

# 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 two meats and two cheeses, VA peanuts, seasonal accompaniments

## AUTUMN SALAD 13



gold rush apple, hazelnut, blue cheese, lemon honey vinaigrette

## SPINACH SALAD 13

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

## SMOKED TROUT TARTINE 16

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

## ACORN SQUASH & PIPPIN CARROT 14



creamy ricotta, cilantro pesto, pumpkin seed

## TAGLIATELLE 18



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

## CHICKEN SCHNITZEL 18

haricot vert, whole grain mustard, hazelnut dressing

## BLT GARDEN SLIDERS 13



fried green tomato, smoked bacon, pimento cheese, frisee

## 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

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

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.



## TABLESIDE WINE TASTING

Substitutions not permitted

### PIPPIN WHITES 18

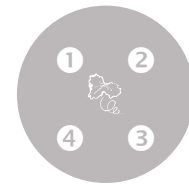
2018 Zero White  
2019 Viognier  
2019 Chardonnay  
2018 Chardonnay Reserve

### PIPPIN REDS 18

2018 Cannon Red  
2019 Red Pump  
2018 Cabernet Franc  
2017 Wild Common

### RESERVE WINES 18

2018 Chardonnay Reserve  
2017 Wild Common  
2017 Petite Verdot  
2017 Easton Blue



### TABLESIDE TASTING BOARD

Starting in the top left corner, Tableside Tasting Wines are ordered 1 to 4 **clockwise**, around the board (see graphic for reference).

## GUEST EXPERIENCE

Policies & Guidelines for Your Visit

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 everyone.

### 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. .

### 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.

# OUR WINES

Available for Purchase

## SPARKLING

### 2018 BLANC DE BLANC 15 / 45 ★

*BLEND:* 100% chardonnay

*NOSE:* vanilla, bread, asian pear, lime

*PALATE:* golden delicious apple, honeysuckle, vanilla

*FINISH:* medium/light acid, tartness, light dryness

### 2019 SPARKLING ROSÉ 15 / 45

*BLEND:* cabernet franc, merlot,

cabernet sauvignon, chambourcin

*NOSE:* peach, meyer lemon, strawberry, citrus blossom

*PALATE:* strawberry, guava, granite, mandarin

*FINISH:* acidic finish, creamy



## WHITE

### 2018 ZERO WHITE 10 / 30

*BLEND:* traminette, petite manseng, vidal blanc, sauvignon blanc, viognier

*NOSE:* fennel pollen, lemon, thyme, elderflower

*PALATE:* grapefruit, pluot, coriander, honeydew

*FINISH:* medium plus acid

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

*BLEND:* 100% sauvignon blanc

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

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

*FINISH:* medium acid, dry, clean

### 2019 VIOGNIER 11 / 35

*BLEND:* viognier, sauvignon blanc

*NOSE:* white pepper, peach, orange blossom

*PALATE:* meyer lemon, creamy pineapple, wet slate

*FINISH:* medium acid, spice & minerality

### 2019 CHARDONNAY 10 / 32

*BLEND:* 100% chardonnay

*NOSE:* cantaloupe, golden apple, fig, clove

*PALATE:* mango, apricot, golden apple, almond

*FINISH:* medium acid, slight oak, lean body

### 2018 CHARDONNAY RESERVE 13 / 38 ★

*BLEND:* 100% chardonnay

*NOSE:* lemon, vanilla, orange marmalade, jasmine

*PALATE:* peach, nectarine, banana, oak, flint

*FINISH:* medium acid, light oak, clean finish

## RED

### 2019 RED PUMP 10 / 30

*BLEND:* cabernet franc, chambourcin, merlot, tannat, viognier

*NOSE:* fig, stonefruit, ripe strawberries, black currant

*PALATE:* raisin, date, prune, raspberry, black tea

*FINISH:* light acid, oak & tannin

### 2018 CANNON RED 11 / 35

*BLEND:* merlot, cabernet sauvignon, chambourcin, cabernet franc, tannat

*NOSE:* raspberry, golden raisin, strawberry

*PALATE:* raspberry, cherry, elderberry, coriander

*FINISH:* medium acid, body and tannin

### 2019 CABERNET FRANC 11 / 35

*BLEND:* 100% cabernet franc

*NOSE:* cherry, blackberry, currant, green peppercorn

*PALATE:* raspberry, elderberry, leather, black tea

*FINISH:* medium acidity, gripping tannis

### 2017 WILD COMMON 16 / 48

*BLEND:* 100% merlot

*NOSE:* leather, dark cacao, cherry, rose petal

*PALATE:* cherry, pomegranate, tobacco, black pepper

*FINISH:* medium acid, medium plus tannins

### 2017 EASTON BLUE 16 / 50 ★

*BLEND:* petite verdot, merlot, cabernet franc, tannat

*NOSE:* black plum, black currant, licorice, black cherry

*PALATE:* plum, date, leather, sage, coriander, tobacco

*FINISH:* medium acid, medium plus tannin, oak



### 2017 PETIT VERDOT 20 / 60 ★

*BLEND:* 100% petite verdot

*NOSE:* cherry, vanilla, toast, milk chocolate

*PALATE:* red plum, chocolate, pomegranate, cigar ash

*FINISH:* firm tannin & graphite

### 2017 BIN 21 (PORT STYLE) 11 / 35

*BLEND:* chambourcin, brandy

*NOSE:* dark cacao, clove, black cherry, toffee

*PALATE:* black cherry, cigar ash, toasted coconut, prune

*FINISH:* lingering, delicate light oak & tannins

indicates award-winning wine ★