

the GRAZING TABLE *menu*

Groups can select three of our offerings listed below.

CONFIT GARLIC HUMMUS

Za'atar Pita Chips, Fresh & Roasted Seasonal Vegetables

HEIRLOOM TOMATO BLT SANDWICH

Local Bacon, Onion Jam, Basil Aioli, Arugula, Sourdough

GRILLED ZUCCHINI SANDWICH

Shabazi Vinaigrette, Spinach, Whipped Ricotta

CHEESE BOARD

Three Varieties of Cheese, Fig Jam, Spiced Peanuts, Dried Cranberries, MarieBette Baguette

PHF BOARD

Two Varieties of Cheese, Two Varieties of Charcuterie, Fig Jam, Grainy Mustard, Spiced Peanuts, Dried Cranberries, MarieBette Baguette

SNACK BOARD: SEASONAL FRUIT, CHIPS, AND PRETZELS

SWEET BOARD (+\$6 PER PERSON): PETIT VERDOT CUPCAKES

PIPPIN HILL FARM & VINEYARDS

SAMPLE MENU. SUBJECT TO CHANGE.

SPARKLING

2023 Blanc de Blanc

aromas of chamomile & pear that lead to notes of tangerine, lemon curd, almond, & brioche

2023 Sparkling Rosé

cherry blossom & strawberry on the nose with hints of raspberry & grapefruit on the palate

WHITE

2023 Zero White

lemon verbena & passionfruit on the nose, with flavors of lime & orange blossom

2023 Sauvignon Blanc

youthful aromas of jasmine, lime, and slate, with flavors of kiwi & sorrel

2023 Viognier

aromatics of lychee & honeysuckle with notes of mango & honeydew on the palate

2023 Chardonnay

balanced acidity and integrated oak complement lingering flavors of clementine, apple, & honeydew

2023 Petit Manseng

nose of harvested hay and lemon, fruit-forward with pineapple and sweet almond

ROSÉ

2023 Rosé

rose and jasmine aromas linger as watermelon and white peach captivate the palate

2024 Reserve Rosé

aromas of violet & lemongrass, a palate of blood orange marmalade, watermelon rind, & clove

RED

2022 Red Pump

our off-dry house blend, notes of black cherries and blackberries with subtle barrel & spice notes

2022 Cannon Red

vibrant black currant on the nose with pomegranate, mission fig, & slate on the palate

2022 Cabernet Franc

notes of stewed raspberry & black pepper with hints of red currant & graphite on the palate

2020 Cabernet Sauvignon

sweet tobacco & limestone aromatics with flavors of cranberry & polished leather

2021 Wild Common

intense tobacco, red licorice aromas, fruit-forward palate with medium plus tannins

2019 Bundoran Blue

rich upfront with plum and blackberry, grippy body, dark fruit notes with hints of earthy clay

2019 Wild Acre

aromatics of black tea & cedar, tannin-forward with playful notes of blueberry & kalamata olive

2021 Petit Verdot

aromas of violet, fennel, & lavender with flavors of ripe plum & cola nut with a dry finish

2019 Bin 21 (Port-Style)

port-style, fortified with brandy, rich with balanced sweetness