

OUR FOOD

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

— SHARED —

CHEESE BOARD 21

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

SUGGESTED PAIRING: Rosé

ZA'ATAR HUMMUS 14

roasted root vegetables, toasted sunflower seeds,
sesame cracker

SUGGESTED PAIRING: Wild Common -or- Cannon Red



BURRATA TARTINE 15

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

SUGGESTED PAIRING: Blanc de Blanc -or- Rosé



EARLY SPRING GREENS & CITRUS SALAD 13

garlic breadcrumb, radish, yogurt dressing

SUGGESTED PAIRING: Viognier -or- Zero White

PHF BOARD 23

a selection of two meats and two cheeses,
Virginia peanuts, everything crostini

SUGGESTED PAIRING: Cabernet Franc

ROASTED TOMATO BISQUE 15

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

SUGGESTED PAIRING: Easton Blue -or- Petit Verdot



ACORN SQUASH & PIPPIN CARROT 14

spiced coconut curry, savory granola

SUGGESTED PAIRING: Cannon Red -or- Zero White

SIDE OF FRENCH FRIES 7

parmesan & garden herbs

SUGGESTED PAIRING: Blanc de Blanc

— SMALL PLATES —

POTATO GNOCCHI 17

oyster mushroom, green pea, lemon butter, pecorino

SUGGESTED PAIRING: Chardonnay Reserve -or- Sauvignon Blanc

CHICKEN SCHNITZEL 18

green bean salad, whole grain mustard, hazelnut dressing

SUGGESTED PAIRING: Viognier -or- Chardonnay Reserve



BLT GARDEN SLIDERS 13

fried green tomato, smoked bacon, pimento cheese, frisee

SUGGESTED PAIRING: Zero White -or- Sauvignon Blanc

GRASS-FED BEEF SLIDERS 13 +

aged cheddar, smoked pepper aioli, pickled shallot

SUGGESTED PAIRING: Petit Verdot -or- Red Pump

PEANUT BUTTER PRETZEL ICE CREAM 10

housemade chocolate shortbread cookies

SUGGESTED PAIRING: Bin 21

TOFFEE CARROT CAKE 10

vanilla crumble, crème fraîche, banana ice cream

SUGGESTED PAIRING: Red Pump

— 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		

— EXECUTIVE CHEF IAN RYNECKI —



INCLUDES GARDEN INGREDIENTS

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

For your convenience, a 20% gratuity will be added to all serviced tables. Please request a manager to adjust.

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

OUR WINES

Available for Purchase

SPARKLING

2019 BLANC DE BLANC 16 / 50 ★

BLEND: 100% chardonnay

NOSE: lime peel, toasted brioche, honeydew

PALATE: keifer pear, jonagold apples, lemongrass

FINISH: fine bubbles, light acidity & dryness

WHITE

2019 ZERO WHITE 11 / 35 ★

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 40 *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 13 / 40

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 / 40 ★

BLEND: 100% chardonnay

NOSE: honeysuckle, caramelized fig, cantaloupe rind, oak

PALATE: banana, key lime, lychee, pine nut

FINISH: light oak, light acidity, clean finish

2020 ROSÉ 11 / 35

BLEND: cabernet sauvignon, merlot, zweigelt,

pinot noir, cabernet franc

NOSE: rose petal, cranberry, watermelon, tangerine peel

PALATE: grapefruit rind, raspberry, meyer lemon, rhubarb stalk

FINISH: neutral, light acid, citric finish

TABLESIDE WINE TASTING

Substitutions not permitted

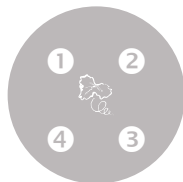
PIPPIN WHITES 18

2019 Zero White

2020 Viognier

2020 Chardonnay Reserve

2020 Rosé



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).

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

RED

2019 RED PUMP 11 / 35

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 & tannin

2019 CABERNET FRANC 13 / 40 ★

BLEND: 100% cabernet franc

NOSE: cherry, blackberry, currant, green peppercorn

PALATE: raspberry, elderberry, leather, black tea

FINISH: medium acidity & gripping tannins

2017 WILD COMMON 18 / 55 ★

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 20 / 60 ★

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) 13 / 40

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 ★



TAKE PIPPIN HILL HOME

DISCOUNT LEVELS

For 3 - 5 Bottles - Save 5%

For 6 - 11 Bottles - Save 8%

For 12+ Bottles - Save 10%

Thinking about shipping wine? Ask your server for our Bottle Shipping Form!