

# 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, candied nuts, everything crostini

SUGGESTED PAIRING: *Reserve Rosé*

### PHF BOARD 24

a selection of two meats and two cheeses, candied nuts, seasonal accompaniments

SUGGESTED PAIRING: *Bundoran Blue*

### BLACK BEAN HUMMUS 15

root vegetables, toasted sunflower seeds, crackers

SUGGESTED PAIRING: *Cannon Red*

### BLISTERED SHISHITO PEPPER 17

housemade chorizo, lemon ricotta, za'atar spiced flatbread, fig vincotto

SUGGESTED PAIRING: *Red Pump*

### HEIRLOOM TOMATO SALAD 16

burrata, roasted tomato & pepper dressing, red vein sorrel, nigella seed, garlic crumb

SUGGESTED PAIRING: *Viognier*

### GREENS FROM THE GARDEN 12

lemon verbena, mint, watermelon radish, herbed yogurt dressing, seasonal berries

SUGGESTED PAIRING: *Sauvignon Blanc*

### FRENCH FRIES 10

O.M.G. spice, salt & herbs

SUGGESTED PAIRING: *Sparkling Blanc de Blanc*

### SWEET POTATO FRIES 10

served with honey mustard

SUGGESTED PAIRING: *Chardonnay*

### GRILLED ZUCCHINI 16

whipped chevre, nasturtium vinaigrette, coriander pine nut crunch, pea shoots

SUGGESTED PAIRING: *Reserve Rosé*

## — SMALL PLATES —

### CRISPY PORK BELLY 18

sweet soy, green papaya slaw, pickled scapes, fried peanuts

SUGGESTED PAIRING: *Zero White*

### PASTRAMI REUBEN 17

swiss cheese, thousand island, cabbage slaw, sourdough

SUGGESTED PAIRING: *Chardonnay Reserve*

### YELLOWFIN TUNA CRUDO 18

potato puffs, avocado, crème fraîche, garlic kraut, hemp heart granola, chili vinaigrette

SUGGESTED PAIRING: *Sparkling Rosé*

### GRASS-FED BEEF SLIDERS 14 †

cilantro lime aioli, smoked cheddar, pickled sweet peppers

\*Served medium\*

SUGGESTED PAIRING: *Petit Verdot*

## — DESSERT —

### TOFFEE CARROT CAKE 10

vanilla crumble, crème fraîche, banana ice cream

SUGGESTED PAIRING: *Bin 21*

### GRILLED PEACH SHORTCAKE 11

biscuit shortcake, spiced pippin honey, lemon whip, agrodolce

SUGGESTED PAIRING: *Petit Manseng*

### CHEF'S SELECTION OF ICE CREAM 7

house-churned gelato or sorbet

## — 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		



## — TABLESIDE WINE TASTING —

Substitutions not permitted

### RED WINE FLIGHT 18

2020 Cannon Red  
2020 Cabernet Franc  
2019 Cabernet Sauvignon  
2019 Wild Common

### WHITE WINE FLIGHT 18

2021 Zero White  
2020 Chardonnay  
2021 Petit Manseng  
2021 Rosé

## — EXECUTIVE CHEF VICTORIA COSNER —

### INCLUDES GARDEN INGREDIENTS

† Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. †

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

### 2020 SPARKLING BLANC DE BLANC 16 / 50

*BLEND:* chardonnay, roussane, petit manseng  
*NOSE:* meyer lemon, toasted brioche, golden apple  
*PALATE:* honeydew, pear, lemon meringue, chamomile  
*FINISH:* fine bubbles, medium 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

### 2021 ZERO WHITE 11 / 35

*BLEND:* vidal blanc, traminette, viognier, petit manseng, riesling  
*NOSE:* lemon verbena, gooseberry, passionfruit, orange blossom  
*PALATE:* pineapple, white peach, wet limestone, apricot  
*FINISH:* lean body (light), medium acidity, short finish

### 2021 SAUVIGNON BLANC 13 / 40

*BLEND:* sauvignon blanc, chardonnay  
*NOSE:* chamomile, lime zest, passionfruit, kiwi  
*PALATE:* grapefruit, lime, gooseberry, limestone, white pepper  
*FINISH:* medium plus acidity, light body, thin finish

### 2021 VIOGNIER 13 / 40

*BLEND:* viognier, petit manseng  
*NOSE:* honeysuckle, jasmine, chamomile, fig  
*PALATE:* lemon zest, cantaloupe, green guava, white peppercorn  
*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

### 2021 PETIT MANSENG 11 / 35

*BLEND:* petit manseng, viognier  
*NOSE:* honeysuckle, apricot, mango, slight oak  
*PALATE:* golden raisin, cantaloupe, golden apple, brioche, oak  
*FINISH:* medium acid & body, creamy mouthfeel

### 2021 ROSÉ 11 / 35

*BLEND:* merlot, cabernet franc, cabernet sauvignon, chardonnay, roussane  
*NOSE:* juicy watermelon, hibiscus, strawberry, pink grapefruit  
*PALATE:* blood orange, cranberry, rosemary, pine needle  
*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

### 2020 CANNON RED 11 / 35

*BLEND:* chambourcin, cabernet sauvignon, tannat, petit verdot, malbec, cabernet franc  
*NOSE:* prune, blackberry jam, black olive, black currant  
*PALATE:* black olive, blackberry, cinnamon, slight oak  
*FINISH:* fruity body, soft tannin & acidity

### 2020 CABERNET FRANC 13 / 40

*BLEND:* cabernet franc, tannat, merlot, 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

### ★ 2019 WILD COMMON 18 / 55

*BLEND:* merlot, tannat, cabernet sauvignon, petit verdot  
*NOSE:* rhubarb, rosemary, sour cherry, red licorice  
*PALATE:* raisin, black currant, black olive, black tea  
*FINISH:* medium plus tannin, medium acid

### 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 ★

## TAKE PIPPIN HILL HOME DISCOUNT LEVELS

For 3 - 5 Bottles - Save 10%  
For 6 - 11 Bottles - Save 15%  
For 12+ Bottles - Save 20%