

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

EARLY SPRING 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

BURRATA TARTINE 15

5 grain bread, braised greens, pistachio pesto, pippin honey

POTATO GNOCCHI 17

oyster mushroom, green pea, lemon butter, pecorino

CHICKEN SCHNITZEL 18

green bean salad, whole grain mustard, hazelnut dressing

BLT GARDEN SLIDERS 13

fried green tomato, smoked bacon, pimento cheese, frisee

GRASS-FED BEEF SLIDERS 13 +

aged cheddar, smoked pepper aioli, pickled shallot

SIDE OF FRENCH FRIES 7

parmesan & garden herbs

PEANUT BUTTER PRETZEL ICE CREAM 10

housemade chocolate shortbread cookies

TOFFEE CARROT CAKE 10

vanilla crumble, crème fraîche, banana ice cream



TABLESIDE WINE TASTING

Substitutions not permitted

PIPPIN WHITES 18

2019 Zero White
2020 Sauvignon Blanc
2020 Viognier
2019 Chardonnay Reserve

PIPPIN REDS 18

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

RESERVE WINES 18

2019 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).

GOVERNOR'S CUP MEDAL WINNERS 2021

GOLD

2019 Zero White
2017 Easton Blue
2015 Easton Blue

SILVER

2017 Wild Common Reserve
2014 Petit Verdot
2019 Chardonnay Reserve
2019 Cabernet Franc
2019 Blanc de Blanc

*available for purchase

GOVERNOR'S CUP 2021 TRIO 110

Chardonnay Reserve 2019
Easton Blue 2017
Zero White 2019

NON-ALCOHOLIC BEVERAGES

Lemonade	3.50	Espresso	4
Iced Tea	3.50	Americano	5
Sparkling Water		Cappuccino	6
Sm/Lg Bottle	3/6	Latte	6
Hot Tea	4		

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

2020 SAUVIGNON BLANC 36 *BOTTLE ONLY* ★

BLEND: sauvignon blanc, riesling, chardonnay

NOSE: jasmine, lime zest, lavender, mango, kiwi

PALATE: pineapple, lime, guava, limestone, white pepper

FINISH: medium acidity, tart, clean

2020 VIOGNIER 11 / 35

BLEND: viognier, vidal blanc, petit manseng

NOSE: white pepper, orange blossom,

honeysuckle, nectarine

PALATE: lychee, vanilla, pineapple, wet slate

FINISH: creamy finish, light minerality, light acid

2019 CHARDONNAY RESERVE 13 / 38 ★

BLEND: 100% chardonnay

NOSE: honeysuckle, caramelized fig, cantaloupe rind, oak

PALATE: banana, key lime, lychee, pine nut

FINISH: light oak, light acidity, 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: 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 ★