

# OUR FOOD

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

## — SHARED —

### CHEESE BOARD 22

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

*SUGGESTED PAIRING: Rosé*

### ZA'ATAR HUMMUS 15

roasted root vegetables, toasted sunflower seeds,  
sesame cracker

*SUGGESTED PAIRING: Wild Common -or- Cannon Red*



### GRILLED ASPARAGUS 12

smoky tomato butter, cured egg yolk, savory granola

*SUGGESTED PAIRING: Viognier -or- Sauvignon Blanc*

### PHF BOARD 24

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

*SUGGESTED PAIRING: Cabernet Franc*



### BURRATA TARTINE 16

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

*SUGGESTED PAIRING: Blanc de Blanc -or- Rosé*



### SPRING GREENS & CITRUS SALAD 14

garlic breadcrumb, radish, yogurt dressing

*SUGGESTED PAIRING: Viognier -or- Zero White*

### SIDE OF FRENCH FRIES 8

parmesan & garden herbs

*SUGGESTED PAIRING: Blanc de Blanc*

## — SMALL PLATES —

### POTATO GNOCCHI 18

oyster mushroom, english pea, lemon butter, pecorino

*SUGGESTED PAIRING: Chardonnay Reserve -or- Sauvignon Blanc*

### PROVENCAL TUNA SANDWICH 16

fennel, roasted tomato, cucumber, olive, caper aioli

*SUGGESTED PAIRING: Rosé -or- Chardonnay Reserve*



### BLT GARDEN SLIDERS 14

fried green tomato, smoked bacon, pimento cheese, frisee

*SUGGESTED PAIRING: Zero White -or- Sauvignon Blanc*

### GRASS-FED BEEF SLIDERS 14 †

aged cheddar, smoked pepper aioli, pickled shallot

*SUGGESTED PAIRING: Petit Verdot -or- Red Pump*

### CHOCOLATE SHORTBREAD 9

peanut butter pretzel ice cream

*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*

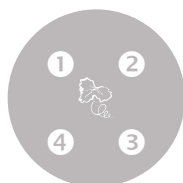
### PIPPIN WHITES 18

2019 Zero White

2020 Viognier

2019 Chardonnay Reserve

2020 Rosé



### PIPPIN REDS 18

2018 Cannon Red

2019 Red Pump

2019 Cabernet Franc

2018 Wild Common

### RESERVE WINES 18

2019 Chardonnay Reserve

2018 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).*

## 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 tannin

### 2018 WILD COMMON 18 / 55

*BLEND:* 100% merlot

*NOSE:* raspberries, dark cacao, cranberries, fennel

*PALATE:* cherry, fig, cassis, white pepper, anise

*FINISH:* medium acid & medium plus tannin

### 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!*