

OUR WINES

— SPARKLING —

2021 SPARKLING BLANC DE BLANC 16/50

Lemon & Fennel
Pear & Pineapple
Medium Acid & Dryness on the Finish

2021 SPARKLING ROSÉ 16/50

Rhubarb · White Cherry
White Raspberry & Rhubarb on the
Palate Light Finish with Crisp Acidity

— WHITE —

2021 ZERO WHITE 11/35

Lemon & Gooseberry
Pineapple & Apricot on the Palate
Medium Acidity

2021 SAUVIGNON BLANC 13/40

Chamomile · Kiwi
Grapefruit on the Palate ·
Acidic

2021 VIOGNIER 13/40

Honeysuckle · Cantaloupe
Light Acid & Minerality on the Finish

2021 CHARDONNAY 11/35

Hyacinth · Orange Blossom
Pineapple & Lavender on the Palate
Light Acidity, Lean Body

2021 CHARDONNAY RESERVE 13/40

Almond & Caramel on the Nose
Prickly Pear & Golden Raisin on the Palate
Light Acidity & Light Oak Finish

2021 PETIT MANSENG 11/35

Honeysuckle & Apricot on the Nose
Golden Apple & Brioche on the Palate
Medium Acid & Body, Creamy Mouthfeel

2021 ROSÉ 11/35

Watermelon
Cranberries on the Palate
Neutral Finish · Very Light Acidity

2021 RESERVE ROSÉ 16/50

Blood Orange & Hibiscus on the Nose
Pomegranate & Watermelon on the Palate
Medium Acidity · Long Finish

— RED —

2021 RED PUMP 11/35

Black Cherry · Raspberry
Dark Fruit on the Palate
Finishes with a Light Overall Body

2021 CANNON RED 11/35

Fruit Forward · Rosemary
Black Fig & Sour Cherry on the Palate
Fruity Body · Finishes with Light Tannin &
Acid

2020 CABERNET FRANC 13/40

Sour Cherry · Raspberry · White
Pepper Gripping Tannins with Tart
Acidity

2020 CABERNET SAUVIGNON 17/52

Sweet Tobacco & Red Plum
Cranberry & Sour Cherry on the
Palate
Medium Body, Acid & Tannin

2019 WILD COMMON 18/55

Rhubarb & Rosemary on the Nose
Raisin · Black Currant · Black Tea
Medium Tannins & Acidity on the
Finish

2018 BUNDORAN BLUE 20/60

Blackberry & Plum · Cocoa ·
Leather Tannic Finish

2017 WILD ACRE 75 *BOTTLE ONLY*

Blackberry & Clove on the Nose
Star Anise & Dark Cocoa on the Palate
Medium Oak & Acid, Heavy Tannins

2019 PETIT VERDOT 20/60

Violet & Tobacco Leaf on the Nose
Wet Chalk & Pomegranate Seed on the
Palate Fine Tannins with Notes of Cocoa

2019 BIN 21 13/40

Cherry & Toffee on the Nose
Dried Fruits & Chocolate on the Palate
Lingering, Delicate Finish · Light Oak &
Tannins

NOSH ON THE LAWN



CHEESE BOARD 27

local & international cheeses,
apricot jam, candied nuts,
crackers

PHF BOARD 29

a selection of two meats & two
cheeses, apricot jam, candied
nuts, crackers



BLACK GARLIC CAESAR 15

baby gem lettuce, roasted cherry tomatoes,
focaccia crouton, parmesan frico



ROASTED SPRING VEGETABLES 15

shabazi vinaigrette, savory hemp heart granola



ROASTED GARLIC HUMMUS 16

root vegetables, shawarma west, everything cracker



GRASS-FED BEEF SLIDERS 15

roasted tomatillo & cilantro aioli, pickled jalapeño,
swiss cheese †
Served medium

PIPPIN SHORTCAKE 7

house-made strawberry jam

PETIT VERDOT CUPCAKES 11

chocolate buttercream, chocolate shavings, maldon

CHOCOLATE CHIP COOKIE 4

ZAPP'S POTATO CHIPS 3

NON-ALCOHOLIC BEVERAGES

BOTTLED LEMONADE 4.50
BOTTLED WATER 3



LAWN TASTING FLIGHT 20

1. VIOGNIER
2. PETITMANSENG
3. ROSÉ
4. RED PUMP

VICTORIA COSNER executive chef

includes garden ingredients

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

20% automatic gratuity will be added to
any preauthorized unpaid checks