

# THE *Bistro*

AT LABELLE WINERY

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE STEVE SHOEMAKER  
SOUS CHEF HUNTER KNOETTNER

## STARTERS

|  |   |
|--|---|
| <p><b>Artisan Cheese Slate</b><sup>ND</sup> Small 21   Large 31<br/>New England cheese selection, dried fruits, candied nuts, crackers, The Winemaker's Kitchen jam</p>  | <p><b>Prince Edward Island Mussels</b> 19<br/>Garlic, ginger, lime juice, coconut milk, tomato, jalapeño, bean sprouts, cilantro, toast</p>                       |
| <p><b>Artisan Cheese &amp; Charcuterie Slate</b><sup>ND</sup> Small 24   Large 37<br/>New England cheese selection, cured meats, dried fruits, candied nuts, house made pickled vegetables, crackers, The Winemaker's Kitchen jam, Seyval Blanc wine mustard</p> | <p><b>Sweet and Spicy Beef</b><sup>N</sup> 17<br/>Crispy fried beef tenderloin, toasted peanuts, pickled carrots, dashi cucumber, Boston lettuce, spicy mayo</p>  |
| <p><b>Short Rib Poutine</b><sup>D</sup> 18<br/>LaBelle red wine-braised short ribs, hand cut fries, brown gravy, Ellsworth cheese curds</p>  | <p><b>House-made Toasted Potato Gnocchi</b><sup>D</sup> 13<br/>With Dunks mushrooms, LaBelle Winery Red Alchemy, buttered mushroom brodo, reggiano, olive oil</p> |
| <p><b>Crispy Cauliflower</b><sup>D</sup> 14<br/>Choice of:<br/>LaBelle Buffalo sauce with blue cheese, celery, carrots<br/>or<br/>Sticky sesame soy sauce, green onions</p>  | <p><b>Warm Moroccan Chick Pea Dip</b><sup>VD</sup> 11<br/>Grilled pita, mild spiced ginger and curry braised chick peas, bean sprouts, cilantro, herb yogurt</p>  |
|  | <p><b>Crispy, Chili-glazed Pork Belly</b> 16<br/>Garlic lime aioli, red cabbage-bacon kim chi, crispy rice, sweet fall corn</p>                                   |

GF = Gluten Free | N = May Contain Nuts | V = Vegetarian | D - Contains Dairy

\*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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## SOUP & SALAD

|   |                          |   |    |
|---|--------------------------|---|----|
| <b>Seasonal Daily Soup</b><br>Chef's Choice Soup of The Day   | Cup 5   Bowl 8           | <b>French Onion Soup<sup>D</sup></b><br>LaBelle wine-spiked beef broth, sweet onions, crusty bread, cave-aged Gruyere   | 11 |
| <b>House Salad<sup>GF</sup></b><br>Mixed greens, cucumber, cherry tomatoes, carrot, red onion, radish, The Winemaker's Kitchen Seyval Blanc Vinaigrette | 12                       | <b>Warm Organic Roasted Beet Salad<sup>DGF</sup></b><br>Roasted local beets, baby greens, toasted orange wheels, New England goat milk cheese, Spanish sherry vinaigrette, pumpkin seed pesto                 | 14 |
| <b>Caesar Salad<sup>D</sup></b><br>Romaine lettuce, herbed croutons, lemon, reggiano, creamy garlic-anchovy dressing                                    | 12                       | <b>New Hampshire Mushroom Salad<sup>GF D</sup></b><br>Baby spinach, Dunks mushrooms, red wine-poached Granny Smith apples, shaved pecorino, cured egg yolk, Seyval Blanc vinaigrette, black truffle olive oil | 14 |
| <b>Salad Additions</b>  |                          |   |    |
|   | LaBelle Chicken Salad    |   | 7  |
|   | Marinated Chicken Breast |   | 6  |
|   | Pan-Seared Salmon        |   | 15 |

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## SANDWICHES

|   |    |  |    |
|---|----|--|----|
| <b>LaBelle Farm Burger<sup>D</sup></b>  | 18 | <b>White Bean Burger<sup>NDV</sup></b>   | 16 |
| Grass-fed natural beef, tomato, leaf lettuce, cheddar, bacon, LaBelle Winery Seyval Blanc mustard, brioche roll, house-made pickle. Choice of hand-cut fries or house salad |    | Brioche roll, tomato, red onion, leaf lettuce, smashed avocado, chipotle aioli |    |
| <b>Burger of the Day</b>  | MP |  |    |
| Chef's daily creation. Always good, always engaging   |    |  |    |

### Available until 4pm

|  |    |   |    |
|--|----|---|----|
| <b>Grilled Chicken "BLT"<sup>D</sup></b>   | 16 | <b>Chicken Salad Wrap<sup>ND</sup></b>  | 16 |
| Grilled brined & marinated chicken breast, cheddar cheese, bacon, lettuce, tomato, sage aioli, brioche |    | Roasted chicken, dried cranberries, apples, walnuts, cheddar cheese, whole wheat wrap, house-made pickle. Choice of hand-cut fries or house salad |    |

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## MAIN COURSES

|   |  |
|---|--|
| <p><b>Steak Frites</b> <sup>D</sup> 38<br/>Grilled hanger steak, hand-cut fries, LaBelle Americus butter, garlic confit, watercress salad<br/>Pair with <b>Americus</b></p>   | <p><b>Sugar Cured Half Roasted Duck</b> <sup>GF</sup> 36<br/>House-made kim chi, cucumber dashi, sticky soy<br/>Pair with <b>Gewurztraminer</b><br/>or <b>Dry Blueberry</b></p>  |
| <p><b>Cocoa BBQ Chicken</b> <sup>GF</sup> 27<br/>Grilled The Winemaker's Kitchen Cocoa-BBQ chicken breast, crispy herb-roasted golden potatoes, wilted baby spinach, corn salsa, bacon dust<br/>Pair with <b>Seyval Blanc</b><br/>or <b>Granite State Red</b></p> | <p><b>Roasted Acorn Squash</b> <sup>GF V D</sup> 22<br/>Warm toasted hemp seed-tomato stuffing, caramelized shallots, basil, toasted pistachio, minted yogurt<br/>Pair with <b>Amherst Vineyard White</b><br/>or <b>Amherst Vineyard Red</b></p> |
| <p><b>Filet Mignon</b> <sup>D</sup> 52<br/>Grilled filet, truffle-whipped potato, braised pearl onions, bearnaise butter, crispy fine herbs, demi-glace<br/>Pair with <b>Syrah</b></p>  | <p><b>Pan Roasted Salmon "Au Poivre"</b> <sup>GF D</sup> 29<br/>Local honey, whipped sweet potatoes, Brussels sprouts, crispy leeks<br/>Pair with <b>Chardonnay</b> or <b>Red Alchemy</b></p>  |
| <p><b>Bolognese</b> <sup>D</sup> 32<br/>Ragout of beef, pork and veal, herbs, San Marzano tomatoes, mushrooms, fresh rigatoni, reggiano, house-made ricotta<br/>Pair with <b>Granite State Red</b></p>  | <p><b>Espresso Rubbed</b> 51<br/><b>14oz Delmonico</b> <sup>GF D</sup><br/>Grilled ribeye, potato puree, mixed petite vegetable medley, LaBelle Petit Verdot butter<br/>Pair with <b>Petit Verdot</b></p>  |

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