

screwtop

wine bar and cheese shop



Drink what you like!



Cheese! *served with Pepper Jelly*

Flight of three \$17 • six \$33 • à la carte \$6⁵⁰

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

Creamy & Dreamy

Notre Dame Brie

Cow's Milk • France

flavor of fresh cream with a delicious hint of mushroom – texture: soft

Rouquette

Cow's Milk • Germany

Bavarian triple-cream with a decadent, buttery consistency– texture: soft

Buttermilk Blue

Raw Cow's Milk • Wisconsin

creamy & tart, with a surprisingly mellow finish– texture: soft

Here We Goat Again

Caña de Cabra

Goat's Milk • Spain

creamy, buttery, & mild. Try it with Marcona almonds!– texture: soft

Smoky Pepper Jelly Chèvre

Goat's Milk • Vermont

pleasantly spicy with subtle notes of hickory wood smoke - texture: soft

Drunken Goat

Goat's Milk • Spain

smooth, delicately grapey, with a mild fruity flavor – semi-firm

One if by Land, Two if by Sea

Alchemist's N^o 2: “Hay”

Raw Cow's Milk • Switzerland

crafted by a Michelin-starred Chef to capture the essence of hay – firm

Beehive Seahive

Cow's Milk • Utah

Hand-rubbed with local honey and Redmond RealSalt – firm

Lighthouse Keeper

Cow's Milk • Denmark

sweet notes of cooked milk and dulce de leche – firm

A Hard Day's Flight

Prairie Breeze Cheddar

Cow's Milk • Iowa

aged cheddar, medium sharp with subtle grassy notes– texture: firm

Rosemary Manchego

Sheep's Milk • Spain

nutty Manchego coated in aromatic rosemary – firm

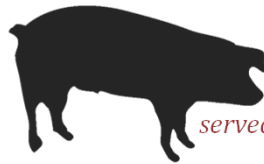
Rembrandt Gouda

Cow's Milk • Netherlands

tangy, caramel taste and a slight crumbly texture – texture: 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

cured ham rubbed with spices and smoked over beechwood

Calabrese

dry cured pork salami with a hint of red pepper; mild warm spice

Bresaola

air-dried, salted beef that has been aged two or three months. lean and tender, with a sweet, musty smell.

Accompaniments

\$2 each

Black Olive Tapenade

Clover Honey

Cornichons

Spicy Plum Chutney

Spanish Quince Paste

Fig Spread

\$6.50 each

Truffle Popcorn

Truffle Honey

Spanish Marcona Almonds

Castelvetroano Olives

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

Sharing & Pairing

small sharing plates made with big love

Saganaki Shrimp \$14⁵⁰

Enjoy a taste of the Mediterranean with our garlicky shrimp on top of a bed of Greek feta, tomato, onion, oregano, and a splash of Ouzo, Opa! Served with crusty bread for dipping. It's spicy y'all!

PAIR WITH MARGERUM SYBARITE SAUVIGNON BLANC

Baked Goat Cheese \$13⁵⁰

Please allow 15 minutes for the baked goat

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

PAIR WITH CLOS AMADOR ROSÉ CAVA

Mary's Empanadas \$6⁵⁰

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

PAIR WITH EPIFANIO TEMPRANILLO

Fiesta Nachos \$16/\$8 for small

(GO MEAT FREE FOR 13.00/6.50)

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 JEZEBEL PINOT NOIR

I ♥ Grilled Cheese Sliders \$7⁵⁰

Who isn't a sucker for grilled cheese?! Enjoy 4 mini grilled cheeses filled with our special blend of cheeses served with tomato coulis for dipping.

PAIR WITH HOOPLA CHARDONNAY

Puerco Loco Quesadillas \$11

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

PAIR WITH LA POSTA FAZZIO MALBEC

Asparagus & Prosciutto Roll-Ups \$10⁵⁰ GF

Thinly sliced smoked prosciutto slathered with garlic & herb Boursin, wrapped around asparagus spears and baked until crispy.

PAIR WITH STOLPMAN ROSÉ

A Perfect Date Night \$9⁵⁰ GF

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

PAIR WITH AYALA HALF BOTTLE OF CHAMPAGNE

Buffalo Sliders \$7⁵⁰

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

PAIR WITH WITH BORNE OF FIRE CABERNET

Pot Belly Pig Lettuce Wraps \$6⁵⁰

Enjoy two Vietnamese style romaine wraps filled with our succulent pulled pork, house-pickled veggies, cilantro, and crushed pistachios served with a spiced peanut sauce.

PAIR WITH LAUVERJAT SANCERRE

Big Kahuna Tacos \$10 GF

Two Mahi Mahi tacos served on corn tortillas with summer slaw and avocado. Salsa, lime wedge, and cilantro crema on the side.

(ADDITIONAL TACOS \$5.00 EA)

PAIR WITH MAPRECO VINHO VERDE

Crostini Craziiness \$6⁵⁰

A sampling of our favorite crostini. One piece each: Manchego, honey and pear, tomato Mozzarella, Pimiento cheese and bacon, hipster avocado toast.

PAIR WITH PALLADIANO DURELLO

Soup & Salads

add roasted salmon to any salad for \$9

add chicken or pulled pork to any salad for \$5

Soup \$4⁵⁰

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

Side Salad \$4⁵⁰ GF

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

Detox Salad \$11⁵⁰ GF

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 MOKOROA SAUVIGNON BLANC

Watermelon Salad \$11⁵⁰ GF

Arugula tossed with lime juice, shaved shallots, candied pecans, juicy watermelon, and mint, sprinkled with feta.

PAIR WITH JEAN REVERDY SANCERRE ROSÉ

NEW! Peaches & Greens Salad \$ 11⁵⁰ GF

Arugula, peaches, yellow and orange bell peppers, chopped walnuts, shallots and goat cheese tossed in our lemon honey vinaigrette.

PAIR WITH NOLLEN ERBEN RIESLING

Burrata Panzanella Salad \$12⁵⁰

Jumbo croutons tossed with mixed greens, grape tomatoes, basil, cucumbers, shallots, capers and pepper jelly vinaigrette. Topped with fresh Burrata.

PAIR WITH CESARINI SFORZA BRUT ROSÉ

Dressings

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

Champagne Vinaigrette, Lemon Honey, Pepper Jelly Vinaigrette, Balsamic Dijon, Avocado Ranch

Sandwiches & Entrees

Pimiento Grilled Cheese \$11⁵⁰

House made pimiento cheese spread and bacon pressed on sourdough. Add pickle for \$.50 or avocado for \$3.00.

PAIR WITH SIEGEL SAUVIGNON BLANC

Salmon BLT \$15

Oven roasted salmon, lemon Sriracha aioli, crisp romaine lettuce, red onion, tomato and bacon on toasted ciabatta. Add avocado \$3.00

PAIR WITH JEZEBEL PINOT NOIR

Big Kahuna Tacos \$16 **GF**

Three Mahi-Mahi tacos served on corn tortillas with summer slaw and avocado. Salsa, lime wedge, and cilantro crema on the side. *For a smaller portion with no sides, see our appetizer menu on your left!*

PAIR WITH VALMINOR ALBARINO

Burrata Caprese \$13

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

PAIR WITH RENEGADE ROSÉ

Hot Cuban Sandwich \$12⁵⁰

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 EIGHTY20 PINOT NOIR

Happy Napoli \$13⁵⁰

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

PAIR WITH CARPINETO DOGAJOLO TUSCAN BLEND

Buffalo \$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 SEXUAL CHOCOLATE

Swiss Turkey Melt \$12

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

PAIR WITH OAK FARM RED BLEND

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

from the oven

Summer Squash Lasagna \$ 14⁵⁰ **GF**

Gluten free never tasted so good! House-made tomato sauce, fresh basil, and ooey gooey cheese layered between sliced squash and zucchini "zoodles", spinach, and baby portabella mushrooms.

PAIR WITH EPIFANIO TEMPRANILLO

Shroomies \$11 **GF**

Two garlic rubbed portabella mushrooms, roasted and topped with fresh mozzarella, cherry tomatoes, balsamic and fresh basil.

PAIR WITH DOMAINE L'ARNESQUE CDR

Parmesan Herb Crusted Salmon \$19

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

PAIR WITH BLEU DE MER ROSÉ

The Whole Enchilada! \$10 **GF**

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 MATSU TEMPRANILLO

Truffle Mac & Cheese \$9

Parmesan Mornay sauce, black truffle oil.

PAIR WITH LEXICON CHARDONNAY

Pimiento Mac & Cheese \$9

House-made Pimiento cheese and Mornay sauce.

PAIR WITH VERITAS ROSÉ

For the Lil' Winos in Training

children 10 & under please!

Grilled Cheesewich or PB & Fig Jam - \$5

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



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

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.



Brunch

served Saturday and Sunday 10am-3pm

An excuse to drink Champagne for breakfast

eye openers

MIMOSA (ORANGE OR POM)
\$7.50 Glass or \$28 Carafe

FLOWER POWER
Elderflower soda & Prosecco \$12

Frozé!

\$8.00 per glass
add a sparkling float for \$2

FRENCH PRESS COFFEE
2 cups per pot \$3.50

Other non-alcoholic beverages below

Eggscellent Choices

Huevos al Puerco Ranchero \$12⁵⁰

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 soup, salad, fruit or chips.

Bacon Egg & Brie \$8⁵⁰

Applewood smoked bacon, creamy brie, and a fried egg on toasted sourdough. Served with soup, salad, fruit or chips.

Scrambled \$8⁵⁰ **GF**

Two eggs scrambled plus a side of bacon & fruit.

The Weekend \$9⁵⁰

Toasted English muffin topped with smashed ripe avocado, apple wood smoked bacon, and an over easy egg. Served with soup, salad, fruit or chips.

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

Bananas Foster French Toast \$10⁵⁰

Rich banana-pecan bread pudding, sliced and grilled on the panini press and topped with pecans, a sprinkle of cinnamon and whipped cream. Served with a side of bacon and fruit.

Grilled Cheese & Soup \$11

Our secret cheese blend melted on sourdough, served with a cup o' soup.
Add bacon \$2 Add avocado for \$3
Add side salad for \$4.50

Cranberry Chicken Salad Sandwich \$9

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

Smokey BLAT \$10⁵⁰

Bacon, crisp romaine, avocado, juicy tomatoes and chipotle mayo on toasted sourdough. Served with soup, salad or chips.

Hot Cuban Sandwich \$12⁵⁰

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

COFFEE

French Press Coffee
2 cups per pot

Cappuccino
Latte
Espresso

TEA

ICED
Black Currant

HOT
English Breakfast
Jasmine
Cherry Blossom Green
Lavender & Chamomile
Peppermint



JUICES & SODAS

Orange Juice
Pomegranate Juice
Lemonade
Saratoga Sparkling Water
Elderflower Lemonade Soda
Coke
Diet Coke
Ginger Ale

Non-Alcoholic Wine Sodas:
Rosé, Pinot Noir, and Chardonnay