

# • AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

## LUNCH

### CHEESE + CHARCUTERIE

**Small Cheese Board<sup>N</sup>** 18  
Three artisanal cheeses, candied nuts, The Winemaker's Kitchen jam, honey, berries, and crackers

**Large Cheese Board<sup>N</sup>** 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<sup>DF GF</sup>** 15  
Citrus miso glaze

**Pork Belly Lettuce Wrap<sup>DF GF</sup>** 15  
Red pepper jelly, red cabbage slaw

**Crispy Fried Cauliflower** 14  
With a choice of  
• Spicy buffalo sauce, bleu cheese, celery, carrots  
**or**  
• Sticky sesame soy, green onions

**Littleneck Clams<sup>SF</sup>** 16  
Vermouth, Calabrian chili, kumquat jam, tasso ham, crostini

### RAW BAR

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

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

**Crab Dip<sup>F</sup>** 18  
Artichoke, crudité, old bay seasoned crostini

### SIDES

**House fries<sup>DF</sup>** 6  
**Mashed potatoes<sup>GF</sup>** 6  
**Broccolini** 6  
**Tuscan baked beans** 6  
**Beluga lentils** 6  
**Asparagus** 6  
**Lebanese Fried Potatoes** 6

### SOUPS + SALADS

**Smoked Potato Soup<sup>GF</sup>** 11  
Bleu cheese and pretzel crumble, spiced rum honey, chopped bacon

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

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

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

**Harvest Salad<sup>GF</sup>** 15  
Apples, pumpkin spiced pepitas, goat cheese, wild rice, maple glazed butternut squash, arugula, currant and bacon vinaigrette

**Italian Lentil Salad** 14  
Italian chicory, honey roasted carrots, eggplant crouton, pecan vinaigrette, labneh, pomelo, red wine syrup, arugula, oranges

**Salad Additions:**  
**Grilled Salmon<sup>DF GF</sup>** 14  
**Pan-Roasted Shrimp<sup>DF GF SF</sup>** 11 (4 ea)  
**Herbed Chicken Breast<sup>DF GF</sup>** 9

### PIZZAS

**Margherita** 15  
Crushed tomato, Parmesan, mozzarella, basil

**'Roni** 18  
Crushed tomato, mozzarella, provolone, Parmesan, artisan pepperoni

**Mushroom<sup>N</sup>** 19  
Dunks mushrooms, fontina, creamed spinach, Calabrian chili  
Add prosciutto 5

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

**Shrimp<sup>SF</sup>** 19  
Marinated shrimp, Alfredo sauce, Parmesan, bacon, caramelized onions, salsa verde, crispy chili garlic

**LFC** 18  
Nashville hot LaBelle fried chicken, chicken gravy, cheddar cheese curds, corn, mashed potatoes

**The Big LaMac** 19  
Ground beef, onion, pickle, cheddar, lettuce, crushed

### HANDHELDS

**LaBelle Burgers**  
Prime beef, buttered brioche bun, pickle, hand-cut fries

**Big Island Pond<sup>\*</sup>** 18  
Lettuce, tomato, onion, Vermont cheddar cheese, burger sauce

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

**Barn Burger<sup>\*</sup>** 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

**Asian Fried Chicken** 16  
Kholrabi slaw, sweet and sour chili glaze, guchujang mayo, brioche bun

**Slow Roast Brisket Sandwich** 17  
Red cabbage slaw, bone marrow aioli, red pepper jelly, ciabatta roll

**Gluten-free bun** 2

### ENTREES

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

**Salmon<sup>\* F</sup>** 28  
Mushroom broth, spicy couscous, broccolini, pancetta chips, pickled mushrooms  
Pair with Red Alchemy

**Crispy Cauliflower 'Steak'** 18  
Cauliflower puree, wild rice, pepita and eggplant relish, mushrooms, spiced coconut broth, everything seasoning  
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