

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

Gorgonzola Dolce

Cow's Milk • Piedmont, Italy

tangy with notes of sour cream – texture: soft

Feelin' Boozy

Cooperstown Cider Washed Sweitzekase

Cow's Milk • New York

washed in NY hard apple cider, nutty w/ fruity notes - texture: firm

Guinness Cheddar

Cow's Milk • Ireland

full, rich, tangy, and chocolatey - texture: firm

Irish Whiskey Cheddar

Cow's Milk • Ireland

creamy with woody and nutty taste of Irish Whiskey - 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 Chèvre

Goat's Milk • California

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

Beehive Trufflehive

Cow's Milk • Utah

aged with black truffle for a earthy, rich, umami flavor - texture: firm

Beemster Truffle

Cow's Milk • Netherlands

creamy, buttery, with a touch of nuttiness- texture: firm

Festive Fromage

Sage Derby

Cow's Milk • United Kingdom

beautifully marbled with sage;

mild with a subtle herbal flavor- texture: firm

Huntsman

Cow's Milk • United Kingdom

*a festive concoction of two classics: creamy **Blue Stilton***

*layered with tangy **Double Gloucester** – 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

Black Forest Ham

cured ham rubbed with spices and cold-smoked over fir

Cacciatore

hunter's style Italian dry salami; bold and rich. (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 THE BLACK SHIRAZ

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 "LOVE, OREGON" 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 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 MAYSARA PINOT BLANC

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 DAVID NOYES MERLOT

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

PAIR WITH CERRO ANON TEMPRANILLO

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

NEW! 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 LOVE OREGON PINOT

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 TORRE A CONA CHIANTI

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 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 OAK FARM RED BLEND

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? Pickup parties are held the first Sunday and following Tuesday of each month.

from the oven

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 BILAT-HAUT WHITE BLEND

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 PENCE RANCH PINOT

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

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

CRANBERRY 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.

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
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*