

PIPPIN HILL FARM

& vineyards

BOARDS

PHF BOARD 30 / 25.50
Chef's Selection of Two Charcuteries and
Two Cheeses, House Grainy Mustard*
🍷 *Bundoran Blue*

CHEESE BOARD 28 / 23.80
Chef's Selection of Three Local and
International Cheeses*
🍷 *Rosé*

**Boards come with Candied Nuts, Apricot Jam, Everything Flatbread Crackers, Marinated Olives & Dried Fruit*

LAWN SMALL PLATES

GRASS-FED BEEF SLIDERS 16 / 13.60
Pickled Grilled Scallion & Garlic Scape Aioli, Bread & Butter Pickle, Cheddar Cheese
🍷 *Cannon Red*

CRISPY BRUSSELS SPROUTS 17 / 14.45
Whipped Feta, Pistachio Vinaigrette, Cacao Nib Crunch
🍷 *Red Pump*

HEIRLOOM TOMATO & BURRATA SALAD 17 / 14.45
Ugly Tomato Vinaigrette, Dark Balsamic Agrodolce, Roasted Garlic Bread Crumb, Garden Basil
🍷 *Sauvignon Blanc*

BEET HUMMUS 16 / 13.60
Za'atar Pita Chips, Raw & Roasted Seasonal Vegetables
🍷 *Zero White*

PIPPIN GARDEN GREENS SALAD 16 / 13.60
Red Quinoa, Dijon Apple Cider Vinaigrette, Strawberry, Feta, Spiced Pecan
🍷 *Sparkling Rosé*

GARDEN CRUDITE 11 / 9.35
Roasted and Raw Garden Vegetables, Green Goddess
🍷 *Blanc de Blanc*

HOUSEMADE CHORIZO & BLISTERED SHISHITO 18 / 15.30
Pippin Apple, Lemon Ricotta, Grilled Pita, Fig Vincotto
🍷 *Cabernet Franc*

FOR KIDS: GRILLED CHEESE 7 / 6
White Bread, Cheddar Cheese

SWEET PAIRINGS

PETIT VERDOT CUPCAKES 11 / 9.35
Chocolate Buttercream, Chocolate Shavings, Maldon
🍷 *Bin 21*

ALMOND HONEY CAKE 9 / 7.65
Pippin Honey, Almond Crumble
🍷 *Petit Manseng*

WINE TASTING

ENJOY FOUR TASTING-SIZED POURS 20
Viognier, Zero White, Cabernet Franc, Red Pump

BEVERAGES

BOTTLED WATER 3
FLAVORED SAN PELLIGRINO 4
Aranciata Rossa or Limonata

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SPARKLING

2022 BLANC DE BLANC
light body, light dryness
16 glass | 50 bottle

2021 SPARKLING ROSÉ ★
light body, medium dryness
16 glass | 50 bottle

2018 VINO COSTA
a traditional style method sparkling with
tastes of white peach, and apricot
20 glass | 65 bottle

WHITE

2022 ZERO WHITE
lean & light body, medium acidity, short finish
11 glass | 35 bottle

2022 SAUVIGNON BLANC
medium plus acidity, light body, thin finish
13 glass | 42 bottle

2022 VIOGNIER
light minerality, light acid
13 glass | 40 bottle

2021 CHARDONNAY ★
light acidity & tartness
11 glass | 35 bottle

2022 RESERVE CHARDONNAY
medium body, light oak, finish of poached pear
13 glass | 42 bottle

2023 PETIT MANSENG
medium acid & body, creamy mouthfeel
13 glass | 40 bottle

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.

ROSÉ

2021 ROSÉ
neutral, light acid, citric finish
11 glass | 35 bottle

2021 RESERVE ROSÉ ★
tart finish, light dryness
16 glass | 50 bottle

RED

2022 RED PUMP
light finish, light tannin & acidity
11 glass | 35 bottle

2021 CANNON RED
fruity body, soft tannin & acidity
11 glass | 35 bottle

2021 CABERNET FRANC ★
tart acidity, medium tannins, grippy finish
13 glass | 42 bottle

2020 CABERNET SAUVIGNON
acidic on the finish, medium tannins
17 glass | 52 bottle

2021 WILD COMMON
medium plus tannin, medium acid
18 glass | 55 bottle

2018 BUNDORAN BLUE
medium oak, heavy tannin & body, medium acid
18 glass | 55 bottle

2018 WILD ACRE
medium acid & tannin, fine tannin texture
20 glass | 75 bottle

2021 PETIT VERDOT
medium acid & tannin, fine tannin texture
18 glass | 60 bottle

2019 BIN 21 (PORT-STYLE)
light acidity, slight oak, medium tannins
13 glass | 40 bottle



Competition Medal Winners