

• AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

DINNER

CHEESE + CHARCUTERIE

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

APPS

Seven Spiced Baked Wings^{DF GF}	15
Citrus miso glaze	
Pork Belly Lettuce Wrap^{DF GF}	15
Onion citrus marmalade, pear jicama slaw	
Braised Octopus^N	18
Ajo blanco, chorizo, roast grapes, toasted bread	
Crispy Fried Cauliflower	14
With a choice of	
• Spicy buffalo sauce, bleu cheese, celery, carrots	
or	
• Sticky sesame soy, green onions	
Mussels^{SF}	16
Lobster fennel broth, cherry tomatoes, charred fennel, toast	
Cheese Fondue	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 GF}	20
White wine mignonette, The Winemaker's Kitchen Jalapeño wine cocktail sauce, horseradish	
Jumbo Shrimp Cocktail^{DF GF}	4/each
Gulf shrimp, The Winemaker's Kitchen Jalapeño wine cocktail sauce, lemon	
Tuna Tartare^{* DF F}	19
Bulgur salad, spiced meringue, roasted garlic aioli, 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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DINNER

SOUPS + SALADS

Squash Soup ^{GF} Brown butter, spiced crema, chives	11
French Onion Soup ^F LaBelle Winery Riesling wine, sweet onions, herbed crouton, Gruyère cheese	11
House Salad ^{DF GF} Mixed greens, cucumber, tomato, radish, herbs, The Winemaker's Kitchen Seyval Blanc Vinaigrette	12
Caesar Salad ^F Chopped romaine, herbed croutons, lemon, Parmesan, creamy anchovy dressing	12
Harvest Salad ^{GF} Apples, pumpkin spiced pepitas, goat cheese, wild rice, maple glazed butternut squash, arugula, currant and bacon vinaigrette	15
Kale Salad ^{GF} Pickled fennel and grapes, brie, pearl onions, mustardy vineyard vinaigrette, crispy rice	15
Salad Additions:	
Grilled Salmon ^{DF GF}	14
Pan-Roasted Jumbo Shrimp ^{DF GF SF}	12 (3 ea)
Seared Tuna* ^{DF F GF}	14
Herbed Chicken Breast ^{DF GF}	9

PIZZAS

Margherita Crushed tomato, Parmesan, mozzarella, basil	15
'Roni Crushed tomato, pizza cheese, artisan pepperoni	18
'Shroom ^N Dunks local mushrooms, sun dried tomato pesto, marinated artichokes, mozzarella, arugula, Add prosciutto	19 5
The Fenway House-made sausage, peppers, onions, cheddar cheese, crushed tomato	19
Mediterranean Roasted tomato, cherry peppers, feta, olives, red onion	19
Autumn Bacon, squash, sage, Alfredo sauce, shaved Parmesan, balsamic glaze	18
The Big LaMac Ground beef, onion, pickle, cheddar cheese, lettuce, crushed tomato, burger sauce	19

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ENTREES

- Steak Frites*** 38
Top sirloin cap steak,
house fries, béarnaise
Pair with Malbec
- Pork Tenderloin** 27
Plum and bulgur salad, rutabaga,
apple soubise, broccolini,
cranberry syrup
Pair with Tannat
- Ribeye Steak*** 59
Fried brussels, mashed potatoes,
marinated baby peppers,
sauce charcuterie
Pair with Malbec
- Cod** ^{F SF} 28
Little neck clams, clam bisque,
crispy pancetta, corn, potatoes,
cipollini onions
Pair with Chardonnay
- Salmon*** ^F 28
Mushroom broth, spicy couscous,
broccolini, pancetta chips, pickled
mushrooms
Pair with Red Alchemy
- Seared Tuna*** ^{F GF} 31
Confit fennel, pickled fennel,
tonnato sauce, white beans,
green beans, charred olives
Pair with White Alchemy

- Chicken Cutlet** 27
Root vegetable hash, lemon butter
sauce, vin cotto, frisée, pomegranate
seeds, dried apricots, seed brittle
Pair with Syrah
- Cold Noodle Salad** ^{DF} 21
Soba noodles, carrots, pickled ginger,
shishito peppers, brussels sprouts,
ponzu sauce, crispy onions
Pair with Riesling
- Creste De Gallo** 27
Bourbon-maple cheese sauce, walnut
crumble, crispy pancetta, butternut
squash, goat cheese, cranberry syrup
Pair with Granite State Red
- Spaghetti** ^N 26
Brown butter sage sauce, Parmesan,
sunflower seeds, butternut squash
puree, fried sage, amaretti cookie
crumble
Pair with Amherst Vineyard White
- Rigatoni** 28
Bolognese sauce, Parmesan, basil
Pair with Granite State Red
- All pastas are house-made —

HANDHELDS

- LaBelle Burgers**
Prime beef, buttered brioche bun,
pickle, house fries
- Big Island Pond*** 18
Lettuce, tomato, onion,
Vermont cheddar cheese,
burger sauce
- BLT*** 19
Lettuce, tomato white wine
garlic mayo, applewood smoked
bacon, Vermont cheddar cheese
- Mushroom*** 19
Lemony arugula,
crispy spaghetti squash, brie
- Winemaker*** 19
Caramelized onions, raspberry
wine BBQ sauce, fried onions,
jalapeño, aged cheddar
- Salmon Burger** 19
Jicama slaw, kale, tomato,
roast garlic aioli
- Steak Sandwich** 18
Bourbon pear aioli, cowboy candy,
brie, arugula
- Gluten-free bun** 2

SIDES

- House fries** ^{DF} 6
Mashed potatoes ^{GF} 6
Green Beans 6
Root Vegetable Hash 6
Bulgur Salad 6
Couscous 6

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