

# • 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**<sup>NF</sup> 14  
Cotija cheese, chili spiced house-made pita, spring onion relish

**Bao Buns** (3 each) 14  
Maple pork belly, sriracha mayo, pickled Jimmy Nardello peppers

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

**Mussels**<sup>NF</sup> 16  
Chorizo, tomato, toast, crème fraîche

### 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

**Seared Tuna**<sup>DF NF</sup> 18  
Rare, furikake crust, pear kimchi, pear wine miso, crispy onions

### SIDES

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

### SOUPS + SALADS

**French Onion Soup**<sup>NF</sup> 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**<sup>NF GF DF</sup> 12  
Mixed greens, cucumber, tomato, radish, herbs, The Winemaker's Kitchen Seyval Blanc vinaigrette

**Caesar Salad**<sup>NF</sup> 12  
Chopped romaine, herbed croutons, lemon, parmesan, creamy anchovy dressing

**Roasted Beet Salad**<sup>GF</sup> 12  
Candied walnuts, crispy chickpeas, green goddess dressing, cucumber, feta, greens

**Fall Panzanella Salad**<sup>NF</sup> 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** 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

**Buffalo Lobster Pizza**<sup>NF</sup> 32  
Gorgonzola dolce blue cheese, 1/4 pound lobster, buffalo sauce, celery, buttermilk ranch, scallions, Garlic and herb cheese

**Duck Pizza**<sup>NF</sup> 19  
Confit duck, Boursin cheese, roasted golden tomatoes, caramelized onions, zucchini, red wine syrup

**The Big LaMac**<sup>NF</sup> 18  
Ground beef, onion, pickle, cheddar cheese, lettuce, crushed tomato, burger sauce

### HANDHELDS

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

**Big Island Pond**<sup>\* NF</sup> 18  
Lettuce, tomato, onion, Vermont cheddar cheese, burger sauce

**BLT**<sup>\* NF</sup> 19  
Lettuce, tomato white wine garlic mayo, applewood smoked bacon, Vermont cheddar

**The Winemaker**<sup>\* NF</sup> 19  
Fried shallots, romaine, Tallegio cheese, béarnaise

**Salmon Burger** 21  
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** 18  
Ciabatta, pickled peppers, roasted tomato aioli, caramelized onions, gruyere

**Gluten-free bun** 2

### ENTREES

**Steak Frites**<sup>\*</sup> 38  
Certified Angus hanger steak, hand-cut fries, béarnaise  
**pair with: Americus**

**Gin-Glazed Salmon**<sup>NF</sup> 29  
Fall succotash, celery root mashed, wheat berries  
**pair with: Chardonnay**

**Vegetarian Poke Bowl**<sup>NF</sup> 21  
Sticky rice, grilled asparagus, edamame, pickled carrots, cucumber, ginger-tamari sauce, sriracha mayo, crispy onions  
**pair with: Riesling**

**House-made Rigatoni**<sup>NF</sup> 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. <sup>GF</sup> = Gluten Free <sup>DF</sup> = Dairy Free <sup>NF</sup> = Nut Free