

• AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

LUNCH

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
Onion citrus marmalade, pear jicama slaw

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

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/ea
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

SIDES

House fries^{DF} 6
Mashed potatoes^{GF} 6
Green Beans 6
Root Vegetable Hash 6
Bulgar Salad 6
Spicy Couscous 6

SOUPS + SALADS

Squash Soup^{GF} 11
Brown butter, spiced crema, chives

French Onion Soup^F 11
LaBelle Winery Riesling wine, sweet onions, herbed crouton, Gruyère cheese

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

Kale Salad^{GF} 15
Pickled fennel and grapes, brie, pearl onions, mustardy vineyard vinaigrette, crispy rice

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

PIZZAS

Margherita 15
Crushed tomato, Parmesan, mozzarella, basil

'Roni 18
Crushed tomato, pizza cheese, artisan pepperoni

'Shroom^N 19
Dunks local mushrooms, sun dried tomato pesto, marinated artichokes, mozzarella, arugula,
Add prosciutto 5

The Fenway 19
House-made sausage, peppers, onions, cheddar cheese, crushed tomato

Mediterranean 19
Roasted tomato, cherry peppers, feta, olives, red onion

Autumn 18
Bacon, squash, sage, Alfredo sauce, shaved Parmesan, balsamic glaze

The Big LaMac 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^{*} 18
Lettuce, tomato, onion, Vermont cheddar cheese, burger sauce

BLT^{*} 19
Lettuce, tomato white wine garlic mayo, applewood smoked bacon, Vermont cheddar cheese

Winemaker^{*} 19
Caramelized onions, raspberry wine BBQ sauce, fried onions, jalapeño, aged cheddar

Salmon Burger 19
Jicama slaw, kale, tomato, roast garlic aioli

Mushroom Burger 19
Lemony arugula, crispy spaghetti squash, brie

Steak Sandwich 18
Bourbon pear aioli, cowboy candy, brie, arugula

Pork Bahn Mi 18
Pulled pork, pork sausage, pickled carrot, daikon radish, sriacha mayo, cucumber, cilantro, bahn mi sauce

Chicken Sandwich 17
Kale, pesto, chicken, feta cheese, cherry peppers

Gluten-free bun 2

ENTREES

Steak Frites^{* NF} 38
Top sirloin cap steak, house fries, béarnaise
Pair with Malbec

Salmon^{* F} 28
Mushroom broth, spicy couscous, broccolini, pancetta chips, pickled mushrooms
Pair with Red Alchemy

Cold Noodle Bowl^{DF} 21
Soba noodles, carrots, pickled ginger, shishito peppers, brussels sprouts, ponzu sauce, crispy onions
Pair with Riesling

Rigatoni 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 | N = Nuts | SF = Shellfish