

• AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

DINNER

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 ^{NF DF}	18
Three selections, cornichons, pickled vegetables, peppers, red wine mustard, grilled bread	
Large Charcuterie Board ^{NF DF}	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, onion relish	
Bao Buns (3 each)	14
Maple pork belly, sriracha mayo, pickled Jimmy Nardello peppers	
Fried Oysters ^{NF} (4 each)	18
Beef carpaccio, dill sour cream, smoked bacon	
Crispy Fried Cauliflower ^{DF}	14
With a choice of	
• Spicy Buffalo sauce, blue cheese, celery, carrots	
or	
• Sticky sesame soy, green onions	
Mussels ^{NF}	16
Chorizo, tomato, toast, crème fraîche	
Cheese Fondue ^{NF}	18
Warm alpine cheese with LaBelle wine, fingerling potatoes, cauliflower, spent grain pretzel, smoked sausage, roasted grapes	

RAW BAR

Half Dozen Oysters On The Half Shell ^{DF NF GF}	20
White wine mignonette, The Winemaker's Kitchen Jalapeño wine cocktail sauce, horseradish	
Jumbo Shrimp Cocktail ^{DF NF GF}	4/ea
Gulf shrimp, The Winemakers Kitchen Jalapeño wine cocktail sauce, lemon	
Seared Tuna ^{DF NF}	18
Rare, furikake crust, pear kimchi, pear wine miso, crispy onions	

*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

• AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

DINNER

SOUPS + SALADS

French Onion Soup ^{NF}	11
LaBelle Winery Riesling wine, sweet onions, herbed crouton, gruyere cheese	
Three Meat Chili	9
Beef, pork, turkey, pine nut corn bread, crème fraîche	
House Salad ^{NF GF DF}	12
Mixed greens, cucumber, tomato, radish, herbs, The Winemaker's Kitchen Seyval Blanc vinaigrette	
Caesar Salad ^{NF}	12
Chopped romaine, herbed croutons, lemon, parmesan, creamy anchovy dressing	
Roasted Beet Salad ^{GF}	12
Candied walnuts, crispy chickpeas, green goddess dressing, cucumber, feta, greens	
Fall Panzanella Salad ^{NF}	12
Cranberry beans, delicata squash, maple cranberry vin, apples, toasted bread, greens, goat cheese	
Salad Additions:	
Grilled Salmon	14
Herbed Chicken Breast	9
Pan-Roasted Jumbo Shrimp	12 (3 ea)

PIZZAS

Margherita ^{NF}	15
Crushed tomato, parmesan, mozzarella, basil	
'Roni ^{NF}	17
Crushed tomato, pizza cheese, artisan pepperoni	
'Shroom ^{NF}	17
Dunks mushrooms, pizza cheese, herbed ricotta, red wine onion jam, scallions	
The Fenway ^{NF}	18
House-made sausage, peppers, onions, cheddar cheese, crushed tomato	
Buffalo Lobster Pizza ^{NF}	32
Gorgonzola dolce blue cheese, 1/4 pound lobster, buffalo sauce, celery, buttermilk ranch, scallions, Garlic and herb cheese	
Duck Pizza ^{NF}	19
Confit duck, Boursin cheese, roasted golden tomatoes, caramelized onions, zucchini, red wine syrup	
The Big LaMac ^{NF}	18
Ground beef, onion, pickle, cheddar cheese, lettuce, crushed tomato, burger sauce	

*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

• AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

DINNER

ENTREES

Steak Frites * ^{NF}	38
Certified Angus hanger steak, hand-cut fries, béarnaise pair with: Americus	
Cannelloni	27
Duck confit, sweet potato puree, sage cream sauce, pistachio, crispy prosciutto pair with: Red Alchemy	
Baked Mac and Cheese ^{NF}	28
House-made Campanelle pasta, sausage, ricotta, caramelized onions, fried onions pair with: Shimmer	
Bone-In Filet ^{NF GF}	52
Bacon-whiskey jam, cheesy potatoes, fried Brussels sprouts, brown butter aioli pair with: Petit Verdot	
Grilled Rib Eye ^{NF}	52
Cauliflower puree, roasted potato, herbed baby carrots pair with: Malbec	
Miso-Glazed Halibut ^{NF GF DF}	30
Potatoes, smoked ham, pearl onions, baby zucchini, bacon dashi broth pair with: Dry Pear	

SIDES

Hand-cut fries	5
Herb-roasted carrots	6
Roasted potatoes	6
Fried Brussels sprouts	6
Butter bean ragu	6

Roast Statler Chicken ^{GF}	28
Curried pumpkin puree, braised leeks, peptita and hazelnut gremolata, dried cranberries, Swiss chard pair with: Gewurztraminer	
Gin-Glazed Salmon ^{NF}	29
Fall succotash, celery root mashed, wheat berries pair with: Chardonnay	
Vegetarian Poke Bowl ^{NF DF}	21
Sticky rice, grilled asparagus, edamame, pickled carrots, cucumber, ginger-tamari sauce, sriracha mayo, crispy onions pair with: Riesling	
House-made Rigatoni ^{NF}	28
Bolognese sauce, parmesan, basil pair with: Granite State Red	
Lamb Rack ^{NF GF}	50
Butter bean ragu, butternut squash, baby carrots, pancetta, demi sauce pair with: Amherst Estate Vineyard Red	

HANDHELDS

LaBelle Burgers	
Prime beef, buttered brioche bun, pickle, hand-cut fries	
Big Island Pond * ^{NF}	18
Lettuce, tomato, onion, Vermont cheddar cheese, burger sauce	
BLT * ^{NF}	19
Lettuce, tomato white wine garlic mayo, applewood smoked bacon, Vermont cheddar	
The Winemaker * ^{NF}	19
Fried shallots, romaine, Tallegio cheese, béarnaise	
Salmon Burger ^{NF}	19
Arugula, tzatziki sauce, roasted red pepper	
Bean Burger	16
House-made white bean burger with almond flour, lettuce, tomato, chive aioli, red onion jam	
Shaved Rib Eye Sandwich ^{NF}	18
Ciabatta, pickled peppers, roasted tomato aioli, caramelized onions, gruyere	
Gluten-free bun	2

*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