



STARTERS

Artisan Cheese Slate^N

Artisan cheeses, dried fruit, candied nuts, crackers, The Winemaker's Kitchen Jam
Gluten-free crackers available

Artisan Cheese & Charcuterie Slate^N

Artisan cheeses, cured meats, dried fruit, candied nuts, pickled jardinière, crackers, whole-grain mustard, The Winemaker's Kitchen Jam
Gluten-free crackers available

Fig & Blue Flatbread

House-made basil pesto, sliced prosciutto, blue cheese crumbles, dried figs, balsamic reduction

Short Rib Poutine

Wine-braised short ribs, hand-cut frites, brown gravy, cheese curds

Buffalo Cauliflower^V

Fried cauliflower, sweet & spicy Buffalo sauce, shaved celery, blue cheese dressing

Local Mushroom & Red Wine Arancini

Roasted Tomato Aioli, Parmesan, Fried Basil

Golden Beet & Pine Nut Hummus

Grilled Pita Bread, Tzatziki Sauce, Persian Cucumbers

Ricotta Gnocchi

Chicken Bolognese, Peas, Mushrooms, White Pesto

New Hampshire Oysters on the Half Shell

White Wine Mignonette, Jalapeño Wine Bloody Mary Cocktail Sauce, Horseradish

Tuna Poke Bowl

Yellowfin Tuna, Seaweed Salad, Edamame, Puffed Wild Rice, Pickled Radish, Tamari Crackers

Red Pork Belly Buns

Hibiscus Cured Slow Roasted Pork Belly, Pickled Carrots, Cilantro, Sticky Soy Mayo, Steamed Buns

Cheese Fondue

Warm Alpine Cheese & Labelle Wine Dip Potatoes, Cauliflower, Sourdough, Smoked Sausage, Roasted Grapes

Roasted Peach & Burrata Flatbread

Onion Jam, Rosemary Brown Butter Crust, Parmesan, Red Wine Syrup

GF = Gluten Free | N = May Contain Nuts | V = Vegetarian

*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 allergens as we can make special preparations. Items marked as GF are made with gluten free ingredients, but please be aware that they are prepared side-by-side with items that may have gluten.



SOUP & SALAD

Seasonal Daily Soup

Chef's choice soup of the day

French Onion Soup

Wine Spiked Sweet Onions & Broth, Crusty Bread, Gruyere Cheese, Parmesan

New England Clam Chowder

Mini Cheddar Biscuits & Chives

Summer Greens & Herbs

Petite Greens, Garden Herbs, Tomato, Persian Cucumbers, Radish, White Wine Tarragon Vinaigrette

Steakhouse Caesar Salad

Artisan Romaine, Grilled Focaccia, Lemon, White Anchovy, Parmesan, Creamy Garlic Anchovy Dressing

Grilled Vegetable Salad

Baby Arugula, Grilled Vegetables, Pistou, Marinated Goat Cheese, Balsamic Red Wine Vinaigrette

Warm Spinach Salad

House Made Bacon, Parmesan, Roasted Mushrooms, Lemon Vinaigrette

Kale Cobb Salad

Blue Cheese, Avocado, Tomato, Bacon, Corn, Egg, Seyval Blanc Vinaigrette

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SANDWICHES

LaBelle Farm Burger

Grass-fed all natural beef, brioche roll.
Choice of hand-cut frites or house salad

Traditional

Tomato, leaf lettuce, local cheddar,
LaBelle Seyval Blanc wine mustard

Winemaker's

Leaf lettuce, crispy fried shallots,
béarnaise spread

Mushroom

Leaf lettuce, red onion, mushroom, gruyere,
LaBelle Seyval Blanc wine mustard

Add applewood smoked bacon

LaBLT

North Country applewood-smoked bacon, tomato, leaf
lettuce, sage aioli, brioche toast. Choice of hand-cut frites
or house salad

Chicken Salad Wrap^N

Roasted chicken, dried cranberries, apples, walnuts, local
cheddar, whole wheat wrap. Choice of hand-cut frites or
house salad

Shaved Ribeye Sandwich

Local Mushrooms, Gruyere Cheese, Pickled Red Onions,
Baby Arugula, Toasted Garlic Bread, Hand Cut Fries

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MAIN COURSES

Steak Frites

Grilled ribeye cap, hand-cut frites, LaBelle Americus wine butter, crispy garlic and watercress salad

Za'atar Crusted Salmon

Warm chick pea, spinach, mint, farro and cipollini onion salad, The Winemaker's Kitchen Red Wine Syrup

Prime NY Strip

Creme Fraiche Mashed Yukon Gold Potatoes, Roasted Baby Carrots, Red Wine Demi Glace

Five Spice Marinated Duck Breast

Warm Soba Noodle Sesame Salad, Asian Vegetables, Sticky Soy, Crispy Lotus Root & Pickled Radish

Grilled Swordfish Steak

Lobster Corn Succotash, Hushpuppies, Smoked Paprika Aioli

White Wine Brined Brick Chicken

Gianonne Farms Chicken, Panzanella Salad, Aged Balsamic

Mushroom Risotto

Dunks Mushrooms, Spinach, Grilled Figs, Red Wine Syrup

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BRUNCH

Availability: Saturday (until 2:00pm), Sunday (all day)

Stuffed Brioche French Toast ^V

Red wine marinated berries, cream cheese & mint filling, pink peppercorn maple syrup, The Winemaker's Kitchen Red Wine Syrup whipped cream

Shakshuka

Two poached local duck eggs, North African tomato stew; with za'atar grilled pita bread, herb salad

The Irishman Omelet

Three eggs, corned beef hash, cheddar cheese, spinach; with Potatoes O'Brien

Traditional Eggs Benedict

Two poached eggs, applewood smoked ham, hollandaise, toasted english muffin, chives; with petite greens, cucumber, radish, red onion salad & red wine vinaigrette

Chef's Brunch Special

Chef's selection, changes weekly - ask your server for details

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