

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

WINTER SQUASH & PIPPIN CARROT 14

creamy ricotta, cilantro pesto, pumpkin seed

TAGLIATELLE 18

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

CHICKEN SCHNITZEL 18

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

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 Rosé

2018 Chardonnay Reserve

PIPPIN REDS 18

2018 Cannon Red

2019 Red Pump

2018 Cabernet Franc

2017 Wild Common

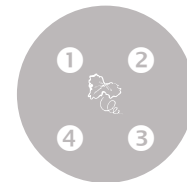
RESERVE WINES 18

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

indicates award-winning wine ★

2019 ROSÉ 11 / 35

BLEND: cabernet franc, cinsault, merlot, chambourcin

NOSE: strawberry, cranberry, watermelon, orange peel

PALATE: white peach, raspberry, violet, nasturtium

FINISH: medium acid, neutral, slight minerality

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

2018 CABERNET FRANC 11 / 35

BLEND: cabernet franc, merlot

NOSE: strawberry, cranberry, thyme, marjoram

PALATE: raspberry, elderberry, violet, cedar

FINISH: medium acid and tannin

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 (DESSERT WINE) 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