

• 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, 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

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

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/ea
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

SIDES

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

SOUPS + SALADS

French Onion Soup ^{F NF} 11
LaBelle Winery Riesling wine, sweet onions, herbed crouton, gruyère cheese

Coconut Carrot Soup ^{DF SF} 10
Lemongrass, shaved coconut, lime oil, couscous

House Salad ^{DF GF NF} 12
Mixed green, cucumber, tomato, radish, herbs, The Winemaker's Kitchen Seyval Blanc vinaigrette

Caesar Salad ^{F NF} 12
Chopped romaine, herbed croutons, lemon, Parmesan, creamy anchovy dressing

Marinated Beets ^{NF} 14
Halloumi cheese, cherry shallot vinaigrette, candied sunflower seeds, herbed barley

Heirloom Tomatoes ^{GF} 14
Charred peaches, cipollini onions, burrata, smoked almond pesto, gooseberry vinaigrette

Salad Additions:
Grilled Salmon ^{DF GF NF} 14
Pan-Roasted Jumbo Shrimp ^{DF GF NF SF} 12 (3 ea)
Seared Tuna ^{* DF F NF SF} 14
Herbed Chicken Breast ^{DF GF NF} 9

PIZZAS

Margherita ^{NF} 15
Crushed tomato, Parmesan, mozzarella, basil

'Roni ^{NF} 17
Crushed tomato, pizza cheese, artisan pepperoni

'Shroom 18
Dunks mushrooms, sun dried tomato pesto, marinated artichokes, mozzarella, arugula,
Add prosciutto 5

The Fenway ^{NF} 18
House-made sausage, peppers, onions, cheddar cheese, crushed tomato

Street Corn ^{NF} 19
Black beans, roasted corn, adobo sauce, chipotle sour cream, cilantro, Parmesan, mozzarella, lime wedge

Bulgogi ^{NF} 19
Shaved beef, bulgogi sauce, peppers, fire roasted corn, onions, house cheese blend, shishito, scallions

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 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

Roast Pork Loin 16
Scotch bonnet brined, apple slaw, cayenne and maple aioli, smoked cheddar, ciabatta roll, fries

Roasted Chicken Breast 18
Sherry pancetta glaze, mozzarella, roast red tomato, white wine mayo, arugula, ciabatta roll, fries

Gluten-free bun 2

ENTREES

Steak Frites ^{* NF} 38
Top sirloin cap steak, hand-cut fries, béarnaise
Pair with: Malbec

Salmon ^{* F GF NF} 28
Sour cherry jam, parsnip puree, baby zucchini, Persian saffron rice
Pair with: Rosé

Vegetarian Poke Bowl ^{DF NF} 21
Sticky rice, grilled asparagus, edamame, pickled carrots, cucumber, ginger-tamari sauce, sriracha mayo, crispy onions
Pair with: Riesling

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.

DF = Dairy Free | F = Fish | GF = Gluten Free | NF = Nut Free | SF = Shellfish

SP23