime beef, buttered brioche bun, pickle, hand-cut fries

Big Island Pond^{*} 18
Lettuce, tomato, onion, Vermont cheddar cheese, burger sauce

BLT^{*} 19
Lettuce, tomato white wine garlic mayo, applewood smoked bacon, Vermont cheddar

The Winemaker^{*} 19
Fried shallots, romaine, Tallegio cheese, béarnaise

Salmon Burger 21
Yuzu aioli, cucumber salad, leaf lettuce

Bean Burger 16
House-made white bean burger with almond flour, lettuce, tomato, red onion, chive aioli

Shaved Rib Eye Sandwich 18
Local mushrooms, gruyere cheese, pickled red onions, baby arugula, white wine mayo, toasted garlic bread, hand-cut fries

Grilled Chicken Caprese Sandwich 16
Grilled chicken, tomato, fresh mozzarella, baby arugula, basil pesto mayo, balsamic reduction, grilled ciabatta, hand-cut fries

Sliced Salumi Sandwich 18
Sliced charcuterie meats, lettuce, tomato, mozzarella, house pickles, Calabrian Chile relish, grilled Tuscany bread, hand-cut fries

Gluten-free bun 2

ENTREES

Steak Frites^{*} 38
Certified Angus hanger steak, hand-cut fries, béarnaise
pair with: Americus

Salmon^{NF} 29
Za'atar, onion soubise, baby kale, farro, cipollini
pair with: Amherst Vineyard Estate White

Vegetarian Poke Bowl^{NF} 21
Sticky rice, grilled asparagus, edamame, pickled carrots, cucumber, ginger-tamari sauce, sriracha mayo, crispy onions
pair with: Riesling

House-made Rigatoni 28
Bolognese sauce, parmesan, basil
pair with: Granite State Red

*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 allergies. ^{GF} = Gluten Free ^{DF} = Dairy Free ^{NF} = Nut Free