

• 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, and crackers	
Large Cheese Board	28
Five artisanal cheeses, candied nuts, The Winemaker's Kitchen jam, honey, berries, and crackers	
Small Charcuterie Board ^{DF NF}	18
Three selections, cornichons, pickled vegetables, peppers, red wine mustard, grilled bread	
Large Charcuterie Board ^{DF NF}	28
Five selections, cornichons, pickled vegetables, peppers, red wine mustard, grilled bread	

APPS

Seven Spiced Lamb Ribs ^{GF NF}	15
Cucumber yogurt, agave syrup, pickled red onion, herb salad	
Pork Belly Lettuce Wrap ^{DF GF NF}	15
Dry rubbed pork belly, raspberry wine BBQ sauce, Napa cabbage	
Octopus ^{GF SF}	18
Creole sauce, avocado purée sugar snap peas, potato	
Crispy Fried Cauliflower	14
With a choice of	
• Spicy buffalo sauce, blue cheese, celery, carrots	
or	
• Sticky sesame soy, green onions	
Mussels ^{NF SF}	16
Lobster fennel broth, cherry tomatoes, charred fennel, toast	
Cheese Fondue ^{NF}	18
Warm alpine cheese with LaBelle wine, potatoes, cauliflower, spent grain pretzel, smoked sausage, roasted grapes	

RAW BAR

Half Dozen Oysters On The Half Shell ^{* DF GF NF}	20
White wine mignonette, The Winemaker's Kitchen Jalapeño wine cocktail sauce, horseradish	
Jumbo Shrimp Cocktail ^{DF GF NF}	4/each
Gulf shrimp, The Winemaker's Kitchen Jalapeño wine cocktail sauce, lemon	
Tuna Tartare ^{* DF F GF NF}	19
Ginger habanero meringue, lime aioli, chili crisp, pickled mushrooms	

*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. DF = Dairy Free | F = Fish | GF = Gluten Free
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SOUPS + SALADS

French Onion Soup ^{F NF} LaBelle Winery Riesling wine, sweet onions, herbed crouton, gruyère cheese	11
Coconut Carrot Soup ^{DF SF} Lemongrass, shaved coconut, lime oil, couscous	10
House Salad ^{DF GF NF} Mixed green, cucumber, tomato, radish, herbs, The Winemaker's Kitchen Seyval Blanc vinaigrette	12
Caesar Salad ^{F NF} Chopped romaine, herbed croutons, lemon, Parmesan, creamy anchovy dressing	12
Marinated Beets ^{NF} Halloumi cheese, cherry shallot vinaigrette, candied sunflower seeds, herbed barley	14
Heirloom Tomatoes ^{GF} Charred peaches, cipollini onions, burrata, smoked almond pesto, gooseberry vinaigrette	14
Salad Additions:	
Grilled Salmon ^{DF GF NF}	14
Pan-Roasted Jumbo Shrimp ^{DF GF NF SF}	12 (3 ea)
Seared Tuna* ^{DF F GF NF}	14
Herbed Chicken Breast ^{DF GF NF}	9

PIZZAS

Margherita ^{NF} Crushed tomato, Parmesan, mozzarella, basil	15
'Roni ^{NF} Crushed tomato, pizza cheese, artisan pepperoni	17
'Shroom Dunks mushrooms, sun dried tomato pesto, marinated artichokes, mozzarella, arugula, Add prosciutto	18 5
The Fenway ^{NF} House-made sausage, peppers, onions, cheddar cheese, crushed tomato	18
Street Corn ^{NF} Black beans, roasted corn, adobo sauce, chipotle sour cream, cilantro, Parmesan, mozzarella, lime wedge	19
Bulgogi ^{NF} Shaved beef, bulgogi sauce, peppers, fire roasted corn, onions, house cheese blend, shishito, scallions	19
The Big LaMac ^{NF} Ground beef, onion, pickle, cheddar cheese, lettuce, crushed tomato, burger sauce	18

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ENTREES

- Steak Frites*** ^{NF} 38
Top sirloin cap steak,
hand-cut fries, béarnaise
Pair with: Malbec
- Pub Steak*** ^{GF NF} 45
Pickled mustard seed, marinated
tomatoes, fondant potatoes, sugar
snap pea and lentil salad
Pair with: Americus
- Ribeye Steak*** ^{GF NF} 57
Green peppercorn sauce,
marinated baby peppers,
mashed potatoes, asparagus
Pair with Petit Verdot
- Cod** ^{FNF} 26
Spring pea soup, roast patty
pan squash, quinoa, chili oil,
crisp prosciutto
Pair with Amherst Vineyard White
- Salmon*** ^{F GF NF} 28
Sour cherry jam, parsnip puree,
baby zucchini, Persian saffron rice
Pair with Rosé
- Seared Tuna*** ^{DF F} 30
Calabrian chili glaze, almond
romesco, Napa cabbage slaw,
beluga lentils, tempura flakes
Pair with: Riesling

- Chicken Cutlet** 27
Calabrian chili gremolata, lemon
butter sauce, Taggiasca olives,
roast golden tomatoes, fresh
mozzarella, pine nuts, arugula
Pair with: Amherst Vineyard White
- Vegetarian Poke Bowl** ^{DF NF} 21
Sticky rice, grilled asparagus,
edamame, pickled carrots,
cucumber, ginger-tamari sauce,
sriracha mayo, crispy onions
Pair with: Riesling
- Shrimp Scampi** ^{NF SF} 27
Cavatelli pasta, shrimp, jalapeño,
crispy Parmesan, confit tomato,
sourdough bread
Pair with: Seyval Blanc
- Spaghetti** 27
Burrata, roasted corn, Dunks
mushrooms, peas, pistachio
breadcrumbs
Pair with: Chardonnay/Red Alchemy
- Rigatoni** ^{NF} 28
Bolognese sauce, Parmesan, basil
Pair with: Granite State Red

— All pasta are housemade —

SIDES

- Hand-cut fries** ^{DF NF} 6
Mashed potatoes ^{GF NF} 6
Persian saffron rice ^{DF GF NF} 6
Marinated baby peppers ^{DF GF NF} 7
Grilled asparagus ^{DF GF NF} 7
Snap pea and lentil salad ^{DF NF} 7

HANDHELDS

- LaBelle Burgers** 27
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 cheese
- Winemaker*** ^{NF} 19
Caramelized onions, raspberry
wine BBQ sauce, fried onions,
jalapeño, aged cheddar
- Salmon Burger** ^{NF} 19
Peach and Napa cabbage slaw,
spicy mayo, tomato
- Bean Burger** 17
Calabrian chili aioli, roasted tomato,
arugula
- Shaved Steak Sandwich** ^{NF} 18
Chimmichuri aioli, arugula,
caramelized onions, havarti cheese
- Gluten-free bun** 2

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