

the GRAZING TABLE *menu*

Groups can select three of our offerings listed below.

GREEN GODDESS HUMMUS

Fresh & Roasted Seasonal Vegetables, Roasted Garlic Pita

GRASS FED BEEF SLIDERS

Charred Cipollini Onion, Pickled Mustard Seed Aioli, Sharp Cheddar

CRISPY CAULIFLOWER

Sumac Spiced Herbed Yogurt, Pickled Golden Raisin, Marinated Charred Fennel

PARMESAN HERB FRIES

Parmesan & Herbs

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

ROASTED TURKEY & PROSCUITTO SANDWICH (+\$3 PER PERSON)

Sundried Tomato Pesto, Gruyère Cheese, Alfafa Sprouts

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

2024 Sparkling Rosé

hibiscus & strawberry on the nose with hints of raspberry & cranberry on the palate

WHITE

2025 Zero White

mandarin orange and lavender on the nose with flavors of lemongrass and pear blossom

2024 Sauvignon Blanc

youthful aromas of jasmine & slate with flavors of white peach and lemon curd

2023 Chardonnay

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

2024 Petit Manseng

lightly off-dry with lively notes of apricot, river rocks, pineapple, mango, & bergamot

ROSÉ

2024 Rosé

jasmine & strawberry aromas linger as rhubarb, rose petal, & 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

2023 Cabernet Franc

notes of plum, green bell pepper, & cocoa powder with hints of cranberry & lemon thyme on the palate

2021 Cabernet Sauvignon

baking spices & rhubarb aromatics with flavors of stewed cherries & sweet tobacco

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

2022 Petit Verdot

vibrant acidity meets aromas of violet, plum, & clove with flavors of fig, sour cherry, & sage

2019 Bin 21 (Port-Style)

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