

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, everything crostini

ROASTED TOMATO BISQUE 15

gruyere grilled cheese, black garlic, parmesan
add bacon to grilled cheese 2

WINTER GREENS & CITRUS SALAD 13

garlic breadcrumb, radish, yogurt dressing

ZA'ATAR HUMMUS 14

roasted root vegetables, toasted sunflower seeds, sesame cracker

ACORN SQUASH & PIPPIN CARROT 14

spiced coconut curry, savory granola 

SMOKED TROUT TARTINE 16

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

CHICKEN SCHNITZEL 18

green bean salad, whole grain mustard, hazelnut dressing

SAGE AGNOLOTTI PASTA 17

ricotta cheese, short rib ragu, parsley

BLT GARDEN SLIDERS 13

fried green tomato, smoked bacon, pimento cheese, frisee 

GRASS-FED BEEF SLIDERS 13 +

aged cheddar, smoked pepper aioli, crispy shallot

WEEKEND WOOD-FIRED PIZZA 17

every Friday, Saturday & Sunday, join us for seasonally inspired pizzas

SIDE OF FRENCH FRIES 7

parmesan & garden herbs

ALMOND CAKE 10

kirsch cherry whipped cream, candied gingersnap, burnt sugar

TOFFEE CARROT CAKE 10

vanilla crumble, crème fraîche, banana ice cream



TABLESIDE WINE TASTING

Substitutions not permitted

PIPPIN WHITES 18

2019 Zero White
2019 Sauvignon Blanc
2019 Viognier
2018 Chardonnay Reserve

PIPPIN REDS 18

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

RESERVE WINES 18

2018 Chardonnay Reserve
2017 Wild Common
2017 Petit 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.

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 free of charge. With increased safety and hygiene measures in place, we will have sanitizer stations available and required for all guests upon arrival.

IAN RYNECKI executive chef | includes garden ingredients 

20% gratuity will be added to all serviced tables.

We're happy to split your bill. Even splits only for 6 or more & by item for 5 or fewer.

OUR WINES

Available for Purchase

SPARKLING

2019 BLANC DE BLANC 15 / 45

BLEND: 100% chardonnay

NOSE: lime peel, toasted brioche, honeydew

PALATE: keifer pear, jonagold apples, lemongrass

FINISH: fine bubbles, light acidity and dryness

WHITE



2019 ZERO WHITE 10 / 30

BLEND: vidal blanc, petit manseng, sauvignon blanc, viognier, chardonnay

NOSE: lemon rind, vanilla bean, jasmine

PALATE: banana, lavender, pear, lychee, almond

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

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 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

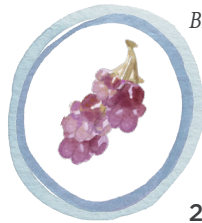
2017 EASTON BLUE 16 / 50 ★

BLEND: petit 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% petit 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 ★