

PIPPIN HILL FARM

& vineyards

Great Wine Deserves Great Food

TABLESIDE
WINE TASTINGS

RED WINE FLIGHT 20

Red Pump
Cannon Red
Cabernet Franc
Wild Common

RESERVE FLIGHT 28

Chardonnay Reserve
Reserve Rosé
Bundoran Blue
Petit Verdot

WHITE WINE FLIGHT 20

Zero White
Chardonnay
Petit Manseng
Rosé

WINE CLUB MEMBERS RECEIVE ONE COMPLIMENTARY TASTING OR GLASS OF WINE PER GUEST (UP TO 4 GUESTS).

CULINARY OFFERINGS

For the best culinary experience, each dish will come to the table when ready.

BRUNCH PLATES

ALMOND BRIOCHE FRENCH TOAST 14 / 11.90

Macerated Berries, Citrus Whipped Cream

🍷 Sparkling Rosé

HONEY GREEK YOGURT 13 / 11.05

Sun-dried figs, House Granola, Fresh Fruit

🍷 Reserve Rosé

SPINACH & RICOTTA QUICHE 15 / 12.75

Smoked Bacon, Gruyere, Roasted Tomato, Arugula "Salad"

🍷 Cabernet Sauvignon

AVOCADO TOAST 15 / 12.75

Pickled Shallot, Scallion, Sourdough, Microgreens

🍷 Chardonnay

BELGIAN WAFFLE & FRIED CHICKEN 17 / 14.45

Spicy Honey, Jalapeño Butter

🍷 Zero White

SCALLION BUTTERMILK BISCUITS 16 / 13.60

Chorizo Sausage Gravy, Poached Egg

🍷 Cabernet Franc

DUCK CONFIT & POTATO HASH 17 / 14.45

Savory Herbs, Winter Squash, Cilantro Gremolata

🍷 Wild Common

MARYLAND-STYLE CRAB CAKES 23 / 19.55

Poached Egg, Chorion Sauce, English Muffin

🍷 Sauvignon Blanc

GRASS-FED BEEF SLIDERS 15 / 12.75 †

Pickled Mustard Seeds, Charred Sage Aioli,

Swiss Cheese

🍷 Petit Verdot

SWEET POTATO FRIES 10 / 8.50

Served with Honey Mustard

🍷 Sparkling Blanc de Blanc

FRENCH FRIES 10 / 8.50

Parmesan & Herbs

🍷 Chardonnay

FRESH FRUIT 7 / 5.95

Melon, Pineapple, Strawberry

🍷 Sparkling Rosé

SIDES

BOARDS

CHEESE BOARD 27 / 22.95

Chef's Selection of Three Local & International Cheeses*

🍷 Rosé

PHF BOARD 29 / 24.65

Chef's Selection of Two Charcuteries and Two Cheeses, House Grainy Mustard*

🍷 Bundoran Blue

*Boards come with Candied Nuts, House Fig Jam, Seasonal Preserves, Everything Crostini, Marinated Olives and Dried Fruit

PIZZA

SPECIALTY PIZZA 17 / 14.45

Crispy Potatoes, Bacon, Bechamel, Caramelized Shallot, Chive Oil

🍷 Blanc de Blanc

CHEESE PIZZA 15 / 12.75

San Marzano Tomato, Mozzarella

🍷 Cannon Red

DESSERTS

PETIT VERDOT CUPCAKES 11 / 9.35

Chocolate Buttercream, Chocolate Shavings, Maldon Salt

🍷 Bin 21

TOFFEE PUMPKIN CAKE 12 / 10.20

Cream Cheese Ice Cream, Spiced Pepitas, Balsamic Agrodolce, Toasted Walnut

🍷 Wild Acre

BEVERAGES

LEMONADE 3.50

ICED TEA 3.50

SPARKLING WATER SM 3 / LG 6

COFFEE 4

HOT TEA 4

ORANGE JUICE CARAFE 3



We welcome guests to enjoy our estate wines while savoring Virginia's most inspiring cuisine (and view). From Almond Brioche French Toast to Toffee Pumpkin Cake, our culinary team highlights the seasonal ingredients from local farms and vendors, including our own Chef's Garden and MarieBette's renowned breads. Our menu transitions with the season to showcase our wines and vineyard-to-table approach.



— EXECUTIVE CHEF VICTORIA COSNER —

Kitchen Manager Meghan McConnell

ITEMS IN PIPPIN BLUE REPRESENT WINE CLUB PRICING OF 15% ALL WINE AND FOOD. INQUIRE WITH YOUR SERVER TO SIGN UP.

† Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We're happy to split your bill. Even splits only for 6 or more & itemized splits for 5 or fewer.

PIPPIN HILL FARM

& vineyards

2023 Virginia Wine Competition Medal Winner & 2023 Monticello Cup Winner 

SPARKLING

2021 Sparkling Blanc de Blanc
aromas of lemon zest and acacia flower that lead to flavors of candied pear and meyer lemon

GL | BTL
16 | 50
14 | 43

2021 Sparkling Rosé
cherry and grapefruit on the nose with hints of raspberry and grapefruit on the palate

16 | 50
14 | 43

WHITE

2021 Zero White
lemon verbena and passionfruit on the nose, with flavors of pineapple and apricot

GL | BTL
11 | 35
10 | 30

2021 Sauvignon Blanc
youthful aromas of chamomile, lime zest, and kiwi, with flavors of grapefruit and white pepper

13 | 40
11 | 34

2021 Viognier
light notes of honeysuckle and jasmine, nuances of lemon zest and green guava on the palate

13 | 40
11 | 34

2021 Chardonnay
balanced acidity that complements the honeydew and cantaloupe that linger on the palate

11 | 35
10 | 30

2021 Reserve Chardonnay
aged 10 months in oak, resulting in complex aromas of almonds, toffee, and raisins

13 | 40
11 | 34

2022 Petit Manseng
fruit-forward with white peach and honeysuckle that pulls a creamy mouthfeel

11 | 35
10 | 30

ROSÉ

2021 Rosé
hibiscus and watermelon aromatics with a plush palate of blood orange and tart cranberry

GL | BTL
11 | 35
10 | 30

2021 Reserve Rosé
aromas of blood orange, sea shell, and lemongrass with tastes of lychee, apricot, and thyme

16 | 50
14 | 43

RED

2021 Red Pump
an offshoot of our Cannon Red house blend, fruit-forward with subtle barrel and spice notes

GL | BTL
11 | 35
10 | 30

2021 Cannon Red
tart cherry and rosemary on the nose with fig, sour cherry, and hazelnut on the palate

11 | 35
10 | 30

2021 Cabernet Franc
notes of red plum, cranberry, and thyme with hints of red currant and pepper on the palate

13 | 40
11 | 34

2020 Cabernet Sauvignon
sweet tobacco and red plum aromatics with flavors of cranberry, sour cherry, and leather

17 | 52
15 | 44

2019 Wild Common
intense leather and black tea aromas with black currant and olive on the palate

18 | 55
15 | 47

2018 Bundoran Blue
rich upfront with plum and blackberry, grippy body, dark fruits notes with hints of pistachio

16 | 50
14 | 43

2018 Wild Acre
bold essence of black tea, fine tannins, and playful notes of cranberry, red plum, and cocoa

20 | 75
17 | 64

2019 Petit Verdot
aromas of black currant, violet, and tobacco with flavors of blackberry and pomegranate

19 | 60
16 | 51

2019 Bin 21 (Port-Style)
port style, fortified in brandy. rich with balanced sweetness

13 | 40
11 | 34

ITEMS IN **PIPPIN BLUE** REPRESENT WINE CLUB PRICING OF 15% ALL WINE AND FOOD. INQUIRE WITH YOUR SERVER TO SIGN UP.

WINE DISCOUNT TIERS

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

WINE CLUB MEMBER? ENJOY AN ADDITIONAL 5% OFF EACH TIER.