



Fly into Dulles International Airport and you can go from tarmac to Tannat in under an hour... Given the proximity and variety of new wineries and experiences, this is the most exciting corner of Virginia and among the most intriguing in US wine."

– Jason Tesauro,
Decanter Magazine,
on Loudoun County,
January 2021

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LOUDOUN
DC's Wine Country®

For more on Loudoun's food and drink,
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GUIDE TO LOUDOUN FOOD & DRINK

FARM - TO - TABLE Goodness

With access to abundant seasonal ingredients, grass-fed meats and locally grown produce, Loudoun's chefs deliver mouthwatering feasts. Try these farm-to-table greats celebrated for fresh flavors and elevated cuisine.

THE RESTAURANT AT PATOWMACK FARM

Beverly Morton's hillside destination restaurant with its seasonal, nine-course Progression Menu helped pioneer farm-to-table in the 1990s. Anything not raised, grown or foraged on Morton's land is sourced from local farms, suppliers and even the Potomac River – visible from the ethereal greenhouse dining room. Sample tastes: farm egg with sultanas and fennel; roasted rabbit with eggplant butter; sweetcorn agnolotti with chanterelle mushrooms and pine needle cream.

MARKET TABLE BISTRO

Chef-owner Jason Lage partners with local growers, vintners and culinary artisans to offer "origin specific cuisine" at this Lovettsville landmark. The Goat Cheese Gnocchi is comprised of two cheeses from nearby Georges Mill Farm; pork belly comes from rare Mangalitsa pigs raised in wooded hills visible from the porch.

THE WINE KITCHEN

In this cozy Leesburg nook pairing local and world wines with sublime small plates created from regional produce, the farms and suppliers are listed on the menu. Sample dish: beef tenderloin, sautéed summer squash, green beans, cherry tomatoes and eggplant Caponata paired with Walsh Family Wine 2020 Loudoun County Rosé.

MAGNOLIAS AT THE MILL

This Purcellville icon in a converted grain mill sources its greens, roots, tomatoes, mushrooms and meats locally, but they also waive corkage fees if you bring in a local wine.



@capdl



The Wine Kitchen



Magnolias at the Mill

THE LOST ART OF foraging



"I've foraged in Loudoun for 13 years. We have four full seasons and different growing zones. In winter you can tap for sap or get watercress. Morels – strange, conical mushrooms with a meaty flavor – are abundant in spring, deep in the woods. I've done them as a single dish paired with a Stone Tower Winery red, or in a savory custard with stinging nettles and edible flowers. Certainty is key with foraging. Be certain before you taste."

– Chef Tarver King on foraging



Legacy

OF THE LAND



It's a powerful thing when a visitor asks where this bread, cheese or wine comes from to be able to point to a field or a vineyard and say: 'right over there'."

– Jenni McCloud, founder of Middleburg's The Ag District (Locksley Farmstead Cheese, Little River Bakehouse and Chrysalis Vineyards)

Corn Maze at Great Country Farms

George Washington hailed Loudoun as "The Breadbasket of the Revolution." With four distinct seasons, rich, loamy soil and storied agricultural traditions, Loudoun's family farms and specialty cultivators supply a bounty of fresh food. Go straight to the source with these farm experiences.

FARM TOURS

Long Stone Farm: Hosting group visits, family tours and private culinary events with catered "field to plate" meals using grass-fed meats, this pasture-based beef, pork and poultry purveyor near Lovettsville offers a next-level farm experience.

Great Country Farms: Pick sunflowers, apples, peaches and blackberries in the orchards or purchase fresh produce in the well-stocked general store of this popular working farm in Bluemont. There's a cidery for adults; wagon rides, hay bales and a mine sluice for kids.

U-PICK

Wegmeyer Farms: Discover deliciously ripe strawberries in the spring and a variety of pumpkins in the fall at all three locations of this family farm that helped pioneer pick-your-own in Loudoun in 2008.

Fields of Flowers: From May to October, gather marigolds, lavender, snapdragons, dahlias, hydrangeas and more in the sweet-scented floral fields of this family farm in western Loudoun.

Find more

FARM STORES & MARKETS



Variety of local items from Paige's Pit Stop

Farm

STORES & MARKETS

Find urban farm markets and roadside farm stores all over Loudoun. Leesburg, Middleburg, Purcellville and Ashburn host popular weekend markets selling beef cuts, heritage pork, pickles, preserves and seasonal produce. Visit loudounfarms.org for times and locations.

On Route 15 north of Leesburg, eclectic **Farmer John's Market** stocks local produce, **Misty Meadows Mushrooms** and rare amaranth greens and purslane, the latter often used in Hispanic and Asian cooking.

Jewel-box sized **Spring House Farm Store** off Route 9 near Hamilton sells grass-fed beef, pork, poultry and honey from its nearby Hillsboro farm. **Paige's Pit Stop** offers fresh-baked goods and produce.

Global FLAVORS

As Loudoun grows, superb ethnic eateries, many run by immigrant chefs, open across the county. With palates from all corners of the globe, these restaurants serve plates to match.

INDIAN

Udaipur-born Chef Deepak Sarin once helmed the leading Indian restaurant chain in London. At **Bhai Sahab** in Lansdowne, he delivers the authentic north Indian cuisine of his homeland, including a traditional Rajasthani “thali” every Thursday. This vegetarian mélange of sauces, curries, fritters, lentils and breads that is served communally and eaten by hand has foodies lined up around the block.



Bhai Sahab

Father & son duo of Bhai Sahab

MIDDLE EASTERN

The Sahara is a desert in Africa but the food at **Sahara Restaurant Lounge** in Sterling – grape leaves, falafel, tabouleh, chicken shawarma, succulent lamb kabob – is delectably Lebanese. Diners sit at low-slung lantern-lit tables and Arabic music fills the air.



ALL IN THE Family

FORD'S FISH SHACK

Tony Stafford's welcoming New England-style seafood icon with outposts in Ashburn, Lansdowne and South Riding does superb lobster rolls, oysters, crab cakes and, for land lovers, the Ford's Cheddar Cheese Burger with the best thin fries.

ANTHONY'S

Afghan-born Tony Keya's Middle Eastern-meets-Italian eatery on the outskirts of Purcellville makes everything from pizzas and pastas to succulent chicken kabobs and mezze platters.

LEESBURG PUBLIC HOUSE

Chef Mark Marrocco's cozy American gastropub has comfy

booth seating, excellent service and an eclectic kid-friendly menu that includes bacon popcorn, juicy burgers and fish 'n' chips.

SCRUFFY'S ICE CREAM PARLOR

Located in the heart of Middleburg, this ice cream parlor has been dishing up cones, cups, malts, shakes and homemade ice cream sandwiches to delighted locals for 30 years.

THAI

Another London-to-Loudoun transplant, Thai born Chef Priya Cameron opened cozy **Thaiverse** in Lovettsville in 2015 to instant acclaim. Using fresh local ingredients, she creates intensely flavorful, perfectly balanced twists on traditional Thai dishes such as a Lime & Chili Salmon with lemongrass, green lime, garlic, chili and coriander. A second Thaiverse opened in Middleburg in 2019.

MEXICAN

There's no shortage of Mexican food in Loudoun. **Señor Ramon Taqueria** in Leesburg and Sterling is different: simple, street-style tacos using traditional family recipes and an astonishing array of ingredients. Try 'The Patagonia': carne asada (steak), shredded cheese, guac, chimichurri sauce, red pickled onions, cilantro and sour cream.



Señor Ramon Taqueria





LOUDOUN Uncorked

Loudoun is an oenophile's dream.

/ˈɛnəˌfɪl/ - a connoisseur of wines.

The opening of **Willowcroft Farm Vineyards** in 1984 marked the birth of DC's Wine Country®. Four decades later there are 40-plus wineries in stunning settings, from historic farms and river-crossed valleys to vine-covered hillsides.

Varied topography, temperate climate and well-drained limestone soils deliver terroir suited to many grapes and styles. Chardonnays and French-style Bordeaux varietals (Cab Franc, Cab Sauvignon, Merlot) do well, but so do Albariño, Tannat and Nebbiolo reminiscent of Italy's Piedmont. Loudoun Viognier is praised by celebrated British wine writers while Middleburg's **Chrysalis Vineyards** is said to have the world's largest planting of Norton.

Accolades pour in. Loudoun wines have won national awards, including at the San Francisco Chronicle Wine Competition, where entries from across the country vie for top honors. At Virginia competitions, **868 Estate Vineyards** and **Barns at Hamilton Station** have claimed the highest honor – the Virginia Governor's Cup.

For all the success, there's a friendly warmth similar to that of Napa in the 1970s; Willamette Valley in the 1990s. In Loudoun, a winemaker will join you for a tasting, or an owner will recommend a neighboring estate or vintage. Add in talks, tours, picnics, concerts in the vines and those spectacular views and small wonder *Wine Enthusiast* once declared Loudoun one of the world's top 10 wine travel destinations.

Don't miss Virginia Wine Month in October!

Check out the events calendar at VisitLoudoun.org

WINERIES WITH A View



BLUEMONT VINEYARD

The tasting room is perched on the vine-covered slopes of the Blue Ridge Mountains.

Try: Farm Table Red



HILLSBOROUGH WINERY, BREWERY & VINEYARD

Enjoy valley and mountain views from the slate stone terrace. **Try: Ruby Red**



SUNSET HILLS VINEYARD

Solar panels power this Purcellville favorite that promises fabulous sunset views.

Try: Shenandoah Springs Rosé



CANA VINEYARDS

Gaze down on a valley of vines and forest from the tasting room of this elegant Middleburg winery. **Try: Unité Reserve**



STONE TOWER WINERY

Mountaintop panoramas stretch over miles of forest to the horizon at this winery south of Leesburg.

Try: Estate Chardonnay



CREEK'S EDGE WINERY

This opulent tasting room is tucked away in a lush Taylorstown hollow fronting Catocin Creek. **Try: Vidal Blanc**



FABBIOLI CELLARS

Soak up pastoral Lucketts views from the circular tasting room of pioneering winemaker Doug Fabbioni. **Try: Tannat**



Scan to view
trail guide

Follow the
Loudoun
Wine Trail





TASTE WHAT'S *Brewing*

With so much fertile farmland producing fresh fruit and grain, it's no surprise Loudoun has become a vibrant craft beer destination.

More than 30 breweries make up the county's LoCo Ale Trail, in a variety of locales – trendy urban taprooms, Piedmont farm beer gardens, mountaintop tasting rooms – few regions can match.

While many breweries incorporate local ingredients, some are inspired by the old European "land beer" ethos requiring beer be made solely with regional ingredients. **Wheatland Spring Farm + Brewery** in Waterford leads the way producing, in 2021, the first all-Loudoun grown beer – the crisp, citrusy Loudoun Grown Farmhouse Ale – in which every ingredient came from the farm or county.

Vanish Farmwoods Brewery in Lucketts uses hops from its five-acre hops field, while **Dirt Farm Brewing** in the Blue Ridge makes fruit-forward seasonal IPAs using peaches, strawberries and cherries from their own orchards.

As with all creative subcultures, Loudoun brewmasters constantly innovate. You'll find everything from crisp lagers and hoppy ales to malty barrel-aged stouts fused with herbs, honey, flower petals, coffee, wine or whiskey, many made with obscure yeast strains at Sterling science lab Jasper Yeast.

Just as the scene gets more refined, restaurants add local craft beers to menus, notably **1836 Kitchen & Taproom** in Lovettsville and **Tuscarora Mill** in Leesburg, the latter of which hosts beer pairing dinners.

Don't miss Virginia Craft Beer Month in August!

Check out the events calendar at VisitLoudoun.org

TAP INTO THE *Trail*



BEAR CHASE BREWING COMPANY

This Blue Ridge brewery features 20 beers on tap and Piedmont views from wide, wooded lawns. **Taste:** Kodiak Kölsch



LOST BARREL BREWING CO.

Beyond the tap house and porch, the grounds are dotted with fire pits and Adirondacks at this rural Middleburg brewery. **Taste:** Amber Ale



ADROIT THEORY

This esoteric Purcellville nano brewery is known for its imaginative barrel-aged craft beers, including Hazy IPAs, Fruited Sours and Pastry Stouts. **Taste:** Sonoran Dance of Death Pilsner



BLACK HOOF BREWING COMPANY

Located in the heart of Leesburg, this award-winning Munich-style brewery specializes in authentic German and Czech lagers and European ales. **Taste:** Full Quiver Märzen



LOST RHINO BREWING CO.

This Ashburn brewery broke the mold with its Bone Dusters amber ale made with yeast extracted from whale fossils. **Taste:** Face Plant IPA



OLD OX BREWERY

Family-owned brewery is known for its collaborations with Loudoun artists, farmers and restaurants. **Taste:** Golden Ox Ale



CROOKED RUN FERMENTATION

Over a dozen craft beers channel old Belgian and modern American sour styles. **Taste:** Sunbow Witbier



Follow the
LoCo Ale Trail



SIP

Spirits, Ciders & Cocktails

ORIGINAL COCKTAILS,
DECONSTRUCTED

THE Settlement

SIDEBAR, LEESBURG

Pineapple juice, cranberry juice, simple syrup, vodka, peach schnapps and coconut rum. Shake with ice and serve in a Collins glass with a pineapple leaf garnish.



CATCH THE SPIRIT

Catoctin Creek Distillery – Loudoun's first distillery since Prohibition when it opened in Purcellville in 2009 – produces hand-crafted brandy, gin and award-winning organic rye sold in bars from Malibu to Manhattan. Enjoy flights and specialty cocktails in the tasting room, and take home bottles of the flagship Roundstone Rye.

Mt. Defiance Cider & Distillery in Middleburg is on a quest to bring back “lost spirits” – liquors that fell out of fashion post-Prohibition. Distiller Peter Ahlf, a former NASA scientist, makes a superb 140% proof verte (green) Absinthe Supérieure based on a 19th century French recipe, and an 80% proof twice-distilled apple brandy aged in whiskey barrels. You'll also find a Virginia bourbon,

white rum, amaretto liqueur and cassis.

Flying Ace Distillery & Brewery on a farm near Lovettsville makes a cask-strength Blended Bourbon with hints of honey and spice. Its versatile Silver Rum is great in cocktails, and its White Dog whiskey is made with heirloom corn farmed on-site.

THE CRAFT CIDER SCENE

Hard on the heels of Loudoun's craft beer revolution comes a raft of craft ciders turning sweet Loudoun apples into liquid gold. Cool-fermented with heritage fruit, Loudoun ciders are dry and crisp with

an effervescent, never-sweet finish. What to try? **Henway Hard Cider Company** in Bluemont mixes plums, cherries, raspberries and strawberries into the apple foundation of some of their drinks. **Corcoran Cider** in Waterford makes only gluten-free cider, including a popular Popo Peach blending Virginia apples and peaches. **Wild Hare Cider**, based in Middleburg and Leesburg, dry ages their cider for a year.

THE Cherry & Blood

TARBENDERS LOUNGE, LEESBURG

Catoctin Creek Roundstone Rye, Cherry Heering, Carpano Antica and fresh squeezed orange juice served with a twist.



GRAPEFRUIT & BASIL

Martini

MAGNOLIAS AT THE MILL, PURCELLVILLE

Two ounces of house-infused grapefruit vodka and fresh grapefruit juice muddled with basil from Walter's Farm in Bluemont. Garnished with a basil leaf.



5 Curated Experiences

TO INDULGE THE SENSES

Loudoun is full of artisanal, epicurean and culturally rich experiences. Connect to the land or enjoy its bounty with these hand-picked adventures for private parties or small groups.



1

Join a **sangria making class** at Bluemont Vineyard and learn to mix citrus, apples, spices, homemade mint simple syrup and red or white Bluemont wine into the perfect cocktail.



2

Learn how whiskey, gin and brandy are made at Catocin Creek Distillery in Purcellville during a 30-minute **guided distillery tour**. Follow it with a whiskey flight in the brick-lined tasting room.



3

Learn all about yeast, hops, fruit, fermentation and other aspects of beer making on a 30-minute **"safari" brewery tour** with Lost Rhino Brewing Company. Group tours happen the first Saturday of each month.



4

During March and April, bring your kids to Georges Mill Farm in Lovettsville to **bottle feed and snuggle their kids**: the latest litter of baby goats.



5

Take **private classes in chocolate making** and chocolate sculpting and learn all about truffle rolling and bon bon enrobing at fine dining restaurant and chocolate lab The Conche in Leesburg.



Loudoun constantly inspires. The custom experiences we create highlight the people and places that make Loudoun worth visiting again and again."

– Renee Ventrice, Owner,
Cork & Keg Tours

THE ULTIMATE Chocolate ADVENTURE



Chef Santosh Tiptur,
The Conche



Santosh Tiptur channeled the sweet boyhood memory of eating chocolate candies in India to become a world-renowned pastry chef and founder-owner of **The Conche**, a sublime fine dining restaurant and chocolate lab in The Village at Leesburg. Purchase hand-crafted chocolate from the boutique, sip chocolate-infused whiskey cocktails and enjoy a menu where even the rack of lamb and ribeye steak come with herb and cocoa crust.

