

PIPPIN HILL FARM

& vineyards

BOARDS

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

PHF BOARD 31 / ~~25.50~~
Chef's Selection of Two Charcuteries &
Two Cheeses, House Grainy Mustard*
🍷 Bundoran Blue

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

BITES AND SHAREABLES

RED CHORIZO & BLISTERED SHISHITO 22 / ~~18.70~~
Local Peach, Whipped Lemon Ricotta, Roasted Garlic Pita
🍷 Viognier or Cabernet Franc

CRISPY CAULIFLOWER 19 / ~~16.15~~
Charred Pineapple Salsa, Farmer's Cheese, Smoked
Poblano Vinaigrette
🍷 Chardonnay

GRASS FED BEEF SLIDERS 17 / ~~14.45~~ †
Pickled Carrot, Hoisin & Lime Aioli, Monterey Jack Cheese
🍷 Wild Common

HEIRLOOM TOMATO BLT 19 / ~~16.15~~
Green Goddess Aioli, Onion Jam, Baby Arugula,
Thick-cut Bacon, MarieBette Sourdough
🍷 Reserve Rosé or Cabernet Sauvignon

ROASTED TOMATO HUMMUS 15 / ~~12.75~~
Seasonal Roasted & Fresh Vegetables, Za'atar Pita Chips
🍷 Rosé

PIPPIN BABY GREEN SALAD 15 / ~~12.75~~
Herbed Buttermilk Dressing, Garden Vegetables, Roasted
Garlic Crouton, Goat Cheese
🍷 Sauvignon Blanc

BASIL PESTO & BURRATA 18 / ~~15.30~~
Roasted Garden Pepper & Cherry Tomato, Toasted
Sourdough
🍷 Hillside White or Cabernet Franc

KIDS MENU

GRILLED CHEESE 7 / ~~5.95~~
White Bread, Cheddar Cheese

BUTTER NOODLES 12 / ~~10.20~~

SWEET PAIRING

BLACKBERRY FRANGIPANE TART 13 / ~~11.05~~
Candied Shaved Almonds, Blackberry Agrodolce,
Goat Cheese Mousse
🍷 Blanc de Blanc or Petit Verdot

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

WINE TASTING

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

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SPARKLING

BLANC DE BLANC N.V.
light body, light dryness
16 glass | 50 bottle

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

2024 Sparkling Rosé
fine bubbles, light body, dry, high acid
16 glass | 50 bottle

WHITE

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

2025 SAUVIGNON BLANC ★
light plus acidity, light body, medium finish
13 glass | 42 bottle

2024 CHARDONNAY
medium plus acidity & tartness
11 glass | 35 bottle

2025 VIOGNIER
light minerality, medium acid, medium body
13 glass | 42 bottle

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

2025 PETIT MANSENG
high acid, medium plus body, off dry
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

2025 ROSÉ
light plus acid, light body & finish
11 glass | 35 bottle

2025 RESERVE ROSÉ
medium body, dry, crisp acidity, tart finish
16 glass | 50 bottle

RED

2023 RED PUMP
light finish, light tannin & acidity
11 glass | 35 bottle

2023 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

2021 BIN 21 (PORT-STYLE)
medium acidity, rich body, medium-plus 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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