

• 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	18
Three artisanal meats, cornichons, pickled vegetables, peppers, red wine mustard, grilled bread	
Large Charcuterie Board	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
Red pepper jelly, red cabbage slaw	
Octopus ^{SF}	18
Cumin-caraway yogurt, andouille, crispy panella	
Crispy Fried Cauliflower	14
With a choice of	
• Spicy buffalo sauce, bleu cheese, celery, carrots	
or	
• Sticky sesame soy, green onions	
Littleneck Clams ^{SF}	16
Vermouth, Calabrian chili, kumquat jam, tasso ham, crostini	
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	
Crab Dip ^{SF}	17
Artichoke, crudité, old bay seasoned crostini	

*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

Smoked Potato Soup	11
Bleu cheese and pretzel crumble, spiced rum honey, chopped bacon	
French Onion Soup ^F	11
LaBelle Winery Riesling wine, sweet onions, herbed crouton, Gruyère	
House Salad ^{DF GF}	12
Mixed greens, cucumber, tomato, radish, herbs, The Winemaker's Kitchen Seyval Blanc Vinaigrette	
Caesar Salad ^F	12
Chopped romaine, herbed croutons, lemon, Parmesan, creamy anchovy dressing	
Harvest Salad ^{GF}	15
Apples, pumpkin spiced pepitas, goat cheese, wild rice, maple glazed butternut squash, arugula, currant and bacon vinaigrette	
Italian Lentil Salad ^N	15
Italian chicory, honey roasted carrots, eggplant crouton, pecan vinaigrette, labneh, pomelo, red wine syrup, arugula, oranges	
Salad Additions:	
Grilled Salmon ^{DF GF}	14
Pan-Roasted Shrimp ^{DF GF SF}	11 (4 ea)
Herbed Chicken Breast ^{DF GF}	9

PIZZAS

Margherita	15
Crushed tomato, Parmesan, mozzarella, basil	
'Roni	18
Crushed tomato, mozzarella, provolone, Parmesan, artisan pepperoni	
Mushroom	19
Dunks mushrooms, fontina, creamed spinach, Calabrian chili	
Add prosciutto	5
The Fenway	19
House-made sausage, peppers, onions, cheddar, crushed tomato	
LFC	19
Nashville hot LaBelle fried chicken, chicken, gravy, cheddar cheese curds, corn, mashed potatoes	
Shrimp ^{SF}	20
Marinated shrimp, Alfredo sauce, Parmesan, bacon, caramelized onions, salsa verde, crispy chili garlic	
The Big LaMac	19
Ground beef, onion, pickle, cheddar, lettuce, crushed tomato, burger sauce	

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ENTREES

- Steak Frites*** 38
Top sirloin cap steak,
house fries, béarnaise
Pair with Malbec
- Pork Tenderloin*** 27
Huckleberry compote, beluga lentils,
celery root puree, romanesco
Pair with Granite State Red or
Gewurtztraminer
- Center Cut Sirloin*** 42
Tuscan baked beans, bacon, sweet and
sour onions, asparagus, bordelaise
sauce
Pair with Americus
- 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
- Short Ribs*** 33
Coffee and bourbon BBQ sauce,
mozzarella polenta, broccolini, date
mostarda
Pair with Petit Verdot

- 12oz Grilled Ribeye** 57
Mashed potatoes, asparagus, demi
glaze
Pair with Petit Verdot
- Chicken Cutlet* N** 26
Lebanese fried potatoes, muhammara,
walnuts, fried eggplant, Italian chicory,
kumquat, pomegranate seeds,
pomegranate molasses
Pair with Chardonnay
- Crispy Cauliflower 'Steak'** 18
Cauliflower puree, wild rice, pepita
and eggplant relish, mushrooms, spiced
coconut broth, everything seasoning
Pair with Riesling
- Radiator** 27
Confit duck, XO sauce, braised greens,
snap peas
Pair with Red Alchemy
- Spaghetti** SF 26
Lump crab, garlic chili, artichoke
pesto, capers, Parmesan
Pair with Dry Blueberry or White
Alchemy
- Rigatoni** 28
Bolognese sauce, Parmesan, basil
Pair with Granite State Red

— All pastas are house-made —

SIDES

- House fries** DF 6
Mashed potatoes GF 6
Broccolini 6
Tuscan baked beans 6
Beluga lentils 6
Asparagus 6

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
- Barn Burger*** 19
Bourbon BBQ, smoked tomato
jam, bleu cheese, cowboy candy
- Salmon Burger** 19
Pickled green tomato, dill-caper aioli,
lettuce
- Mushroom Burger** 19
Artichoke pesto, peppers and
onions, greek yogurt
- Steak Sandwich** 18
Apricot bacon aioli, Boursin cheese,
caramelized onions, cowboy candy,
arugula
- Gluten-free bun** 2

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