

• 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

- Seven Spiced Lamb Ribs**^{NF GF} 15
Cucumber yogurt, agave syrup, pickled red onion, herb salad
- Bao Buns** (3 each) 14
Maple pork belly, sriracha mayo, pickled Jimmy Nardello peppers
- Red Wine Braised Octopus**^{NF GF} 17
White bean purée, grilled & marinated shishito peppers, charred lemon
- 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 Winemaker's Kitchen Jalapeño wine cocktail sauce, lemon
- Torched Tuna**^{* NF} 18
Fried oyster, crispy quinoa cake, bourbon mango BBQ sauce, Japanese mayo

*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	
Persian Chickpea Soup ^{NF GF}	9
Potato, spinach, tomato, yogurt, cilantro	
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	
Kale & Shaved Brussels Salad ^{GF}	12
Balsamic date vinaigrette, bacon, walnuts, goat cheese, pomegranate seeds	
Salad Additions:	
Grilled Salmon	14
Pan-Roasted Jumbo Shrimp	12 (3 ea)
Torched Tuna Sashimi*	10
Herbed Chicken Breast	9

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	
Spicy Salami ^{NF}	19
Spicy Calabrian salami, roast eggplant, mozzarella, tomato sauce, red onion, Brie, arugula	
Hawaiian Duck ^{NF}	19
Confit duck, mango BBQ sauce, mango, goat cheese, red onion jam	
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	
Shrimp Scampi ^{NF}	27
Cavatelli pasta, shrimp, jalapeño, crispy parmesan, confit tomato, sourdough bread pair with: Seyval Blanc	
Carbonara ^{NF}	26
Bucatini pasta, Guanciale, pecorino, black pepper pair with: Red Alchemy	
Bone-In Filet * ^{NF GF}	52
Braised collard greens, honey ginger demi sauce, mascarpone polenta cake pair with: Tannat	
Grilled Rib Eye * ^{NF GF}	52
Cowboy butter, 5 onion mustard jam, cheddar mashed potatoes, garlicky broccolini pair with: Petit Verdot	
Baked Cod ^{NF GF}	26
Harissa tomato sauce, chorizo & black bean ragout, roasted cauliflower pair with: White Alchemy	

SIDES

Hand-cut fries	5
Collard greens ^{GF}	6
Cheddar mashed potatoes ^{GF}	6
Chorizo & black bean ragout ^{GF}	6
Garlicky broccolini ^{GF}	6
Grilled asparagus ^{GF}	6
Mascarpone polenta cake ^{GF}	6

Chicken Cutlet	26
Calabrian chili gremolata, lemon butter sauce, Taggiasca olives, roast golden tomatoes, fresh mozzarella, pine nuts, arugula pair with: Amherst Vineyard White	
Grilled Salmon * ^{NF}	28
Blackened mushrooms, bok choy, red wine beryc sauce, honey-roasted turnip purée, wheat berries pair with: Granite State Red	
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	
Duck Breast * ^{NF GF}	35
Fennel cream, forbidden rice, bacon lardons, orange syrup, orange segments pair with: Riesling	

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