

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 29 / 24.65
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

ROASTED RED PEPPER HUMMUS 16 / 13.60
Roasted & Fresh Vegetables, Za'atar Pita Chips
🍷 Viognier

BLACK GARLIC KALE CAESAR 16 / 13.60
Roasted Butternut Squash, Parmesan Frico,
Pomegranate, Garlic Herb Crumb
🍷 Zero White or Petit Verdot

† GRASS FED BEEF SLIDERS 17 / 14.45
Caramelized Leek Aioli, Pickled Red Onion, Swiss Cheese
🍷 Bundoran Blue

BABY RED ACE BEET SALAD 17 / 14.45
Whipped Honey Chèvre, Pippin Apple, Toasted Walnut,
Beet Green Gremolata
🍷 Wild Common

FLASH FRIED BRUSSELS 18 / 15.30
Charred Shallot & Miso Glaze, Tahini Stracciatella,
Tobacco Onion
🍷 Sauvignon Blanc

ADD ONS

EVERYTHING CROSTINI +5
PITA CHIPS +4
FENNEL SPICED OLIVES +5

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

PUMPKIN COFFEE CAKE 9 / 7.65
Pear Caramel, Toasted Pepitas
🍷 Petit Manseng

BEVERAGES

BOTTLED WATER (Sparkling or Still) 3

FLAVORED SAN PELLIGRINO 4
Aranciata or Limonata

SIDES

ZAPP'S POTATO CHIPS 3

WINE TASTING

ENJOY FOUR TASTING-SIZED POURS 20
Zero White, Chardonnay, 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

PIPPIN HILL FARM

& vineyards

SPARKLING

2023 BLANC DE BLANC

light body, light dryness

16 glass | 50 bottle

2024 SPARKLING ROSÉ

fine bubbles, light body, dry, high acid

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

2024 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

2024 PETIT MANSENG 🏆

full body, high acidity, 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

2024 ROSÉ

light & soft body

11 glass | 35 bottle

2024 RESERVE ROSÉ

medium body, dry, crisp acidity, tart finish

16 glass | 50 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

2019 WILD ACRE 🏆

medium acid, grippy tannins upfront

20 glass | 75 bottle

2022 PETIT VERDOT ★

high acid & medium-plus 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

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