

PIPPIN HILL FARM & vineyards

BOARDS

PHF BOARD 30 / 25.50

Chef's Selection of Two Charcuteries and
Two Cheeses, House Grainy Mustard*

🍷 *Bundoran Blue*

CHEESE BOARD 28 / 23.80

Chef's Selection of Three Local and
International Cheeses*

🍷 *Rosé*

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

BITES AND SHAREABLES

CROQUE MONSIEUR 19 / 16.15

Rosemary Ham, Béchamel, Lemon Arugula Salad

🍷 *Wild Common or Chardonnay Reserve*

GRASS-FED BEEF SLIDERS 16 / 13.60

Black Garlic Aioli, Gruyère Cheese, Sauteed Mushroom

🍷 *Petit Verdot or Bundoran Blue*

YOGURT & MINT MARINATED CHICKEN 19 / 16.15

Crispy Marble Potato, Haricot Vert, Romesco Sauce

🍷 *Chardonnay*

CRISPY BRUSSELS SPROUTS 18 / 15.30

Pistachio Vinaigrette, Pomegranate, Whipped Feta,
Fig Vincotto

🍷 *Cannon Red or Petit Manseng*

CONFIT GARLIC HUMMUS 16 / 13.60

Fresh & Roasted Seasonal Vegetables, Za'atar Pita Chips

🍷 *Viognier*

ROASTED PIPPIN APPLE SALAD 16 / 13.60

Crumbled Feta, Toasted Pecan,
Rosemary Honey Vinaigrette

🍷 *Sauvignon Blanc*

KIDS MENU

GRILLED CHEESE 7 / 6

White Bread, Cheddar Cheese

BUTTER NOODLES 12 / 10.20

SWEET PAIRINGS

PEPPERMINT SHORTBREAD 8 / 6.80

🍷 *Blanc de Blanc*

PETIT VERDOT CUPCAKES 11 / 9.35

Chocolate Buttercream, Chocolate Shavings, Maldon

🍷 *Bin 21*

PIPPIN APPLE TOFFEE CAKE 9 / 7.65

Graham Cracker Crumble, Candied Pepitas

🍷 *Red Pump*

BEVERAGES

BOTTLED WATER (Sparkling or Still) 3

FLAVORED SAN PELLIGRINO 4

Aranciata or Limonata

WINE TASTING

ENJOY FOUR TASTING-SIZED POURS 20

Sauvignon Blanc, Viognier, Cabernet Franc, 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 preauthorized unpaid checks

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SPARKLING

2022 BLANC DE BLANC
light body, light dryness
16 glass | 50 bottle

2023 SPARKLING ROSÉ
light body, medium dryness
16 glass | 50 bottle

2018 COSTA VINO
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
11 glass | 35 bottle

2023 SAUVIGNON BLANC
light plus acidity, light body, medium finish
13 glass | 42 bottle

2022 VIOGNIER
light minerality, light acid
13 glass | 40 bottle

2023 CHARDONNAY
light acidity & tartness
11 glass | 35 bottle

2022 RESERVE CHARDONNAY
medium body, light oak, finish of poached pear
13 glass | 42 bottle

2023 PETIT MANSENG
medium acid & body, 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.**

ROSÉ

2023 ROSÉ
neutral, light acid, citric finish
11 glass | 35 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

2022 CABERNET FRANC
tart acidity, medium tannins, light plus body
13 glass | 42 bottle

2020 CABERNET SAUVIGNON
acidic on the finish, medium tannins
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 | 55 bottle

2018 WILD ACRE
medium acid & tannin, fine tannin texture
20 glass | 75 bottle

2021 PETIT VERDOT
medium acid & tannin, fine tannin texture
18 glass | 60 bottle

2019 BIN 21 (PORT-STYLE)
light acidity, slight oak, medium tannins
13 glass | 40 bottle