

EVENINGS ON THE HILL

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



CHEESE BOARD 21

local & international cheeses, fig jam, everything crostini

PHF BOARD 23

a selection of 2 meats and 2 cheeses, seasonal accompaniments

SAUTEED PEACH & SHISHITO PEPPER 13

goat cheese, toasted pecan, savory honey

DIANE'S SUMMER SALAD 12

zephyr squash, savory granola, lemon verbena dressing

HEIRLOOM TOMATO & BURRATA 15

grilled cucumber, "ugly" tomato vinaigrette, african blue basil, garlic crumb

GRILLED SWORDFISH 16

citrus pesto, red plum, castelvetro olive

TAGLIATELLE 17

fennel sausage, escamillo pepper, grilled mustard greens

GRASS-FED BEEF SLIDERS 13

pepperjack cheese, dill pickle, roasted garlic mayo

HANGER STEAK 18

lollipop kale, dark balsamic agrodolce, tomatillo salsa verde, fried salsify

SIDE OF FRENCH FRIES 7

parmesan & herbs

CHOCOLATE CHIP COOKIES 9

vanilla bean ice cream

MEYER LEMON OLIVE OIL CAKE 9

summer berry gastrique, whipped cream

TOFFEE CARROT CAKE 10

vanilla crumble, creme fraiche, banana ice cream

IAN RYNECKI executive chef | includes garden ingredients 

20% gratuity will be added to all parties.

We're happy to split your bill. Even splits only for 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GUEST EXPERIENCE

Policies & Guidelines for Your Visit

We are excited to welcome you to Pippin Hill. The safety of our employees and guests is our highest priority. We've pulled together these guidelines to ensure a safe and secure environment for our employees and our guests.

RESERVATIONS

Upon arrival, please check-in at the host stand, and you will be directed to your designated seating area. You will have a server either at your Veranda table or your designated space on the Lawn. Both seating areas have the same wine and food menu offerings.

WALK INS

If you do not have a reservation, we welcome walk-ins to join us for lawn service! There is plenty of space to spread out and order food and bottled wine from our lawn menu. We also have tents available for rent if you're looking to enjoy the view under some shade.

VINTNER'S TABLES

Vintner's Tables are available for parties up to 6-16 guests. It's our signature four-course food and wine pairing experience hosted on the Reserve Room Veranda. *This must be booked at least 48-hours in advance. For more information, please reach out to reservations@pippinhillfarm.com. Vintner's Table reservations are also available on RESY!*

MASKS, SAFETY & HYGIENE

For the safety of all guests on the property and our staff, our staff will be wearing facial coverings for your safety, and we ask that our guests do the same for us.

Facial coverings will be required while moving around the common areas of the property including walking to your Veranda or indoor table, as well as the restrooms.

If you do not have a mask when you arrive, we will have them available for purchase. With increased safety and hygiene measures in place, we will have hand wash stations available and required for all guests upon arrival.

ORDERING WINE & FOOD ONSITE

You will have a server either at your Veranda table or at your space on the Lawn. Our goal is to keep all food and beverages as contactless as possible with social distancing in mind.

We ask that all food and beverage orders are placed before the final 40 minutes of your allotted time to ensure ample time to enjoy before the close of service.

TABLESIDE WINE TASTINGS

Wine tastings are back! Please ask your server for our self-guided tableside tasting menu to try some of our favorites or build your own!

WINE CLUB

Wine Club members will receive 15% off all food and wine pairings.

OUR WINES

Available for Purchase

SPARKLING

2018 BLANC DE BLANC 13 / 40 ★

NOSE: vanilla & lime
PALATE: pear & honeysuckle
FINISH: light acidity & dryness

2019 SPARKLING ROSÉ 14 / 42

NOSE: peach, meyer lemon
PALATE: strawberry, guava, mandarin
FINISH: light cream, crisp acidity



WHITE

2018 ZERO WHITE 9 / 28

NOSE: lemon & elderflower
PALATE: grapefruit & honeydew
FINISH: medium plus acidity

2019 SAUVIGNON BLANC 11 / 34 ★

NOSE: honeysuckle, lime zest, tarragon, grapefruit
PALATE: kiwi, lime, guava, tangerine, limestone, thyme
FINISH: medium acidity, dry, clean

2019 VIOGNIER 11 / 34

NOSE: white pepper, peaches, orange blossom
PALATE: meyer lemon & pineapple
FINISH: spice & minerality

2019 CHARDONNAY 9 / 28

NOSE: cantaloupe, golden apple, fig, clove
PALATE: mango, apricot, golden apple, almond
FINISH: slight oak, medium acidity, lean body

2018 CHARDONNAY RESERVE 13 / 38 ★

NOSE: lemon & jasmine
PALATE: peach, nectarine, banana & flint
FINISH: medium acidity & light oak

2019 ROSÉ 11 / 32

NOSE: strawberry, cranberry, watermelon, orange peel
PALATE: white peach, raspberry, violet, nasturtium
FINISH: neutral, medium acid, slight minerality



RED

2018 RED PUMP 9 / 28

NOSE: earthy & sweet
PALATE: raisins & dark fruit
FINISH: light acidity, oak & tannin

2018 CANNON RED 11 / 32

NOSE: fruit forward, black berry
PALATE: raspberries, cherry & coriander
FINISH: light body with light tannin & acid

2018 CABERNET FRANC 11 / 32

NOSE: strawberry
PALATE: raspberry & violet
FINISH: gripping tannin with peppercorn

2017 CABERNET SAUVIGNON 13 / 38 ★

NOSE: fig & black currant
PALATE: plum & date
FINISH: medium tannins & acidic

2016 MERLOT RESERVE 12 / 36

NOSE: vanilla & cassis
PALATE: cherry, pomegranate & peppercorn
FINISH: medium tannins with light-medium acidity

2017 EASTON BLUE 15 / 46 ★

NOSE: black plum, cherry & currants, licorice
PALATE: plum, date, leather, sage & coriander
FINISH: medium oak, medium plus tannin & acid

2017 PETIT VERDOT 20 / 60 ★

NOSE: cherry, vanilla, toast, milk chocolate
PALATE: red plum, pomegranate, cigar ash
FINISH: firm tannin & graphite

2017 BIN 21 11 / 32

NOSE: dark cacao & toffee
PALATE: cherry & cigar ash
FINISH: lingering, delicate light oak & tannins

indicates award-winning wine ★