

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



HEIRLOOM TOMATO & BURRATA 16

charred cucumber, 'ugly' tomato vinaigrette, garlic crouton
SUGGESTED PAIRING: Blanc de Blanc -or- Reserve 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

capier 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

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

2019 CHARDONNAY 11 / 35

BLEND: 100% chardonnay
NOSE: cantaloupe, golden apple, fig, clove
PALATE: mango, apricot, golden apple, almond
FINISH: slight oak, medium acidity, lean body

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 16 / 50

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

RED

2020 RED PUMP 11 / 35

BLEND: cabernet franc, chambourcin, merlot, tannat, viognier
NOSE: strawberries, raspberries, violet, red plum
PALATE: blackberries, blueberries, black peppercorn, tarragon
FINISH: light finish, light tannin & acidity

2019 CANNON RED 11 / 35

BLEND: cabernet franc, chambourcin, merlot, tannat, viognier
NOSE: blueberries, blackberries, leather, tobacco
PALATE: blackberries, plum, stonefruit, forest floor
FINISH: medium body, soft tannin & acidity

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

2019 CABERNET SAUVIGNON 17 / 52

BLEND: cabernet sauvignon, petit verdot, merlot
NOSE: dark cherry, black pepper, violet, leather
PALATE: black currant, blueberry, lavender, star anise
FINISH: medium body, acid, & 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

2018 PETIT VERDOT 20 / 60

BLEND: 100% petit verdot
NOSE: dark chocolate, pomegranate, green olive, dried plum
PALATE: cranberry, red plum, mustard green, arugula
FINISH: peppery, with tart acidity and punching tannin

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 ★



TABLESIDE WINE TASTING

Substitutions not permitted

RED WINE FLIGHT 18	WHITE WINE FLIGHT 18
2019 Cannon Red	2019 Zero White
2020 Red Pump	2019 Chardonnay
2019 Cabernet Sauvignon	2019 Petit Manseng
2018 Wild Common	2020 Rosé