PIPPIN HILL FARM

& vineyards

BOARDS

CHEESE BOARD 29 / 24.65 Chef's Selection of Three Local and International Cheeses* PHF BOARD 30 / 25.50
Chef's Selection of Two Charcuteries and
Two Cheeses, House Grainy Mustard*

Bundoran Blue

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

BITES AND SHAREABLES

PIPPIN CARROT HUMMUS 15 / 12.75

Roasted & Fresh Vegetables, Za'atar Pita Chips

Cabernet Sauvignon

BURRATA & BABY SPINACH SALAD 18 / 15.30
Frisée, Herbed Yogurt Dressing,
Citrus Segments, Pomegranate

\$\bar{Y}\$ Sauvignon Blanc

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

Wild Common

CRISPY BRUSSELS SPROUTS 18 / 15.30

Maple Vinaigrette, Charred Shallot Ricotta,

Ancho Chile Spiced Pine Nut

Cabernet Franc

†GRASS FED BEEF SLIDERS 17 / 14.45
Whipped Shallot Feta, Rosemary Onion Jam, Crispy Leek

Bundoran Blue

SHORT RIB GRILLED CHEESE 22 / 18.70 Gochujang Aioli, Gruyère, Miso Pickled Greens, Arugula Salad

Wild Acre

WINE TASTING

ENJOY FOUR TASTING-SIZED POURS 20 Zero White, Chardonnay, Cabernet Sauvignon, Red Pump

KIDS MENU

GRILLED CHEESE 7 / 5.95 White Bread, Cheddar Cheese

BUTTER NOODLES 12 / 10.20

SWEET PAIRINGS

APPLE CRUMB CAKE 9 / 7.65

Apple Butter, Petit Manseng Agrodolce

Petit Manseng

PETIT VERDOT CUPCAKES 12 / 10.20 Chocolate Buttercream, Chocolate Shavings, Maldon

Bin 21

BEVERAGES

BOTTLED WATER (Sparkling or Still) 3

FLAVORED SAN PELLEGRINO 4

Aranciata or Limonata

SIDES

PITA CHIPS 4

FENNEL SPICED OLIVES 5

FRESH & ROASTED VEGETABLES 6

GLUTEN FREE CRACKERS 5

ZAPP'S POTATO CHIPS 3

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

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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 II glass | 35 bottle

2024 SAUVIGNON BLANC to light plus acidity, light body, medium finish
13 glass | 42 bottle

2023 VIOGNIER *\gamma\ga

2023 CHARDONNAY light acidity & tartness II glass | 35 bottle

2024 PETIT MANSENG 7
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.

Estate Grown and \(\forall \) Winners from Virginia
Governor's Cup Wine Competition & Monticello Cup

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 II glass | 35 bottle

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

2023 CABERNET FRANC high acid, light plus body & tannin 13 glass | 42 bottle

2021 CABERNET SAUVIGNON light plus body, medium acid & tannin 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 | 50 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 RESERVEY medium acidity & tannin, light finish 85 bottle