

# OUR FOOD

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



## CHEESE BOARD 21

local & international cheeses, fig jam, VA peanuts, everything crostini

## PHF BOARD 23

a selection of 2 meats and 2 cheeses, VA peanuts, seasonal accompaniments

## EARLY AUTUMN SALAD 13



chicago fig, hazelnut, buttermilk blue cheese, lemon honey vinaigrette

## SPINACH SALAD 13

feta cheese, pine nut, olive, tomato confit, red wine & shallot dressing, crouton

## BRUSSELS SPROUTS 13



radish, mint, white anchovy, red onion, pecorino cheese, brioche crumb

## FALAFEL ON FLATBREAD 15



zhoug sauce, cucumber tzatziki, red onion, aubergine, cilantro

## TAGLIATELLE 18



timbercreek fennel sausage, escamillo pepper, garden herbs, swiss chard

## BLT GARDEN SLIDERS 13



fried green tomato, smoked bacon, pimento cheese, frisee

## SMOKED TROUT TARTINE 16

fresno chili, pickled leek, red onion, dill, five grain bread

## GRASS-FED BEEF SLIDERS 13 †

pepperjack cheese, dill pickle, roasted garlic mayo

## SIDE OF FRENCH FRIES 7

parmesan & garden herbs

## SEEDED OATMEAL COOKIES 9

vanilla bean ice cream

## TOFFEE CARROT CAKE 10

vanilla crumble, crème fraîche, banana ice cream



includes garden ingredients

# GUEST EXPERIENCE

## Policies & Guidelines for Your Visit

We are excited to welcome you back 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 Tasting Room table. 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](mailto:reservations@pippinhillfarm.com).

## 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 Tasting Room table. Our goal is to keep all food and beverages as contactless as possible with social distancing in mind.

## 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. Please ask your server for more information on our benefits and signing up!

*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.*

IAN RYNECKI executive chef

# OUR WINES

Available for Purchase

## SPARKLING

### 2018 BLANC DE BLANC 15 / 45 ★

*NOSE:* vanilla & lime

*PALATE:* pear & honeysuckle

*FINISH:* light acidity & dryness

### 2019 SPARKLING ROSÉ 15 / 45

*NOSE:* peach, meyer lemon

*PALATE:* strawberry, guava, mandarin

*FINISH:* light cream, crisp acidity



## WHITE

### 2018 ZERO WHITE 10 / 30

*NOSE:* lemon & elderflower

*PALATE:* grapefruit & honeydew

*FINISH:* medium plus acidity

### 2019 SAUVIGNON BLANC 36 \*BOTTLE ONLY\* ★

*NOSE:* honeysuckle, lime zest, tarragon, grapefruit

*PALATE:* kiwi, lime, guava, tangerine, limestone, thyme

*FINISH:* medium acidity, dry, clean

### 2019 VIOGNIER 11 / 35

*NOSE:* white pepper, peaches, orange blossom

*PALATE:* meyer lemon & pineapple

*FINISH:* spice & minerality

### 2019 CHARDONNAY 10 / 32

*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 PETIT MANSENG 10 / 32

*NOSE:* apricot, orange marmalade, brioche toast

*PALATE:* honey, melon, white peach

*FINISH:* stone minerality, medium acidity, crisp finish

### 2019 ROSÉ 11 / 35

*NOSE:* strawberry, cranberry, watermelon, orange peel

*PALATE:* white peach, raspberry, violet, nasturtium

*FINISH:* neutral, medium acid, slight minerality

## RED

### 2019 RED PUMP 10 / 30

*NOSE:* ripe strawberries & stonefruit

*PALATE:* raisins & raspberry

*FINISH:* light acidity, oak & tannin



### 2018 CANNON RED 11 / 35

*NOSE:* fruit forward, black berry

*PALATE:* raspberries, cherry & coriander

*FINISH:* light body with light tannin & acid

### 2018 CABERNET FRANC 11 / 35

*NOSE:* strawberry

*PALATE:* raspberry & violet

*FINISH:* gripping tannin with peppercorn

### 2017 CABERNET SAUVIGNON 13 / 40 ★

*NOSE:* fig & black currant

*PALATE:* plum & date

*FINISH:* medium tannins & acidic

### 2017 WILD COMMON 16 / 48

*NOSE:* dark cacao & rose petal

*PALATE:* cherry, pomegranate & tobacco

*FINISH:* medium plus tannins with medium acidity

### 2017 EASTON BLUE 16 / 50 ★

*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 / 35

*NOSE:* dark cacao & toffee

*PALATE:* cherry & cigar ash

*FINISH:* lingering, delicate light oak & tannins  
indicates award-winning wine ★