

petite
PIPPIN
AT RED PUMP KITCHEN



-SHARED PLATES-

CHEESE BOARD 21

three artisan cheeses, spiced nuts,
fig mostarda, seasonal jams

THE PHF BOARD 23

chef's choice of two cheeses,
two cured meats, spiced nuts,
seasonal jams, marinated olives

OAK LEAF SALAD 13

pine nuts, cauliflower, radish,
golden balsamic

WOOD-FIRED CALZONE 16

rotating local, seasonal ingredients

BLT SLIDERS 13

fried green tomato, smoked bacon,
pimento cheese, frisée

BRIOCHE FEUILLETÉE 9

poached apple, fennel, vanilla bean
ice cream

-PIPPIN HILL WINES-

WHITES

2019 Blanc de Blanc 16/50 *

2019 Zero White 11/35 *

2020 Viognier 13/40

2019 Chardonnay Reserve 13/40 *

2020 Rosé 11/35

REDS

2019 Red Pump Blend 11/35

2018 Cannon Red 11/35

2019 Cabernet Franc 13/40 *

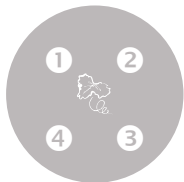
2017 Easton Blue 20/60 *

2017 Petit Verdot 20/60 *

* indicates award-winning wine

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TASTING BOARD

Starting in the top left corner, Tasting Wines are ordered 1 to 4 **clockwise**, around the board.

TABLESIDE WINE TASTINGS

Substitutions not permitted

PIPPIN WHITES 18

- 2019 Zero White
- 2020 Viognier
- 2019 Chardonnay Reserve
- 2020 Rosé

PIPPIN REDS 18

- 2018 Cannon Red
- 2019 Red Pump
- 2019 Cabernet Franc
- 2017 Easton Blue

PIPPIN BLENDS 18

- 2019 Zero White
- 2020 Rosé
- 2018 Cannon Red
- 2019 Red Pump

