

PIPPIN HILL FARM & vineyards

BOARDS

PHF BOARD 30 / 25.50
Chef's Selection of Two Charcuteries and
Two Cheeses, House Grainy Mustard*
🍷 Rosé '21

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

BITES AND SHAREABLES

TOMATILLO & CUCUMBER GAZPACHO 15 / 12.75
Crème Fraîche, Charred Poblano Pepper, Roasted Pepitas
🍷 Zero White '23

GRASS-FED BEEF SLIDERS 17 / 14.45
Gruyère Cheese, Bacon Onion Jam, Pickled Jalapeno
🍷 Wild Common '21

CRISPY BRUSSELS SPROUTS 18 / 15.30
Pistachio Vinaigrette, Cacao Nib Crunch,
Whipped Feta, Fig Vincotto
🍷 Cannon Red '22

CONFIT GARLIC HUMMUS 14 / 11.90
Roasted & Fresh Vegetables, Za'atar Pita Chips
🍷 Viognier '23

MEDITERRANEAN CHICKPEA SALAD 16 / 13.60
Quinoa, Crumbled Feta, Artichoke Heart,
English Cucumber, Green Goddess
🍷 Rosé '23

BURRATA & GRILLED ASPARAGUS SALAD 17 / 14.45
Crispy Prosciutto, Baby Spinach, Roasted Shallot Vinaigrette
🍷 Chardonnay '23

KIDS MENU

GRILLED CHEESE 7 / 5.95
White Bread, Cheddar Cheese

BUTTER NOODLES 12 / 10.20

SWEET PAIRINGS

PETIT VERDOT CUPCAKES 11 / 9.35
Chocolate Buttercream, Chocolate Shavings, Maldon
🍷 Bin 21 '19

MEYER LEMON OLIVE OIL CAKE 9 / 7.65
Earl Grey Ice Cream, Feuilletine, Raspberry
🍷 Petit Manseng '23

BEVERAGES

BOTTLED WATER (Sparkling or Still) 3

FLAVORED SAN PELLIGRINO 4
Aranciata or Limonata

WINE TASTING

ENJOY FOUR TASTING-SIZED POURS 20
Sauvignon Blanc, Viognier, Cabernet Franc, Red Pump

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

† 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 pre-authorized unpaid checks

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SPARKLING

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

2023 SPARKLING ROSÉ
light body, medium dryness
16 glass | 50 bottle

2020 VINO COSTA
a traditional style method sparkling with
tastes of white peach and apricot
20 glass | 65 bottle

WHITE

2023 ZERO WHITE
lean & light body, medium acidity, short finish
11 glass | 35 bottle

2023 SAUVIGNON BLANC ★🏆
light plus acidity, light body, medium finish
13 glass | 42 bottle

2023 VIOGNIER ★🏆
light minerality, light plus acid, creamy body
13 glass | 40 bottle

2023 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

2023 ROSÉ
neutral, light acid, citric finish
11 glass | 35 bottle

RED

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

2022 CANNON RED
fruity body, soft tannin & acidity
11 glass | 35 bottle

2022 CABERNET FRANC
tart acidity, medium tannins, light plus body
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

2019 BUNDORAN BLUE 🏆
medium oak, medium 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

2021 RIDGE RESERVE 🏆
medium acidity & tannin, light finish
85 bottle

★ Estate Grown and 🏆 Winners from Virginia
Governor's Cup Wine Competition & Monticello Cup