

OUR FOOD

For the best culinary experience, each dish will come to the table when ready.

— SHARED —

CHEESE BOARD 22

local & international cheeses, fig jam,
candied nuts, everything crostini
SUGGESTED PAIRING: Reserve Rosé



SPICED HUMMUS 15

root vegetables, toasted sunflower seeds, crackers
SUGGESTED PAIRING: Cannon Red

YELLOWTAIL CRUDO 17

potato puffs, avocado, crème fraîche, garlic kraut, hemp heart granola,
chili vinaigrette
SUGGESTED PAIRING: Sparkling Rosé

BUFFALO CAULIFLOWER 14

everything spice, blue cheese aioli, mustard greens
SUGGESTED PAIRING: Petit Manseng

SIDE OF FRENCH FRIES 8

O.M.G. spice, salt & herbs
SUGGESTED PAIRING: Sparkling Blanc de Blanc

PHF BOARD 24

a selection of two meats and two cheeses,
candied nuts, seasonal accompaniments
SUGGESTED PAIRING: Bundoran Blue

BURRATA & RED BEETS 16

hazelnut vinaigrette, charred kale, crispy lentils
SUGGESTED PAIRING: Viognier

SPRING GREENS 12

garden vegetables, pecan, medjool date, marie bette crouton,
pear vinaigrette
SUGGESTED PAIRING: Sauvignon Blanc

GREEN BEANS & BROCCOLINI 14

aleppo pepper tomato sauce, soft herbs, rice seasoning
SUGGESTED PAIRING: Zero White

— SMALL PLATES —

TAGLIATELLE PASTA 18

shiitake mushroom, truffle oil, brioche crumb, pine nut, calabrian chili
SUGGESTED PAIRING: Chardonnay Reserve

GRASS-FED BEEF SLIDERS 14 +

pickled red onion, smoked bacon aioli, aged cheddar
Served medium
SUGGESTED PAIRING: Petit Verdot

TOFFEE CARROT CAKE 10

vanilla crumble, crème fraîche, banana ice cream
SUGGESTED PAIRING: Red Pump

ROASTED CHICKEN PITA 16

tzatziki sauce, grilled cucumber salad, herbed feta cheese
SUGGESTED PAIRING: Rosé

CROQUE MONSIEUR TARTINE 16

prosciutto cotto, bechamel, concord grape jam, sourdough
SUGGESTED PAIRING: Sparkling Blanc de Blanc

GOAT CHEESE PANNA COTTA 10

poached asian pear, hazelnut shortbread crumble
SUGGESTED PAIRING: Petit Manseng

— FRIDAY - SUNDAY ONLY —

SPECIALTY PIZZA 18

Please ask your server for this week's selection

CHEESE PIZZA 15

san marzano tomato sauce, mozzarella

MULLED WINE 10

our Cannon Red served warm with clove, cinnamon, & star anise

HOT CHOCOLATE 5

— NON-ALCOHOLIC BEVERAGES —

Lemonade	3.50	Espresso	4
Iced Tea	3.50	Americano	5
Sparkling Water		Cappuccino	6
Sm/Lg Bottle	3/6	Latte	6
Hot Tea	4		

— TABLESIDE WINE TASTING —

Substitutions not permitted

RED WINE FLIGHT 18	WHITE WINE FLIGHT 18
2019 Cannon Red	2020 Zero White
2020 Red Pump	2020 Chardonnay
2019 Cabernet Sauvignon	2020 Petit Manseng
2018 Wild Common	2020 Rosé

— EXECUTIVE CHEF IAN RYNECKI —



INCLUDES GARDEN INGREDIENTS

† Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. †

For your convenience, a 20% service charge will be added to all serviced tables. Please request a manager to adjust.

We're happy to split your bill. Even splits only for 6 or more & itemized splits for 5 or fewer.

OUR WINES

Available for Purchase

SPARKLING

2020 SPARKLING BLANC DE BLANC 16 / 50

BLEND: chardonnay, roussane, petit manseng
NOSE: meyer lemon, toasted brioche, golden apple
PALATE: honeydew, pear, lemon meringue, chamomile
FINISH: fine bubbles, medium acidity & dryness

2019 SPARKLING ROSÉ 16 / 50

BLEND: cabernet franc, merlot, chambourcin
NOSE: peach, meyer lemon, strawberry, citrus blossom
PALATE: strawberry, guava, granite, mandarin orange
FINISH: creamy, acidic finish

WHITE

2020 ZERO WHITE 11 / 35

BLEND: vidal blanc, viognier, petit manseng, riesling, chardonnay
NOSE: lime, white nectarine, slate, viola
PALATE: quince, fresh apricot, pear, kumquat
FINISH: lean body (light), medium acidity

2020 SAUVIGNON BLANC 40 *BOTTLE ONLY*

BLEND: sauvignon blanc, riesling, chardonnay
NOSE: jasmine, lime zest, lavender, mango, kiwi
PALATE: pineapple, lime, guava, limestone, white pepper
FINISH: medium acidity, tart, clean

2020 VIOGNIER 13 / 40

BLEND: viognier, vidal blanc, petit manseng
NOSE: white pepper, orange blossom, honeysuckle, nectarine
PALATE: lychee, vanilla, pineapple, wet slate
FINISH: creamy finish, light minerality, light acid

2020 CHARDONNAY 11 / 35

BLEND: chardonnay, viognier
NOSE: lavender, thyme, sage, elderflower
PALATE: honeydew, cantaloupe, fennel, fig leaf
FINISH: slight oak, light acidity, lean body

★ 2019 CHARDONNAY RESERVE 13 / 40

BLEND: 100% chardonnay
NOSE: honeysuckle, caramelized fig, cantaloupe rind, oak
PALATE: banana, key lime, lychee, pine nut
FINISH: light oak, light acidity, clean finish

2020 PETIT MANSENG 11 / 35

BLEND: petit manseng, chardonnay, roussane
NOSE: grapefruit rind, pineapple, lemongrass, jasmine, banana
PALATE: honeysuckle, dried apricot, kumquat, sourdough
FINISH: stone minerality, medium acid, crisp finish

2020 ROSÉ 11 / 35

BLEND: cabernet sauvignon, merlot, zweigelt, pinot noir, cabernet franc
NOSE: rose petal, cranberry, watermelon, tangerine peel
PALATE: grapefruit rind, raspberry, meyer lemon, rhubarb stalk
FINISH: neutral, light acid, citric finish

2020 RESERVE ROSÉ 16 / 50

BLEND: 100% malbec
NOSE: lemongrass, orange blossom, pomegranate, fig
PALATE: pink grapefruit, lemon balm, dried barberry, cranberry
FINISH: medium body, strong acid, long citric finish

RED

2020 RED PUMP 11 / 35

BLEND: cabernet franc, chambourcin, merlot, tannat, viognier
NOSE: strawberries, raspberries, violet, red plum
PALATE: blackberries, blueberries, black peppercorn, tarragon
FINISH: light finish, light tannin & acidity

2019 CANNON RED 11 / 35

BLEND: cabernet franc, chambourcin, merlot, tannat, viognier
NOSE: blueberries, blackberries, leather, tobacco
PALATE: blackberries, plum, stonefruit, forest floor
FINISH: medium body, soft tannin & acidity

2020 CABERNET FRANC 13 / 40

BLEND: 75% cabernet franc, 14.5% tannat, 10% merlot, 0.5% malbec
NOSE: pomegranate, tarragon, golden raspberry, sour cherry
PALATE: white pepper, roasted pepper, raspberry, blackberry
FINISH: tart acidity, medium tannins, grippy finish

2019 CABERNET SAUVIGNON 17 / 52

BLEND: cabernet sauvignon, petit verdot, merlot
NOSE: dark cherry, black pepper, violet, leather
PALATE: black currant, blueberry, lavender, star anise
FINISH: medium body, acid, & tannin

2018 WILD COMMON 18 / 55

BLEND: 100% merlot
NOSE: raspberries, dark cacao, cranberries, fennel
PALATE: cherry, fig, cassis, white pepper, anise
FINISH: medium acid & medium plus tannin

2018 BUNDORAN BLUE 20 / 60

BLEND: merlot, petit verdot, cabernet franc, tannat
NOSE: dried leaves, elderberry, leather, sweet tobacco
PALATE: plum, blackberry, black currant, cocoa, pistachio
FINISH: medium oak, medium plus tannin & acid

2018 PETIT VERDOT 20 / 60

BLEND: 100% petit verdot
NOSE: dark chocolate, pomegranate, green olive, dried plum
PALATE: cranberry, red plum, mustard green, arugula
FINISH: peppery, with tart acidity and punching tannin

2018 BIN 21 (PORT STYLE) 13 / 40

BLEND: chambourcin, brandy
NOSE: molasses, leather, maraschino cherry
PALATE: black cherry, black currant, date, dried fig, walnut
FINISH: light plus acidity, medium oak and tannins

indicates award-winning wine ★