

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

Taleggio

Cow's Milk – Val Taleggio, Italy

strongly aromatic with a relatively mild taste and a fruity tang

Fromager d'Affinois

Soft - Cow's Milk – France

creamy, silky, and mild, great with bubbly!! – texture: soft

Danish Blue

Soft – Cow's Milk – Denmark

strong blue cheese with a sharp, piquant and slightly salty taste

Feelin' Boozy

Drunken Goat

Firm – Goat's Milk – Spain

bathed in red wine. smooth and mild with a fruity taste

Irish Whiskey Cheddar

Firm – Cow's Milk – Ireland

creamy Irish cheddar with the nutty, woody taste of Irish whiskey

Bellavitano Merlot

Firm – Cow's Milk – Wisconsin

rich and creamy with berry and plum notes of merlot

Hard Day's Flight

Prairie Breeze

Firm – Cow's Milk – Iowa

creamy, crumbly, slightly sweet with a crystalline crunch

Comte

Firm – Raw Cow's Milk – France

nutty, earthy flavor and a creamy texture

Rembrandt

Firm – Cow's Milk – Netherlands

sharpness of an aged Gouda with a subtle caramel sweetness

Mi Queso es su Queso

The Smokin' Goat

Firm – Goat's Milk - Spanish Canary Islands

mild and crowd-pleasing with the light flavor of beech-smoke

Idiazábal

Firm – Raw Sheep's Milk – Basque Country, Spain

rich and buttery with a slight sharpness and hint of smoke

Manchego El Trigal

Firm – Sheep's Milk – La Mancha, Spain

mild, slightly briny, nutty flavor with a peppery bite

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

this smoky, supple, thinly-sliced prosciutto is melt-in-your-mouth good

Finochiona

traditional Italian pork salami 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

\$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.
Reservations are held for 15 minutes. We reserve the right not to seat incomplete parties.*

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

Butternut Squash Tacos \$9⁵⁰ GF

two vegetarian tacos, made with roasted butternut squash, black bean salsa, guacamole, and red onion on a corn tortilla. Topped with cilantro.

PAIR WITH AMETHYSTOS 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 ORCHARD LANE SAUV BLANC

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, guacamole, and pulled pork.

Served with salsa and sour cream on the side.

PAIR WITH SALDO ZINFANDEL

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

Burrata Bruschetta \$11⁵⁰

Two hearty pieces of thick cut rustic baguette topped with rich burrata and fresh tomato basil relish.

PAIR WITH MONTENIDOLI ROSE

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 BREBIS 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 COQUARD CREMANT

Buffalo Sliders \$7⁵⁰

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

PAIR WITH WITH L'ADAGE MERLOT

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 WEINKELLER ERBACH RIESLING

Mary's Empanadas \$6⁵⁰

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

PAIR WITH DOMAINE A DEUX SAUV BLANC

Puerco Loco Quesadillas \$11

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

PAIR WITH PILGRIM MENCIA

Soup & Salads

*add chicken or pulled pork for \$5
add roasted salmon or mahi mahi 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

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 ORCHARD LANE SAUVIGNON BLANC

From Start to Spinach \$12⁵⁰ GF

Spinach, shallots, bacon, hard boiled egg, sautéed mushrooms, and balsamic onions tossed in bacon vinaigrette and topped with Manchego.

PAIR WITH WEINKELLER ERBACH RIESLING

Spring Awakening \$12⁵⁰ GF

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

PAIR WITH AMETHYSTOS WHITE BLEND

Strawberry Fields \$11⁵⁰ GF

Ripe strawberries, mixed greens, toasted walnuts, shallots, feta, & balsamic vinaigrette.

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 Vinaigrette, Lemon Caper Dill, Balsamic Dijon, Avocado Ranch, Bacon Vinaigrette

Sandwiches & Entrees

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

Age of Asparagus Grilled Cheese \$10

Roasted asparagus, provolone, gruyere, and parmesan pressed between two hearty slices of rustic whole grain bread.

PAIR WITH LES DEUX MOULINS 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 CABRIALS PINOT NOIR

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 \$14

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 MERF CAB SAUV

Happy Napoli \$13⁵⁰

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

PAIR WITH LA QUERCIA MONTEPULCIANO

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 ULTRAVIOLET CABERNET

Swiss Turkey Melt \$12

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

PAIR WITH BREBIS PINOT NOIR

Toked Goat \$11⁵⁰

Roast chicken, balsamic onion, goat cheese, fresh basil, and provolone pressed on sourdough panini.

PAIR WITH CABRIALS PINOT NOIR

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

from the oven

Mahi Madness \$19 **GF**

Roasted Mahi Mahi filet atop a delightful warm Italian quinoa salad with fresh basil, roasted tomatoes, zucchini, arugula tossed in a lemon vinaigrette.

PAIR WITH OUR ORCHARD LANE SAUVIGNON BLANC

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 BREBIS PINOT NOIR

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 SHORT STREET CHENIN BLANC

Truffle Mac & Cheese \$9

Parmesan Mornay sauce, black truffle oil.

PAIR WITH AIRFIELD ESTATES SYRAH

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? Pickup 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

FROZÉ

\$8.00 Glass

Add a Bubbly Topper for

\$2.00

SEASONAL SANGRIA

8.50 per glass

HARNEY & SONS TEA

a personal pot for \$3.50

FRENCH PRESS COFFEE

2 cups per pot \$4

BREWED COFFEE

\$2 per person

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, guacamole, 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 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.

Classic French Toast \$10⁵⁰

A rich bread pudding, sliced and rolled in sugar, and caramelized on our grill 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 romaine lettuce if requested.

Smokey BLAT \$12⁵⁰

Bacon, crisp romaine, 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

Brewed Coffee

or

French Press Coffee

2 cups per pot

Cappuccino

Latte

Espresso

TEA

ICED

Black Currant

HOT

English Breakfast

Jasmine Green Tea

Cherry Blossom*

Lavender & Chamomile *

Peppermint *



JUICES & SODAS

Orange Juice

Pomegranate Juice

Lemonade

Perrier Sparkling Water

Coke

Diet Coke

Ginger Ale

Non-Alcoholic Wine Sodas:

Rosé, Pinot Noir, or Chardonnay

* caffeine free