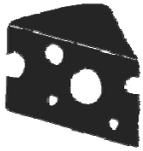


# screwtop

wine bar and cheese shop



## Drink what you like!



### Cheese!

served with Dalmatia fig spread

Choice of three \$17 • six \$33 • à la carte \$6<sup>50</sup>

Complementary baguette, raisin walnut bread, and New York flatbread.  
Gluten free crackers available on request.

### Parlez-vous Fromage?

#### Fromager d'Affinois

Cow's Milk • Rhône-Alps, France  
mild and buttery double-crème brie - texture: soft

#### Beaufort

Raw Cow's Milk • Haute-Savoie, France  
firm yet buttery, similar to Gruyère - texture: firm

#### Epoisses *funky*

Cow's Milk • Burgundy, France  
pungently aromatic, rich, and creamy - texture: soft

### Creamier & Dreamier

#### Reblechon Prefere de Fromi

Cow's Milk • France  
unctuous with sweet milk and hay notes - texture: soft

#### Cambozola Black *blue*

Cow's Milk • Germany  
cross between Camembert and Gorgonzola - texture: soft

#### Pont-l'Évêque *funky*

Cow's Milk • France  
barnyardy aromas with a rich creamy flavor - texture: soft

### Sheepishly Spring

#### Zimbro

Raw Sheep's Milk • Portugal  
pudding-like with delicate, slightly sour flavor - texture: soft

#### Pecorino Toscano Stagionato

Sheep's Milk • Italy  
sharp, savory, and zesty aged pecorino - texture: firm

#### Ewephoria

Sheep's Milk • Netherlands  
butterscotch sweet and nutty- the candy of cheeses!- texture: firm

### Cheddar is Better

#### Prairie Breeze

Cow's Milk • Iowa  
creamy and slightly sweet - semi-firm

#### Kerrygold Whiskey Cheddar

Cow's Milk • Ireland  
infused with smooth, woody, and nutty taste of Irish Whiskey- semi-firm

#### Carr's Cranberry Chipotle Cheddar *spicy*

Cow's Milk • Utah  
sweet with a hot and smoky finish - semi-firm

### Wine pairings!

All of our cheese & meat flights have optional wine pairings for an additional charge.  
Please let your server know if you would like a delicious wine pairing flight as well.



### Charcuterie

served with Whole Grain Mustard

#### Speck

Pork  
prosciutto rubbed with spices and smoked over beechwood

#### Bresaola

Beef  
classic northern Italian dry-cured beef, sweet and aromatic

#### Pinot Grigio Salami

Pork  
Traditional Italian-style salami infused with white wine

### Accompaniments

#### \$2 each

Black Olive Tapenade  
Clover Honey  
Cornichons  
Spicy Plum Chutney  
Spanish Quince Paste

#### \$6.50 each

Truffle Popcorn  
Truffle Honey  
Spanish Marcona Almonds  
Castelvetrano Olives

To ensure the best service possible, we do not offer separate checks.  
20% Gratuity will be added to parties of 5 or more.

# Sharing & Pairing

*small plates made with big love*

## Age of Asparagus Flatbread \$13<sup>50</sup>

Asparagus, pesto, garlic olive oil, bacon, Gruyère, and Parmesan on grilled Naan bread.

PAIR WITH DOURTHE SAUVIGNON BLANC

## Don't be Crabby Mon! \$15

Hot gooey Maryland crab cheese dip served with toasted pretzel bread for dipping.

PAIR WITH TSW SAUVIGNON BLANC

## Baked Goat Cheese \$13<sup>50</sup>

*Please allow 15 minutes for the baked goat*

Warm chèvre, rolled in Herbes de Provence, served with toasted baguette and plum chutney.

PAIR WITH THE NED PINOT GRIS

## Pot Belly Pig Lettuce Wraps \$9<sup>50</sup>

Our almost famous pulled pork, house-pickled veggies, cilantro, and crushed pistachios wrapped in crisp romaine and served with a spiced peanut sauce.

PAIR WITH JEAN-LUC COLUMBO ROSÉ

## A Perfect Date Night \$9<sup>50</sup>

Medjool dates stuffed with Danish blue cheese, wrapped in bacon, and finished with a balsamic glaze.

PAIR WITH PIXELS SPARKLING

## Buffalo Sliders \$9<sup>50</sup>

Four lil' bison meatloaf sliders piled high with cheddar, balsamic onion chutney, and chipotle aioli.

PAIR WITH WITH BIG GUY RED BLEND

## Sunshine Crostini \$9<sup>50</sup>

Toasted pumpernickel crostini topped with herb chèvre and watermelon radish.

PAIR WITH CH. DUCASSE WHITE BORDEAUX

## Mary's Empanadas \$9<sup>50</sup>

Two each of chipotle-chicken and veggie empanadas served with avocado crema and salsa on the side.

PAIR WITH CLOS DE LOS SIETE

## Fiesta Nachos \$16 (GO MEAT FREE FOR 12.00)

Tortilla chips smothered in homemade queso, melted cheddar and Monterey Jack, black bean and corn salsa, guacamole and pulled pork. Served with salsa and sour cream on the side.

PAIR WITH GOOD KARMA RIESLING

## I ♥ Grilled Cheese Sliders \$9<sup>50</sup>

Who isn't a sucker for grilled cheese?! Our special blend of cheeses served with tomato coulis for dipping.

PAIR WITH BREAD & BUTTER CHARDONNAY

## Puerco Loco Quesadillas \$11

Beer-braised pork served with Monterey Jack, cilantro, onions, and a side of our house chipotle salsa and sour cream.

PAIR WITH ARGENTO MALBEC

# Soup & Salads

*add chicken or pulled pork to any salad for \$3.50*

*add roasted salmon to any salad for \$8*

## Soup \$4<sup>50</sup>

Hearty tomato bisque or our seasonal soup of the day. Ask your server for today's selection.

## Side Salad \$4<sup>50</sup>

Mixed greens, cherry tomatoes, feta, shallots, toasted sunflower seeds, and choice of dressing

## I Love You Berry Much Salad \$11<sup>50</sup>

Bursting with fresh blackberries, ripe mandarin oranges, and dried cranberries on a bed of mixed greens. Topped with pistachios, fresh chèvre, and blackberry vinaigrette.

PAIR WITH CLOS LE VIGNEAU VOUVRAY

## Detox Salad \$11<sup>50</sup>

Kale, mixed greens, chick peas, and red onion tossed in a lemon honey vinaigrette and topped with chopped avocado, feta, and toasted sunflower seeds.

PAIR WITH COTÉ MAS BRUT

## Spring Awakening \$13<sup>50</sup>

Beautiful watermelon radishes are topped with arugula, roasted asparagus, almonds, and feta, and finished with a refreshing lemon caper dill vinaigrette.

PAIR WITH KAVAKLIDERE

## My Big Fat Greek Salad \$11<sup>50</sup>

This figure friendly Greek salad tastes so lovely, you'll hardly miss the nachos! Capers, red onion, cucumber, pepperoncini, Kalamata olives, red peppers, tomatoes, and artichokes tossed with romaine in a Greek vinaigrette and topped with feta and toasted pita.

PAIR WITH VIZCONDE ALBARIÑO

## Burrata Panzanella Salad \$12<sup>50</sup>

Homemade croutons are tossed with Spring greens, grape tomatoes, basil, cucumbers, shallots, capers, and our red pepper jelly vinaigrette, finished with fresh Burrata.

PAIR WITH EYRIE PINOT GRIS

## Dressings

*We think we've paired the perfect dressing to each salad,  
but we are happy to let you pick your own below!*

Blackberry Vinaigrette  
Champagne Vinaigrette  
Greek Vinaigrette

Balsamic Dijon  
Chipotle Avocado Ranch

Lemon Honey Vinaigrette  
Pepper Jelly Vinaigrette

# Sandwiches & Entrees

*all entrees are served with soup, side salad, or kettle chips*

## Chicken Pesto Panini \$11<sup>50</sup>

Shredded chicken, Provolone, tomato, arugula, sundried tomato pesto, and mayonnaise, pressed on multigrain bread.

**PAIR WITH GRAND VENEUR ROSÉ**

## Hot Cuban Sandwich \$12<sup>50</sup>

Possibly the best Cuban sandwich in DC! Smoked ham, beer braised pork, Provolone cheese, Dijon mustard, and pickles, pressed on a French roll.

**PAIR WITH GC CELLARS PINOT NOIR**

## Happy Napoli \$13<sup>50</sup>

Mozzarella, smoked prosciutto, arugula, basil pesto, sundried tomato spread, and balsamic reduction pressed in the panini on tomato focaccia.

**PAIR WITH DUE TORRI PINOT NOIR**

## Buffaloaf \$14

Who doesn't love a meatloaf sandwich?!

This version uses ground bison, crisp bacon, sun-dried tomatoes, and chipotle aioli. Next, we melt cheddar cheese and place this gut-busting spectacle on ciabatta.

**PAIR WITH SOFA KING BUENO**

## Burrata Caprese \$13

Creamy and dreamy burrata, sliced tomato, and basil pesto are drizzled with olive oil and balsamic, served on toasty warm ciabatta.

**PAIR WITH VINA SIEGEL VIOGNIER**

## Swiss Turkey Melt \$12

Roasted turkey, Swiss cheese, smoked bacon, and tomato are piled high and topped with chipotle aioli on ciabatta.

**PAIR WITH RENWOOD ZINFANDEL**

## NEW! C'est la Brie \$13

Roast beef, Brie, arugula, red onion and horseradish mayo on a pumpernickel baguette.

**PAIR WITH CHATEAU SUAU ROSE'**

## from the oven

## NEW! Eat Caprese Love – Gluten Free \$16

Love the taste – skip the guilt! Spaghetti squash, roasted tomato sauce, fresh Mozzarella, Parmesan and basil.

**PAIR WITH CENTONZE FRAPPATO**

## Parmesan Herb Crusted Salmon \$18

Salmon topped with Parmesan, panko bread crumbs, and fresh parsley, served atop a bed of cauliflower mash.

**PAIR WITH JULIA JAMES PINOT NOIR**

## The Whole Enchilada! \$10

Three roasted chicken enchiladas wrapped in corn tortillas layered with salsa verde and topped with melted Monterey Jack cheese, sliced avocado, sour cream, and cilantro. Served with a side salad.

**PAIR WITH CASTILLO MONJARDIN CHARDONNAY**

## Truffle Mac & Cheese \$9

Parmesan Mornay sauce, black truffle oil.

**PAIR WITH COTÉ MAS BRUT ROSE**

## For the Lil' Winos in Training

*children 10 & under please!*

**Grilled Cheesewich or PB+J**

*served with kettle chips*

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



## screwtop wine & cheese club



### 2 Bottles of Wine Each Month

Combined retail value of \$40 or more!

### Includes a Cheese Perfect for Pairing

Charcuterie or chocolate may be substituted at times to enhance the pairing experience

### Discounts on Wine, Gourmet, and Bar Purchases

Member's only coupons and special discounts

### Insider Access to Special Events and Classes

Be in the know before everyone else!

### Monthly Wine Pickup Parties

Taste the wines, make new friends, what's not to like?

Pick up parties are held the first Sunday and following Tuesday of each month.

**Ask your server for details! Starting at \$39.99 per month.**



# Brunch

served Saturday and Sunday 10am-3pm

An excuse to drink Champagne for breakfast

## Eye Openers

### FLOWER POWER

Elderflower soda & Prosecco \$12

### ORANGE OR POMEGRANATE MIMOSA

\$7.50 Glass or \$28 Carafe

### SASSY SANGRIA

Ask your server for today's seasonal selection! Wine, fresh fruit, and juice topped with cava.

\$8.50 Glass or \$28 Carafe

### FRENCH PRESS COFFEE

2 cups per pot \$3.50

Other non-alcoholic beverages below

## Eggscellent Choices

### Huevos al Puerco Ranchero \$12<sup>50</sup>

Our crazy Texan owner thought this was a must for our brunch menu. We hope you love the pulled pork & guacamole additions to this traditional Mexican breakfast of tostada, beans, eggs and salsa.

### South of the Border Breakfast Tacos \$10

Stuffed full of chorizo, scrambled eggs, onions, cheddar cheese and cilantro. Served with our house made chipotle salsa and fresh fruit.

### Clarendon Quiche \$11

Ever changing! Ask your server for today's selections. Served with a side salad and your choice of dressing.

### Bacon Egg & Brie \$8<sup>50</sup>

Applewood smoked bacon, creamy brie, and a fried egg on toasted sourdough.

### Scrambled \$8<sup>50</sup>

Two eggs scrambled plus a side of bacon & fruit.

### Breakfast Pizza \$11<sup>50</sup>

Pita bread topped with Parmesan, Swiss, red bell pepper, green onion, Provolone, bacon, chorizo, and two fried eggs straight from the pan. Oven-baked, garnished with green onion, and seasoned with garlic salt and a pinch of crushed red pepper.

### Baked French Toast \$10<sup>50</sup>

We make a rich bread pudding, slice it, roll it in sugar, and caramelize it on our grill with a side of bacon and fruit.

### Grilled Cheese & Soup \$11

Our secret cheese blend melted on sourdough, served with a side salad and cup o' soup. Add bacon 1.50 \*Add avocado for \$2

### NEW! Breakfast Nachos \$11

Tortilla chips smothered in queso, Monterey Jack, scrambled eggs, bacon, black beans, and guacamole. Served with a side of our house made chipotle salsa, sour cream, and fresh fruit.

### Cranberry Chicken Salad Sandwich \$9

Roasted chicken, cranberries, pecans, celery, and mayonnaise served on toasted whole grain and served with soup or a side salad. \*May enjoy in a wrap or a bed of romaine if requested.

### Smokey BLAT \$10<sup>50</sup>

Bacon, crisp romaine, avocado, juicy tomatoes and chipotle mayo on toasted sourdough.

### Hot Cuban Sandwich \$12<sup>50</sup>

Possibly the best Cuban sandwich in D.C.! Smoked ham, beer braised pork, Provolone cheese, Dijon mustard & pickles, pressed on a French roll.

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

## COFFEE

French Press Coffee  
2 cups per pot

Cappuccino  
Latte  
Espresso

## TEA

ICED  
Black Currant

## HOT

Paris Black  
Tropical Green  
Cranberry Autumn  
Chamomile  
Peppermint  
Holiday Spice



## JUICES & SODAS

Orange Juice  
Pomegranate Juice  
Sparkling Water  
Fizzy Lizzy Raspberry Lemonade  
Elderflower Lemonade  
Boylan Cane Cola  
Diet Coke  
Boylan Ginger Ale  
Boylan Black Cherry  
Boylan Root Beer  
*New, non-alcoholic wine sodas!*  
VIGNETTE Wine Country Soda Chardonnay  
VIGNETTE Wine Country Soda Rosé  
VIGNETTE Wine Country Soda Pinot Noir