

# 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: Reserve Rosé*



### SPICED HUMMUS 15

root vegetables, toasted sunflower seeds, crackers  
*SUGGESTED PAIRING: Wild Common -or- Cannon Red*

### ROASTED CAULIFLOWER 12

smoky butter, cilantro, sherry vinegar, savory granola  
*SUGGESTED PAIRING: Viognier -or- Sauvignon Blanc*



### GRILLED SHRIMP ESCABECHE 16

white soy, kohlrabi kraut, scallion, rice seasoning  
*SUGGESTED PAIRING: Viognier -or- Blanc de Blanc*

### PHF BOARD 24

a selection of two meats and two cheeses,  
Virginia peanuts, seasonal accompaniments  
*SUGGESTED PAIRING: Cabernet Franc*



### BURRATA TARTINE 16

5 grain bread, braised greens, pistachio pesto, pippin honey  
*SUGGESTED PAIRING: Blanc de Blanc -or- Rosé*



### SUMMER GREENS SALAD 14

barrel aged feta, garden vegetables, toasted walnut,  
roasted shallot vinaigrette  
*SUGGESTED PAIRING: Viognier -or- Zero White*

### SIDE OF FRENCH FRIES 8

parmesan & garden herbs  
*SUGGESTED PAIRING: Blanc de Blanc*

## — SMALL PLATES —

### TAGLIATELLE PASTA 18

broccoli rabe, garlic, ricotta, pea shoot, lemon verbena  
*SUGGESTED PAIRING: Sauvignon Blanc -or- Zero White*

### LONGFIN TUNA SALAD SANDWICH 16

caper aioli, fennel, cured tomato, cucumber, olive  
*SUGGESTED PAIRING: Rosé -or- Sparkling Rosé*

### ROAST CHICKEN 17

smashed marble potato, pecorino, mint cucumber chutney  
*SUGGESTED PAIRING: Petit Manseng -or- Viognier*

### BLT SLIDERS 14

sliced tomato, bacon, frisee, pimento cheese  
*SUGGESTED PAIRING: Zero White -or- Sauvignon Blanc*

### GRASS-FED BEEF SLIDERS 14 +

aged cheddar, smoked pepper aioli, pickled shallot  
*SUGGESTED PAIRING: Petit Verdot -or- Easton Blue*

### 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

### 2019 SPARKLING ROSÉ 16 / 50

*BLEND:* cabernet franc, merlot, chambourcin

*NOSE:* peach, meyer lemon, strawberry, citrus blossom

*PALATE:* strawberry, guava, granite, mandarin orange

*FINISH:* creamy, acidic finish

## 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

### 2020 PETIT MANSENG 11 / 35

*BLEND:* petit manseng, chardonnay, roussanne

*NOSE:* grapefruit rind, pineapple, lemongrass, jasmine, banana

*PALATE:* honeysuckle, dried apricot, kumquat, sourdough

*FINISH:* stone minerality, medium acid, crisp 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

### 2020 RESERVE ROSÉ 50 \*BOTTLE ONLY\*

*BLEND:* 100% malbec

*NOSE:* lemongrass, orange blossom, pomegranate, fig

*PALATE:* pink grapefruit, lemon balm, dried barberry, cranberry

*FINISH:* medium body, strong acid, long citric finish



## TABLESIDE WINE TASTING

Substitutions not permitted



### RED WINE FLIGHT 18

2019 Cannon Red

2019 Red Pump

2019 Cabernet Sauvignon

2018 Wild Common



### WHITE WINE FLIGHT 18

2019 Zero White

2020 Viognier

2019 Petit Manseng

2020 Rosé