

the GRAZING TABLE menu

Groups can select three of our offerings listed below. (A fourth choice may be added for \$10 per person.)

CURRIED SWEET POTATO HUMMUS

Seasonal Roasted & Fresh Vegetables, Za'atar Pita Chips

GRASS FED BEEF SLIDERS

Maple Grainy Mustard Aioli, Caramelized Onion, Cheddar Cheese

PISTACHIO MORTADELLA & FIG TOAST

Pippin Honey Goat Cheese, Pistachio Crumble

BABY KALE & CANDIED WALNUT SALAD

Vinaigrette Normande, Crumbled Chèvre

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

HOUSEMADE PASTRAMI SANDWICH (+\$4 PER PERSON)

Bavarian Mustard, Swiss Cheese, Braised Red Cabbage, Mariebette Sourdough

PIPPIN HILL FARM & VINEYARDS

SAMPLE MENU. SUBJECT TO CHANGE.

SPARKLING

Blanc de Blanc N.V.

aromas of elderflower & pear that lead to notes of green apple, lemon pith, & raw almond

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

2021 Hillside White

velvet smooth palate of almond, baked apple, toffee, & lemon zest, and nose of soft florals & pear

2024 Chardonnay

bright flavors of pineapple, starfruit, and asian pear with lively acidity and a light-bodied finish

2025 Viognier

delicate floral bouquet, white peach & grilled apple with a mineral-driven finish and balanced acidity

2025 Petit Manseng

notes of roasted pineapple & grapefruit on the palate with a bouquet of honeysuckle & cashew

ROSÉ

2025 Rosé

rose petal & white raspberry aromas linger as rhubarb, strawberry, & orange zest captivate the palate

2025 Reserve Rosé

aromas of rose petal & white cherry, a palate of pomegranate, watermelon rind, & pink grapefruit

RED

2023 Red Pump

our off-dry house blend, notes of stewed cherries & toasted almond with subtle barrel & spice notes

2023 Cannon Red

vibrant pomegranate on the nose with sour cherry, raspberry, & anise 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

2022 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

2021 Bin 21 (Port-Style)

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