

# screwtop

wine bar and cheese shop



## Drink what you like!



### **Cheese!** *served with Pepper Jelly*

**Flight 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.*

### **Creamy & Dreamy**

#### **Notre Dame Brie**

Cow's Milk • France

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

#### **St.Mang with Garlic & Chives**

Cow's Milk • Germany

*soft-ripened cheese blended with chives and garlic – texture: soft*

#### **Buttermilk Blue**

Raw Cow's Milk • Wisconsin

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

### **Here We Goat Again**

#### **Bûche du Poitou**

Goat's Milk • France

*creamy and tangy with soft notes of caramel– texture: soft*

#### **Pantaleo**

Goat's Milk • Sardinia

*flavors of herbs with hints of lemon and lime in the finish.– texture: firm*

#### **Drunken Goat**

Goat's Milk • Spain

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

### **Summer Cheese Makes Me Feel Fine**

#### **KoKos Banana Gouda**

Cow's Milk • Netherlands

*delightfully unique with a slight nutty taste and a touch of refreshing sweetness – firm*

#### **BellaVitano Chipotle**

Cow's Milk • Wisconsin

*Daydreams of sun-drenched beaches inspired this smoky, spicy, garlic and onion rubbed cheese– firm*

#### **Mango Ginger Stilton**

Cow's Milk • U.K.

*blended with sweet mango and spicy crystallized ginger – semi-soft*

### **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*

#### **Beemster X.O.**

Cow's Milk • Netherlands

*rich flavors of butterscotch, whiskey, and pecan– 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*

#### **Finocchiona**

*traditional pork salami of Southern Tuscany made with fennel*

#### **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  
Castelvetrano 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*

## Crostini Craze \$6<sup>50</sup>

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**

## 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 ASLINA CHARDONNAY**

## Mary's Empanadas \$6<sup>50</sup>

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

**PAIR WITH LOCATIONS AR-6**

## 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 \$7<sup>50</sup>

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 \$10<sup>50</sup> GF

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

**PAIR WITH VALMINOR ALBARIÑO**

## A Perfect Date Night \$9<sup>50</sup> 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 \$7<sup>50</sup>

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 \$6<sup>50</sup>

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 VINHO VERDE**

# Soup & Salads

*add roasted salmon to any salad for \$9*

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

## 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> GF

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

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

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

**PAIR WITH JEAN REVERDY SANCERRE ROSÉ**

## Hustle & Brussel \$12 GF

Kale, thinly sliced Brussels sprouts, bacon, shallots, slivered almonds, Manchego, and pear tossed in a lemon-honey vinaigrette.

**PAIR WITH NOLLEN ERBEN RIESLING**

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

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

**PAIR WITH CANALS & MUNNE ROSAT**

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

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 ALKOOMI ROSE

## 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 RUBEO

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

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

PAIR WITH MANERO ROSSO TOSCANA

## 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 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

## NEW! Summer Squash Lasagna \$ 14<sup>50</sup> **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 JEAN MARC BURGAUD GAMAY

## Shroomies \$11 **GF**

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

PAIR WITH ASLINA CHARDONNAY

## 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

## NEW! Pimiento Mac & Cheese \$9

House-made Pimiento cheese and Mornay sauce.

PAIR WITH VERITAS ROSE

## 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 \$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 soup, salad, fruit or chips.

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

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

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

Two eggs scrambled plus a side of bacon & fruit.

### The Weekend \$9<sup>50</sup>

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 \$10<sup>50</sup>

Rich banana bread pudding, sliced and grilled on the panini press and topped with 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 \$10<sup>50</sup>

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

### 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. 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