

PIPPIN HILL FARM & vineyards

BOARDS

CHEESE BOARD 29 / 24.65
Chef's Selection of Three Local and
International Cheeses*
🍷 Rosé

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

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

BITES AND SHAREABLES

CRISPY CAULIFLOWER 19 / 15.30
Sumac Spiced Herbed Yogurt, Pickled Golden Raisin,
Marinated Charred Fennel
🍷 Hillside White or Petit Verdot

GREEN GODDESS HUMMUS 15 / 12.75
Roasted & Fresh Seasonal Vegetables, Roasted Garlic Pita
🍷 Sauvignon Blanc

† GRASS FED BEEF SLIDERS 17 / 14.45
Charred Cipollini Onion, Pickled Mustard Seed Aioli,
Sharp Cheddar
🍷 Bundoran Blue

ROASTED TURKEY & CRISPY PROSCIUTTO
SANDWICH 19 / 16.15
Sundried Tomato Pesto, Gruyère Cheese, Alfalfa Sprouts
🍷 Rosé or Cabernet Sauvignon

BURRATA & ROASTED ROOT
VEGETABLES SALAD 18 / 15.30
Pistachio Vinaigrette, Herbed Pear, Everything Baguette
🍷 Chardonnay or Sparkling Rosé

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

FLOURLESS CHOCOLATE CAKE 10 / 8.50
Puffed Caramel, Blackberry
🍷 Wild Acre

BEVERAGES

BOTTLED WATER (Sparkling or Still) 3

FLAVORED SAN PELLEGRINO 4
Aranciata or Limonata

SIDES

ROASTED GARLIC PITA BREAD 5
FENNEL SPICED OLIVES 5
FRESH & ROASTED VEGETABLES 6
GLUTEN FREE CRACKERS 5

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

2021 VINO COSTA
medium body, medium plus acidity,
dry, fine bubbles
20 glass | 65 bottle

WHITE

2025 ZERO WHITE
lean & light body, high acidity, short finish
11 glass | 35 bottle

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

2023 CHARDONNAY
light acidity & tartness
11 glass | 35 bottle

2024 PETIT MANSENG 🏆
full body, high acidity, creamy mouthfeel
13 glass | 40 bottle

2021 HILLSIDE WHITE
light oak, high acid, medium body, bone dry
18 glass | 60 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

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
16 glass | 50 bottle

2019 BUNDORAN BLUE 🏆
medium oak, medium tannin & body, medium acid
17 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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