

# • 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** <sup>DF NF</sup> 18  
Three selections, cornichons, pickled vegetables, peppers, red wine mustard, grilled bread

**Large Charcuterie Board** <sup>DF NF</sup> 28  
Five selections, cornichons, pickled vegetables, peppers, red wine mustard, grilled bread

### APPS

**Seven Spiced Lamb Ribs** <sup>GF NF</sup> 15  
Cucumber yogurt, agave syrup, pickled red onion, herb salad

**Pork Belly Lettuce Wrap** <sup>DF GF NF</sup> 15  
Dry rubbed pork belly, raspberry wine BBQ sauce, Napa cabbage

**Crispy Fried Cauliflower** <sup>NF</sup> 14  
With a choice of  
• Spicy buffalo sauce, blue cheese, celery, carrots  
or  
• Sticky sesame soy, green onions

**Mussels** <sup>NF SF</sup> 16  
Lobster fennel broth, cherry tomatoes, charred fennel, toast

### RAW BAR

**Half Dozen Oysters On The Half Shell** <sup>\* DF GF NF</sup> 20  
White wine mignonette, The Winemaker's Kitchen Jalapeño wine cocktail sauce, horseradish

**Jumbo Shrimp Cocktail** <sup>DF GF NF</sup> 4/ea  
Gulf shrimp, The Winemaker's Kitchen Jalapeño wine cocktail sauce, lemon

**Tuna Tartare** <sup>\* DF F GF NF</sup> 19  
Ginger habanero meringue, lime aioli, chili crisp, pickled mushrooms

### SIDES

**Hand-cut fries** <sup>DF GF</sup> 6  
**Mashed potatoes** <sup>GF NF</sup> 6  
**Persian saffron rice** <sup>GF NF</sup> 6  
**Roast baby peppers** <sup>DF GF NF</sup> 7  
**Grilled asparagus** <sup>DF GF NF</sup> 7  
**Snap pea and lentil salad** <sup>DF NF</sup> 7

### SOUPS + SALADS

**French Onion Soup** <sup>F NF</sup> 11  
LaBelle Winery Riesling wine, sweet onions, herbed crouton, gruyère cheese

**Coconut Carrot Soup** <sup>DF NF SF</sup> 10  
Lemongrass, shaved coconut, lime oil, couscous

**House Salad** <sup>DF GF NF</sup> 12  
Mixed green, cucumber, tomato, radish, herbs, The Winemaker's Kitchen Seyval Blanc vinaigrette

**Caesar Salad** <sup>F NF</sup> 12  
Chopped romaine, herbed croutons, lemon, Parmesan, creamy anchovy dressing

**Marinated Beets** <sup>NF</sup> 14  
Halloumi cheese, cherry shallot vinaigrette, candied sunflower seeds, herbed barley

**Heirloom Tomatoes** <sup>GF</sup> 14  
Charred peaches, cipollini onions, burrata, smoked almond pesto, gooseberry vinaigrette

**Salad Additions:**  
**Grilled Salmon** <sup>DF GF NF</sup> 14  
**Pan-Roasted Jumbo Shrimp** <sup>DF GF NF SF</sup> 12 (3 ea)  
**Seared Tuna** <sup>\* DF F NF SF</sup> 14  
**Herbed Chicken Breast** <sup>DF GF NF</sup> 9

### PIZZAS

**Margherita** <sup>NF</sup> 15  
Crushed tomato, Parmesan, mozzarella, basil

**'Roni** <sup>NF</sup> 18  
Crushed tomato, pizza cheese, artisan pepperoni

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

**The Fenway** <sup>NF</sup> 19  
House-made sausage, peppers, onions, cheddar cheese, crushed tomato

**Street Corn** <sup>NF</sup> 18  
Black beans, roasted corn, adobo sauce, chipotle sour cream, cilantro, Parmesan, mozzarella, lime wedge

**Bulgogi** <sup>NF</sup> 19  
Shaved beef, bulgogi sauce, peppers, fire roasted corn, onions, house cheese blend, shishito, scallions

**The Big LaMac** <sup>NF</sup> 19  
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** <sup>\* NF</sup> 18  
Lettuce, tomato, onion, Vermont cheddar cheese, burger sauce

**BLT** <sup>\* NF</sup> 19  
Lettuce, tomato white wine garlic mayo, applewood smoked bacon, Vermont cheddar cheese

**Winemaker** <sup>\* NF</sup> 19  
Caramelized onions, raspberry wine BBQ sauce, fried onions, jalapeño, aged cheddar

**Salmon Burger** <sup>NF</sup> 19  
Peach and Napa cabbage slaw, spicy mayo, tomato

**Bean Burger** 17  
Calabrian chili, aioli, roasted tomato, arugula

**Shaved Steak Sandwich** <sup>NF</sup> 18  
Chimmichuri aioli, arugula, caramelized onions, havarti cheese

**La-Cubano Sandwich** <sup>NF</sup> 18  
Sliced ham, slow roasted pork, Wicked Hazy Mustard, Gruyère, ciabatta roll, house-made pickles

**Grilled Chicken Sandwich** 18  
Sun dried tomato pesto, sherry pancetta glaze, mozzarella, arugula

**Gluten-free bun** 2

### ENTREES

**Steak Frites** <sup>\* NF</sup> 38  
Top sirloin cap steak, hand-cut fries, béarnaise  
Pair with: Malbec

**Salmon** <sup>\* F GF NF</sup> 28  
Sour cherry jam, parsnip puree, baby zucchini, Persian saffron rice  
Pair with: Rosé

**Vegetarian Poke Bowl** <sup>DF NF</sup> 21  
Sticky rice, grilled asparagus, edamame, pickled carrots, cucumber, ginger-tamari sauce, sriracha mayo, crispy onions  
Pair with: Riesling

**Rigatoni** <sup>NF</sup> 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

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