



OUR FOOD

For the best culinary experience, each dish will come to the table when ready.

to share

CHEESE | 18

three local & international cheeses,
spiced nuts, fig mostarda, seasonal jams
Pair with our Viognier or Merlot Reserve

CHARCUTERIE | 17

three local & international cured meats,
marinated olives, arugula pesto, grape must
Pair with our Red Pump or Rosé

TAPAS | 17

Olli chorizo, cabrales blue, aged manchego, olives,
marcona almonds, date & brown butter jam
Pair with our Petit Verdot or Rosé

ROASTED GARLIC HUMMUS | 8

Charleston sea flake, rustic bread
Pair with our Cabernet Sauvignon or Chardonnay

CHEESE + CHARCUTERIE | 20

Chef's choice of two cheeses, two cured meats,
traditional accoutrements
Pair with our Sauvignon Blanc or Merlot Reserve

to enjoy

DIANE'S RUSSIAN KALE SALAD | 13

medjool dates, bucheron, spanish almond
Pair with our Zero White

GRILLED SPRING ASPARAGUS | 15

burrata cream, 24-month berkshire prosciutto, salsify, harissa
Pair with our Sparkling Rosé

BLUE CRAB 'LOUIE' | 16

smashed avocado, garden radish, benne cracker, Jo's bronze fennel
Pair with our Sauvignon Blanc

OLIVE GROVE MORELS | 17

pappardelle, spring peas, Virginia grana padano, crispy garlic
Pair with our Gold Medal Winner, Chardonnay Reserve

ROASTED BRONZINO | 19+

Jay's ramps, hen egg ravigote, chive oil and flowers
Pair with our Viognier

CROQUE MONSIEUR | 15

Virginia country ham, gruyère, merlot & onion jam, baby arugula salad
Pair with our Chardonnay

PIPPIN SLIDERS | 16+

Buffalo Creek grass-fed beef, McClure cheese, caramelized shallots,
grapevine smoked ketchup, parmigiano frites
Pair with our Meritage Reserve

EXECUTIVE CHEF BILL SCATENA

Vineyard-to-table cuisine | Pippin Hill Farm & Vineyards
20% gratuity will be added to all parties of 6 or more.

†Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.
Dishes Subject to Change



OUR FOOD

Late Afternoon Limited Menu

to nosh

CRISPY POLENTA "TOTS" | 10

Spicy tomato jam, parmigiano

VIRGINIA GRILLED OYSTERS | 12

Petite herb butter, toast

CHEESE BOARD | 18

Three local & international cheeses,
spiced nuts, fig mostarda, seasonal jams

CHARCUTERIE | 17

Three local & international cured meats,
marinated olives, arugula pesto, grape must

TAPAS | 17

Olli chorizo, cabrales blue, aged manchego, olives,
marcona almonds, date & brown butter jam

ROASTED GARLIC HUMMUS | 8

Charleston sea flake, rustic bread

MEYER LEMON CURD | 8

Local blueberries, cardamom panna

HOUSE - CHURNED GELATO & SORBET | 7

Made with seasonal ingredients & Pippin Hill wines

to indulge

MEYER LEMON CURD | 8

Local Blueberries, cardamom panna

LIME SEMIFREDDO | 10

Feuillettine crunch, pickled blackberries, chocolate mint

HOUSE - CHURNED GELATO & SORBET | 7

Made with seasonal ingredients & Pippin Hill wines

coffee

CAPPUCCINO | 8

LATTE | 6

ESPRESSO | 6

CUP OF COFFEE | 3

FRENCH PRESS FOR TWO | 6

FRENCH PRESS FOR FOUR | 8

Traeger Brother's Coffee

100% Organic coffee from Nelson County, VA, with a commitment to
sustainability and fair wages for farmers & their families.

Dishes are subject to change



SAVOR AT SUNSET

Al Forno at Pippin Hill

Specials

WINTER 3-COURSE SPECIAL
Choose (*) dish from: appetizer, entree, side and dessert. Includes a glass of Blanc de Blanc for \$40 per person. Whole table must participate.

FEATURED WINES OF THE WEEK

WINE PAIRINGS
3-course pairing for \$30 per person

shared appetizers

MEYER LEMON HUMMUS | 10*
harissa, toasted benne flatbread

WINTER RUSSIAN KALE SALAD | 10*
warm dates, bucheron, spanish almond

SWEET POTATO VELOUTE | 10*
vadouvan, lime-buttermilk

LAMB POLPETTINI AL FORNO | 12
salsa verde, pecorino fiore

WOOD-FIRED VIRGINIA OYSTERS+ | 12
petite herb butter, toast

Al Forno



Our al forno menu features dishes cooked in our custom Forno Bravo wood-burning oven.

The subtle smokiness from the locally cured oak wood, the light char from the high heat, and the textures created by the quick cook time honor the traditions of Northern Italy's rustic cuisine.

entrées



SEASONAL NEAPOLITAN-STYLE PIZZA | 17*
from the wood-burning oven

CLASSIC MARGHERITA PIZZA | 13*

OVEN ROASTED MAINE BOUCHOT MUSSELS+ | 18
saffron rouille, rustic bread

GRILLED LEXINGTON SKIRT STEAK | 26
gochujang chili, smashed avocado

sides

ROASTED BROCCOLI STEM | 8*
calabrian chili, Gail's Caromont Farm feta

SHAVED BRUSSELS | 8*
nigella seed, beurre blanc

BRAISED NAPA CABBAGE | 8
smoky bacon, chives

BRABANT POTATOES | 8
sage, crispy garlic

dessert



WARM MEYER LEMON CAKE | 8*
rosemary chantilly, pickled huckleberries

SEASONALLY INSPIRED GELATOS
Single flavor | 6* Trio | 8

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OUR WINES

Tasting Flights are only available at the bar.

sparkling

2015 SPARKLING BLANC DE BLANC 12 / 36

Our Blanc de Blanc offers aromas of yeast, vanilla, citrus and light toast leading to layered and creamy flavors of lemon, caramelized pear and golden apple. The finish is lean and zesty making these bubbles turn any occasion into a celebration.

2015 SPARKLING ROSÉ 12 / 36

Our Champagne style Sparkling Rosé features both floral and fruity characteristics on the nose. . .dogwood, honeysuckle, and strawberry. . . with hints of raspberry, tart cherry, and honey on the palate. Perfect for enjoying the Spring and Summer months!

whites

2015 SAUVIGNON BLANC 10 / 30

Our Sauvignon Blanc is bright and full of grapefruit on the nose, herbaceous and fruity scents and accented with minerality, yet its flavors are fresh and bright. Resting at the top of the hill on our estate, this wine is a beautiful expression of our land.

2016 ZERO WHITE 8.50 / 25

Zero White is fruity and complex with clementine, apricot, and a touch of jasmine on the nose. Mid palate, we have found grapefruit and tart green apples leading to a mellow finish of meyer lemon and banana. This wine is elegant and soft which makes it perfect for the beach, garden parties, or your back porch.

2015 VIOGNIER 9.50 / 28

With white floral notes such as honeysuckle or jasmine, our Viognier immediately makes you say 'ahhhh' when opened. This wine has Meyer Lemon on the palate making it tart, and delicious, then finishes softly with dried apricot and minerality to round it out.

2015 CHARDONNAY 9 / 27

Our Chardonnay offers bright aromas of pear, apple and hints of toasted brioche that extend to the palate. A balanced acidity and integrated sweet oak notes create a svelte Chardonnay that is a wonderful pairing wine or having on its own to enjoy.

2015 CHARDONNAY RESERVE 11 / 32

We take our inspiration for our Chardonnay Reserve from Burgundy winemaking techniques. Aged 10 months in new French oak the result is a wine with complex aromas of lemon balm, honeysuckle and oak. While there are fruit flavors of apricot and pineapple we also find a touch of vanilla and a comforting finish of caramel and brown butter.

2015 ROSÉ 8.50 / 25

This Rosé is like a basket of strawberries garnished with dogwood blossom and honeysuckle. The palate of raspberries gives way to tart sour cherries, with a touch of honey. Our Rosé is neither sweet nor dry and that makes it perfect for the warmer months, chilled and close enough to refill your glass without having to get out of the hammock. Getting out of the hammock is the worst.

reds

2015 RED PUMP 8.50 / 25

It's back! Our popular Red Pump is even better this year, emphasis on bergamot, juniper, and cedar on the nose then transcends to deep ripe blackberry on the palate. We suggest serving this at room temp or slightly chilled at a backyard barbecue.

2014 CABERNET SAUVIGNON 11 / 32

We take a classical approach to this variety, highlighting the blackberry and cocoa nib aromatics, working to both preserve and tame the substantial tannins and tobacco leaf flavors. From the extended maceration of the skins to the long barrel aging, we have found this vintage boasts toffee and cherry flavors leading to strong tannins and tobacco leaves.

2014 MERLOT RESERVE 11.50 / 34

Our Merlot Reserve features a soft nose of chocolate and butterscotch. The palate gives way to tart blueberries and cedar while the tannins and minerality on the finish play like the conversation that you're supposed to be having across the table.

2014 PETIT VERDOT 12 / 36

Our 2014 Petit Verdot contains an even higher percentage of estate fruit, and (don't mind if we boast) the quality of our vineyard really shines. The result is layered aromatically with black cherry and cedar, a concentrated mid palate with notes of plum, black cherry, and tobacco, then finishes with persistent tannins reminiscent of raw leather.

2014 MERITAGE RESERVE 13 / 38

Our Meritage shows its foundation in Petit Verdot with dark, brooding fruit framed by tannins of a Merlot that are softened by extended maturation in barrel. On the nose, notes of black cherry and tobacco prepare your palate for blackberry jam with hints of graphite and vanilla on the finish. Although it's delectable now, our Meritage may be best suited for the cellar.

dessert

2014 PETIT MANSENG 10 / 30

The Petit Manseng is a French varietal grape that we harvest late in the cycle to allow residual sugars to reach higher levels. Fermented in stainless and new oak barrels, it has a complex and soft balanced taste.

2014 BIN 21 10 / 30

Our Port is rich with balanced sweetness featuring dark chocolate and cherry characteristics that come from the interaction of the oak and the brandy used for fortification. Bin 21 is easily the perfect wine for sitting by the fire on a cold winter's night.