

• 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

- 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
- Crispy Fried Cauliflower** 14
With a choice of
• Sweet and spicy buffalo sauce, blue cheese, celery, carrots
or
• Sticky sesame soy, green onions
- Mussels**^{NF} 16
Chorizo, tomato, toast, crème fraîche

RAW BAR

- Half Dozen Oysters**^{*} 20
on the Half Shell
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
- Torched Tuna**^{* NF} 18
Fried oyster, crispy quinoa cake, bourbon mango BBQ sauce, Japanese mayo

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

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**^{GF} 12
Salad
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** 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
- 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

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** 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
- Roast Pork Loins**^{NF} 16
Scotch bonnet brined, apple slaw, cayenne & maple aioli, smoked cheddar, ciabatta roll, hand-cut fries
- Roasted Chicken Breast**^{NF} 18
Sherry pancetta glaze, mozzarella, roast red tomato, white wine mayo, arugula, ciabatta roll, hand-cut fries

ENTREES

- Steak Frites**^{*} 38
Certified Angus hanger steak, hand-cut fries, béarnaise
pair with: Americus
- Grilled Salmon**^{* NF} 28
Blackened mushrooms, bok choy, red wine bery sauce, honey-roasted turnip purée, wheat berries
pair with: Granite State Red
- Vegetarian Poke Bowl**^{NF GF} 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

*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