



FOOD + WINE PAIRINGS

Great wine deserves great food – indeed each is better with the other – an ideal marriage. That’s why our Tasting Room is central to the Pippin Hill experience. Our wine and food pairing program is the cornerstone of our agritourism experience, as it affirms the connection between the vines growing on-site and our robust Kitchen Garden. Our culinary team highlights the freshest ingredients from local farms, including our own Kitchen Garden, with seasonal menus that showcase our wines.

Shared Plates

CHEESE BOARD | 19

three local & international cheeses, spiced nuts, fig mostarda, seasonal jams
Pairs with Viognier or Cannon Red

CHICKPEA HUMMUS | 12

roasted carrot, pumpkin seed & pistachio
Pairs with Zero White or Cabernet Franc

THE PHF BOARD | 21

Chef’s choice of two cheeses, two cured meats, traditional accoutrements
Pairs with Sauvignon Blanc or Merlot Reserve

DEVILED EGGS | 8

smoked paprika, cucumber relish, chive
Pairs with Cabernet Franc

SMOKED FISH BOARD | 23

smoked salmon, trout ravigote, caperberry, quark cheese, pickled red onion, marinated artichoke
Pairs with Sparkling Blanc de Blanc

Seasonal Appetizers

BURRATA & HEIRLOOM TOMATO SALAD | 13

charred cucumber, shallot crumb, African blue basil, cured tomato vinaigrette
Pairs with Sauvignon Blanc or Blanc de Blanc

ROASTED CAULIFLOWER | 13

meyer lemon, sumac brown butter, parsley, walnut dukkah
Pairs with Viognier or Sauvignon Blanc

GRASS-FED PIPPIN SLIDERS | 17+

grass-fed beef, pickled onion & pepper, cilantro aioli, jack cheese, parmesan frites
Pairs with Cannon Red or Merlot Reserve

Seasonal, Local, Fresh

Our seasonal specials are constantly changing based on the freshest local ingredients available from our farm partners and on-site Kitchen Garden. Visit our Tasting Room to learn more about our spring specials and the wines that inspire them.

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.

 Denotes items featuring ingredients from the Pippin Hill Kitchen Garden

Dishes Subject to Change



OUR FOOD

Late Afternoon Limited Menu

CHICKPEA HUMMUS  | 12
roasted carrot, pumpkin seed & pistachio

SMOKED FISH BOARD | 23
smoked salmon, trout ravigote, caperberry, quark cheese
pickled red onion, marinated artichoke

DEVILED EGGS  | 8
smoked paprika, cucumber relish, chive

CHEESE BOARD | 19
Three local & international cheeses,
spiced nuts, fig mostarda, seasonal jams

THE PHF BOARD | 21
Chef's choice of two cheeses, two cured meats,
traditional accoutrements

TOFFEE CARROT CAKE | 10
vanilla wafer, crème fraîche, gelato

coffee

CAPPUCCINO | 5
LATTE | 5
ESPRESSO | 3
FRENCH PRESS FOR TWO | 4
FRENCH PRESS FOR FOUR | 6
FRENCH PRESS FOR SIX | 8

Shenandoah Joe Coffee

We are dedicated to the success of the workers & growers in origin countries & have developed relationships that foster sustainable growth, both for the coffee itself as well as the individuals and communities that depend on this wonderful crop.

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