

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



SHISHITO PEPPER & APPLE 15

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



GRILLED SHRIMP ESCABECHE 16

white soy, garlic cabbage kraut, scallion, rice seasoning
This dish is served cold
SUGGESTED PAIRING: Viognier -or- Sauvignon Blanc

PHF BOARD 24

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

ACORN SQUASH & BURRATA 16

savoy cabbage, sesame vinaigrette, pumpkin seed
SUGGESTED PAIRING: Sauvignon Blanc -or- Reserve Rosé



AUTUMN GREENS SALAD 14

crumbled blue cheese, garden vegetables, candied walnut,
roasted shallot vinaigrette
SUGGESTED PAIRING: Viognier -or- Zero White

SIDE OF FRENCH FRIES 8

parmesan & garden herbs
SUGGESTED PAIRING: Sparkling Rosé

— SMALL PLATES —



TAGLIATELLE PASTA 18

ancho chili pork, nardello pepper, oregano, pecorino
SUGGESTED PAIRING: Cabernet Franc -or- Cabernet Sauvignon

LONGFIN TUNA SALAD SANDWICH 17

caper aioli, fennel, sundried tomato pesto, cucumber, olive
SUGGESTED PAIRING: Rosé -or- Sparkling Rosé

TOFFEE CARROT CAKE 10

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

GRASS-FED BEEF SLIDERS 14 +

caramelized onion, swiss cheese, herbed garlic aioli
SUGGESTED PAIRING: Petit Verdot -or- Easton Blue

POTATO LEEK SOUP & GRILLED CHEESE 15

calabrian chili oil

Soup & Grilled Cheese can be sold separately for \$10 each
SUGGESTED PAIRING: Sauvignon Blanc -or- Chardonnay

GOAT CHEESE PANNA COTTA 10

poached asian pear, shortbread crumble
SUGGESTED PAIRING: Petit Manseng

— SATURDAY & SUNDAY ONLY —

SPECIALTY PIZZA 18

Please ask your server for this week's selection

CHEESE PIZZA 15

san marzano tomato sauce, mozzarella

MULLED WINE 10

our Cannon Red served warm with clove, cinnamon, & star anise



— 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

2020 ZERO WHITE 11 / 35

BLEND: vidal blanc, viognier,

petit manseng, riesling, chardonnay

NOSE: lime, white nectarine, slate, viola

PALATE: quince, fresh apricot, pear, kumquat

FINISH: lean body (light), medium acidity

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 CHARDONNAY 11 / 35

BLEND: chardonnay, viognier

NOSE: lavender, thyme, sage, elderflower

PALATE: honeydew, cantaloupe, fennel, fig leaf

FINISH: slight oak, light acidity, lean body

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 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

2020 CABERNET FRANC 13 / 40

BLEND: 75% cabernet franc, 14.5% tannat,

10% merlot, 0.5% malbec

NOSE: pomegranate, tarragon, golden raspberry, sour cherry

PALATE: white pepper, roasted pepper, raspberry, blackberry

FINISH: tart acidity, medium tannins, grippy finish

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

2018 BUNDORAN BLUE 20 / 60

BLEND: merlot, petit verdot, cabernet franc, tannat

NOSE: dried leaves, elderberry, leather, sweet tobacco

PALATE: plum, blackberry, black currant, cocoa, pistachio

FINISH: medium oak, medium plus tannin & acid

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 WHITE WINE FLIGHT 18

2019 Cannon Red

2020 Zero White

2020 Red Pump

2020 Chardonnay

2019 Cabernet Sauvignon

2020 Petit Manseng

2018 Wild Common

2020 Rosé