

# 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*



### LOCAL PEACH & SHISHITO PEPPER 15

bacon, whipped ricotta, pecan, pippin honey  
*SUGGESTED PAIRING: Petit Manseng -or- Viognier*



### GRILLED SHRIMP ESCABECHE 16

white soy, kohlrabi kraut, scallion, rice seasoning  
*\*This dish is served cold\**  
*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*



### AUTUMN GREENS SALAD 14

barrel aged feta, garden vegetables, candied 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

garlic, ancho chili pork, bell pepper, oregano  
*SUGGESTED PAIRING: Cabernet Franc -or- Cabernet Sauvignon*

### LONGFIN TUNA SALAD SANDWICH 17

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*

### GRASS-FED BEEF SLIDERS 14 †

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

### TOFFEE CARROT CAKE 10

vanilla crumble, crème fraîche, banana ice cream  
*SUGGESTED PAIRING: Red Pump*

### ICE CREAM SELECTIONS 8

please inquire for today's offerings

## — 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 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

### 2018 BIN 21 (PORT STYLE) 13 / 40

*BLEND:* chambourcin, brandy

*NOSE:* molasses, leather, maraschino cherry

*PALATE:* black cherry, black currant, date, dried fig, walnut

*FINISH:* light plus acidity, medium oak and tannins

indicates award-winning wine ★



## TABLESIDE WINE TASTING



Substitutions not permitted

### RED WINE FLIGHT 18

2019 Cannon Red

2020 Red Pump

2019 Cabernet Sauvignon

2018 Wild Common

### WHITE WINE FLIGHT 18

2019 Zero White

2019 Chardonnay

2020 Petit Manseng

2020 Rosé