

screwtop

wine bar and cheese shop



Drink what you like!



—cheese!—

served with fig spread & dried fruit

choice 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

Brie de Meaux Rouzaire

Cow's Milk • France

creamy, buttery, and smooth with notes of mushroom – texture: soft

Humboldt Fog

Goat's Milk • California

notes of buttermilk with a clean citrusy finish – texture: soft

Cambozola Black

Cow's Milk • Germany

*combo of a French-style triple-crème & an Italian gorgonzola. nuanced, creamy, and a great introduction to **blue cheese** – texture: soft*

Feelin' Boozy

Ilchester Beer Cheese

Cow's Milk • United Kingdom

Somerset Cheddar blended with extra strong ale & spices - texture: firm

Tomme Houblons

Cow's Milk • France

alpine cheese with toasted hops & washed in Winter ale - texture: firm

Buzzed Bovine

Cow's Milk • Maryland

infused with Pinot Noir & Petite Sirah. Fruity & floral - texture: firm

Hard Day's Flight

Prairie Breeze

Cow's Milk • Iowa

creamy, crumbly, slightly sweet with a crystalline crunch- texture: firm

Gouda with Basil & Garlic

Cow's Milk • Netherlands

mild Gouda with fresh savory garlic and basil added- texture: firm

Rosemary Manchego

Sheep's Milk • Spain

nutty Manchego coated in aromatic Rosemary- texture: firm

Everyday I'm Trufflin'

Truffle Tremor

Goat's Milk • California

tangy, floral, and herbaceous with earthy notes – texture: soft

Fromage d'Affinois Truffle Brie

Cow's Milk • France

smooth, rich, flavors of fresh butter & earthy mushrooms – texture: soft

Il Truffelino Cheddar

Cow's Milk • United Kingdom

English Cheddar with the complex and luxuriant flavor of Black Summer Truffle – texture: firm

Festive Fromage

Nøkkelost

Cow's Milk • Norway

traditional Year-End Holiday cheese from Norway.

flavored with cumin and cloves – texture: firm

Tomme au Poivre Verte

Cow's Milk • French Pyrénées

smooth, milky cheese studded with green peppercorns –

texture: soft

Cranberry Wensleydale

Cow's Milk • United Kingdom

blended with juicy cranberries; sweet with honeyed

undertones – texture: soft

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 & cornichons

Speck

spice-cured & smoked ham from Südtirol, Northern Italy

Chianti Salami

dry-cured Italian salami made with Chianti wine (pork)

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
Cranberry Chutney
Spanish Quince Paste

\$6.50 each

Truffle Popcorn
Truffle Honey
Spanish Marcona Almonds
Castelvetro 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

Turkey Meatball Poppers \$10⁵⁰ GF

Four little Italian turkey meatballs stuffed with mozzarella, served in a bath of warm marinara. *Fresh or toasted baguette available upon request.*

PAIR WITH PILGRIM MENCIA

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 CLARA C ROSÉ PROSECCO

Fiesta Nachos lg \$16/sm \$10

(GO MEAT FREE FOR 13.00/8.50)

Tortilla chips smothered in homemade queso, melted cheddar and Monterey Jack, black bean and corn salsa, and pulled pork. Served with salsa and sour cream on the side. Add guacamole \$2.00

PAIR WITH FAMILIA MAYOL CAB FRANC

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 BUTTERY BOMB CHARDONNAY

Pear Crostini \$10

Our walnut raisin bread topped with warm blue cheese, pear, honey, sea salt, and a sprinkle of dried thyme.

PAIR WITH POQUITO MOSCATO

Baked Brie \$13⁵⁰

Please allow 15 minutes for the baked brie

Brie baked till its ooey and gooey! Topped with toasted pecans and your choice of chutney: Sweet (Cranberry, Port, & Pecan) or Savory (Caramelized Onion & Balsamic). Served with toasted baguette.

PAIR WITH MARVELOUS WHITE BLEND

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 LES BREBI PINOT NOIR

A Perfect Date Night \$9⁵⁰ GF

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

PAIR WITH PORTELL CAVA

Buffalo Sliders \$7⁵⁰

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

PAIR WITH WITH MERF CABERNET

Pot Belly Pig Lettuce Wraps \$6⁵⁰

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

PAIR WITH THREE WINE CO. ZIN

Mary's Empanadas \$6⁵⁰

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

PAIR WITH ARESTI BELLAVISTA CABERNET

Puerco Loco Quesadillas \$11

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

PAIR WITH MATSU EL RECIO

Soup & Salads

*add chicken, pulled pork, or shrimp for \$5
add roasted salmon to any salad for \$9*

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 \$13⁵⁰ GF

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

PAIR WITH KOHA SAUVIGNON BLANC

A Partridge in a Pear Tree \$12⁵⁰ GF

Mixed greens, shallots, bacon crumbles, bleu cheese, pears, pomegranate arils, and toasted pecans served with Champagne vinaigrette on the side.

PAIR WITH SHINE GEWURZTRAMINER

Butternut Squash Salad \$12⁵⁰ GF

Mixed greens topped with roasted butternut squash, dried cranberries, shallots, goat cheese, bacon crumbles, and toasted pecans served with Champagne vinaigrette on the side.

PAIR WITH MARGERUM RIESLING

Kale Yeah \$11⁵⁰ GF

Baby kale tossed with lemon honey vinaigrette, shaved fennel, golden raisins, green onion, toasted almonds and topped with Manchego cheese.

PAIR WITH DIPINTI PINOT GRIGIO

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, Balsamic Dijon, Avocado Ranch

Sandwiches & Entrees

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

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 OAK FARM RED BLEND

Rustic Short Rib Sandwich \$15

Braised beef short ribs, caramelized onions, Provolone cheese, and horseradish aioli served on toasted focaccia.

PAIR WITH FOUR VIRTUES ZIN

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 BLEU DE MER 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 RUFO RED BLEND

Happy Napoli \$13⁵⁰

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

PAIR WITH PASSIMENTO

Buffaloai \$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 GUNSIGHT ROCK CABERNET

Swiss Turkey Melt \$12

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

PAIR WITH DEPT 66 GRENACHE

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

from the oven

Beef Bourguignon \$20

Boneless short ribs, onions, carrots, mushrooms, a little bacon, garlic, and thyme braised for 5 hours in a luxurious bath of 5 bottles of red wine. Served on a bed of Tallegio mashed potatoes with rustic garlic bread for dipping.

PAIR WITH OUR DECEMBER RED FLIGHT

SPUD-tacular! \$9 **GF**

Baked 'tater stuffed with a heaping helping of broccoli and cheddar cheese.

PAIR WITH A PILSNER

Harvest Squash \$10 **GF**

Roasted Acorn squash stuffed with turkey, savory spices, apples, cranberries, and wild rice, topped with Parmesan.

PAIR WITH OAK FARM RED BLEND

Drunken Chicken \$ 14⁵⁰ **GF**

Boneless chicken thighs braised in Riesling, garlic, and shallots. Served on a blanket of Taleggio mashed potatoes.

PAIR WITH FRENCH KISS WHITE

Parmesan Herb Crusted Salmon \$19 **GF**

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

PAIR WITH DR FRANK CAB FRANC

The Whole Enchilada! \$12 **GF**

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

PAIR WITH CAN FEIXES RED BLEND

Truffle Mac & Cheese \$9

Parmesan Mornay sauce, black truffle oil.

PAIR WITH VINA SANZO VERDEJO

For the Lil' Winos in Training

children 10 & under please!

Grilled Cheesewich or PB & Fig Jam - \$5

served with kettle chips



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

SEASONAL SANGRIA

8.50 per glass

FRENCH PRESS COFFEE

2 cups per pot \$3.50

FLOWER POWER

Elderflower soda & Prosecco \$12

MULLED WINE

8.50 per glass

HARNEY & SONS TEA

a personal pot for \$3.00

served when it's colder than
a polar bear's butt

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 we've added to this traditional Mexican breakfast of tostada, beans, eggs and salsa. Add guacamole \$2.00

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

Two eggs scrambled plus a side of bacon and fruit.

The Weekend \$11⁵⁰

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

Pumpkin Spice French Toast \$10⁵⁰

Fall is in the air! Enjoy this seasonal brunch treat which is made like a rich pumpkin bread pudding, sliced and grilled on the panini and topped with pumpkin seeds. 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

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 iceberg lettuce if requested.

Smokey BLAT \$12⁵⁰

Bacon, crisp iceberg, juicy tomatoes, avocado 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 and pickles, pressed on a French roll. Served with soup, salad or chips.

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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