

• AMERICUS •

DINNER

CHEESE + CHARCUTERIE

Small Cheese Board	16
Three Artisanal Cheeses, Candied Nuts, Wine Makers Kitchen Jam, Honey, Berries & Crackers	
Large Cheese Board	26
Five Artisanal Cheeses, Candied Nuts, Wine Makers Kitchen Jam, Honey, Berries & Crackers	
Small Charcuterie Board ^{DF}	16
Three Selections, Cornichons, Pickled Vegetables, Peppers, Red Wine Mustard, Grilled Bread	
Large Charcuterie Board ^{DF}	26
Five Selections, Cornichons, Pickled Vegetables, Peppers, Red Wine Mustard, Grilled Bread	
Gluten-Free Crackers ^{GF}	+2

APPS

Brick Oven Roasted Olives ^{DF}	9
Red Wine Hummus, Pita	
Jumbo Scampi	14
Pan Roasted Shrimp in a Garlic White Wine Sauce, Roasted Corn Puree, Herb Salad	
Pan Roasted Maine Mussels ^{DF}	13
White Wine, Garlic, Parsley, Grilled Bread	
Crispy Fried Cauliflower	12
With a choice of:	
• Sweet and Spicy Buffalo Sauce, Blue Cheese, Celery, Carrots	
or	
• Sticky Sesame Sauce, Green Onions	
Spinach Dip	11
Bulgarian Feta, White Wine Poached Artichokes, Crispy Pita, Vegetables	
Buffalo Chicken Skins	12
Crispy Potato Skins filled with Buffalo Chicken Dip, Cheddar, Blue Cheese, Green Onions, Bacon	
Cheese Fondue	16
Warm Alpine Cheese and LaBelle Wine Dip, Fingerling Potatoes, Cauliflower, Spent Grain Pretzel, Smoked Sausage, Roasted Grapes	

RAW BAR

Half Dozen Oysters on the Half Shell * ^{GF DF}	20
White Wine Mignonette, The Winemaker's Kitchen Jalapeño Wine Cocktail Sauce, Horseradish	
Jumbo Shrimp Cocktail ^{GF DF}	4/ea
Gulf Shrimp, The Winemaker's Kitchen Jalapeño Cocktail Sauce, Lemon	
Spicy Salmon Crudo * ^{DF}	14
Basil, Roasted Tomatoes, Calabrian Chilis, Arugula and Salt & Vinegar Chips	
Crabmeat Cocktail ^{GF}	15
Radish, Cucumber, Asparagus, Charred Lemon, Old Bay Dijonnaise	

*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. ^{GF} = Gluten Free ^{DF} = Dairy Free

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SOUPS + SALADS

French Onion Soup11
Riesling, Sweet Onions, Herb Croutons, Comte Cheese
New England Seafood Chowder12
Chives and Mini Cheddar Biscuits
Caesar Salad*12
Artisan Romaine, Grilled Focaccia, Lemon, White Anchovy, Parmesan, Creamy Garlic Anchovy Dressing
Summer Greens and Herbs ^{GF DF} ..11
Petite Greens, Garden Herbs, Tomato, Persian Cucumbers, Radish, White Wine Dijon Tarragon Vinaigrette
Antipasto Salad. ^{GF}13
Arugula, Prosciutto di Parma, Olives, White Wine Poached Artichokes, Mozzarella, Roasted Peppers, Red Wine Oregano Vinaigrette
Warm Spinach Salad ^{GF}12
Housemade Bacon, Parmesan, Roasted Mushrooms, Lemon Vinaigrette
Salad Additions:
Beet-Cured Salmon.....14
8-ounce Hanger Steak.....21
Herb-Marinated Chicken Breast...9
Pan-Roasted Jumbo Shrimp.....12 (3 each)

PIZZAS

Margarita12
Crushed Tomato, Parmesan, Mozzarella, Basil
'Roni13
Crushed Tomato, Pizza Cheese, Roasted Garlic, Artisan Pepperoni
Prosciutto di Parma14
Crushed Tomato, Goathorn Peppers, Cheese Blend, Lemon Arugula
Shroom13
NH Mushrooms, Pizza Cheese, Herbed Ricotta, Sweet Onion Red Wine Jam
Puttanesca12
Fried Eggplant, Crushed Tomato, Parmesan, Herbed Ricotta, Olives, Capers, Basil
The Fenway14
Housemade Sausage, Peppers, Onions, Cheddar, Crushed Tomato
Bolognese15
Three Meat Ragu, Fresh Mozzarella, Basil, Pecorino Pepato

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ENTREES

Meat Loaf	23
Veal, Pork and Beef Meatloaf with Buttermilk Crushed Red Bliss Potatoes, Garlic Spinach, Red Wine Mushroom Gravy	
Steak Frites*	30
Certified Angus Hanger Steak, Hand Cut Fries, Béarnaise	
16oz Certified Angus Ribeye*	48
Twice-Baked Cheddar Scallion Potato, Grilled Asparagus, Red Wine Onion Jam, Au Jus	
White Wine-Brined Half Chicken ^{GF}	25
Brown Rice Pilaf, Green Bean Almondine, Rosemary Garlic Gravy	
Farro Bowl	20
Brick Oven Roasted Vegetables, Red Wine Marinated Shiitake Mushrooms, Halloumi Cheese, Crispy Shallots	
Old School New England Baked "Schrod"	26
Line-Caught Cod Fillet, Maine Mussels, White Wine, Garlic Butter, Lemon Basil Crumbs. Served over Whipped Brandade	
Beet-Cured Salmon Fillet*	24
Broccoli Cous Cous Stir Fry, Horseradish Chive Vinaigrette, Shaved Fennel, Pickled Beets	
Housemade Ricotta Gnocchi	22
Peas, Parmesan, Prosciutto, Lemon	
Housemade Rigatoni	22
Bolognese Sauce, Arugula, Parmesan, Basil	
Lobster Mac 'n Cheese	34
Housemade Creste de Gallo Pasta, Three Cheese Sauce, Butter-Poached Lobster, White Wine Garlic Crumbs	

HANDHELDS

LaBelle Burger	
Prime Beef, Buttered Sesame Bun, Pickle, Hand Cut Fries or substitute a 7-Grain Veggie Burger.	
Plain Jane*	18
Lettuce, Tomato, Onion, Vermont Cheddar, Burger Sauce	
BLT*	19
Lettuce, Tomato, White Wine Garlic Mayo, Applewood Bacon, Vermont Cheddar	
Mushroom*	19
Local Mushrooms, Comte Cheese, Red Wine Mustard, Sweet Onion	
The Winemaker*	19
Fried Shallots, Romaine, Tallegio Cheese, Béarnaise	
North of Philly Cheesesteak	19
Shaved Prime Beef, Vermont Cheddar, Red Wine Caramelized Onions, Mushrooms, Maple Aioli, Soft Buttered Roll, Hand-Cut Fries	
Maine Lobster Roll	34
Buttered Brioche, Romaine Lettuce, Tarragon Lemon Mayonnaise, Salt and Vinegar Chips	

SIDES

Hand-Cut French Fries	5
Buttermilk Crushed	
Red Bliss Potatoes	5
Asparagus	6
Garlic Spinach	6
Green Bean Almondine	6

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2021 SUMMER PERFORMANCE SERIES

at LaBelle Winery Derry

MAY

27 JT Express: The Music of James Taylor

JUNE

3 Scarab: The Journey Experience
11 Ca\$h Only: Jammin' on Johnny Cash
17 Stand Up Comedy with Steve Sweeney
24 Dueling Pianos with The Flying Ivories

JULY

2 Won't Back Down: Tribute to Tom Petty
8 Clay Cook LIVE
16 Martin & Kelly LIVE
22 Moondance: The Ultimate Van Morrison Tribute
29 No Shoes Nation Band

AUGUST

6 Introduction: The Chicago Experience
12 Comedian Christine Hurley LIVE
19 The Eagles Experience
26 Changes In Latitudes: The Premier Jimmy Buffett Tribute Show

SEPTEMBER

2 Dueling Pianos with The Flying Ivories

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