

# THE *Bistro*

AT LABELLE WINERY

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE STEVE SHOEMAKER

## BRUNCH

Available Saturdays and Sundays until 2:00pm

<b>Sourdough Belgian Waffle</b>	16
LaBelle red wine syrup marinated berries, minted whipped cream, New Hampshire maple syrup	
<b>Chef's Choice Benedict</b>	22
Ask your server for today's specialty. Served with home fried potatoes	
<b>Vegetable Frittata of the Day</b> <sup>VE</sup>	18
With green salad	
<b>Overnight Oat Bowl</b> <sup>GF DF V</sup>	15
Assorted berries, oat milk, toasted chia, pumpkin seeds, cocoa-infused honey	
<b>Fried Chicken and Waffle</b>	24
Fried brined chicken thigh, sourdough waffle, peppered bacon maple syrup, smoked whipped butter, chives	
<b>Short Rib Breakfast Tacos (2)</b>	18
Scramble egg, short ribs, cheddar cheese, bacon, kim chi, home fried potatoes	

## BRUNCH COCKTAILS

<b>Traditional Mimosa</b>	11
Sparkling wine, orange juice	
<b>Pom-Orange Mimosa</b>	13
Sparkling wine, pomegranate liqueur, blood orange juice	
<b>LaBelle Bloody Mary</b>	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.