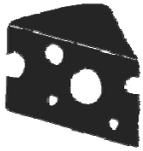


screwtop

wine bar and cheese shop



Drink what you like!



Cheese!

served with Fig Spread

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.

Parlez-vous Fromage?

Belletoile

Cow's Milk • Lorraine, France

mild and super-rich triple-crème brie - texture: soft

Tomme de Savoie

Cow's Milk • Rhone-Alps, France

mild with flavors of citrus, mushroom, and cellar - texture: semi-soft

Fourme d'Ambert *blue*

Cow's Milk • Auvergne, France

creamy, slightly spicy, & almost sweet - texture: soft

Chèvrelait

Caña de Cabra

Goat's Milk • Murcia, Spain

creamy and mild with tangy citrus notes - texture: soft

Truffle Goat

Goat's Milk • California

creamy chèvre flavored with truffles from Provence, France- texture: soft

Cablanca Goat Gouda

Goat's Milk • Netherlands

mild and sweet with a hint of goat milk tang - texture: firm

Sheepishly Spring

Pecorino Toscano Stagionato

Sheep's Milk • Tuscany, Italy

sharp, savory, and zesty aged pecorino - texture: firm

Rosemary Manchego

Sheep's Milk • La Mancha, Spain

coated in rosemary for an intense flavor- texture: firm

Grand Ewe Gouda

Sheep's Milk • Netherlands

rich with a toasted almond aroma- texture: firm

Have a Cow

Prairie Breeze

Cow's Milk • Iowa

creamy and slightly sweet - semi-firm

Chorherrenkäse

Cow's Milk • Austria

floral, fruity, mild, and buttery- semi-firm

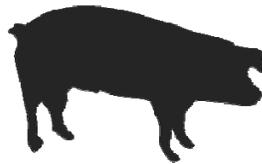
Prima Donna Gouda

Cow's Milk • Netherlands

Italian style gouda, sweet & nutty with caramel finish - semi-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

Pork

prosciutto rubbed with spices and smoked over beechwood

Bresaola

Beef

classic northern Italian dry-cured beef, sweet and aromatic

Saucisson À l'Ail

Pork

French garlic sausage made with Chablis wine

Accompaniments

\$2 each

Black Olive Tapenade

Clover Honey

Cornichons

Spicy Plum Chutney

Spanish Quince Paste

Pepper Jelly

Sour Cherry 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 will be added to parties of 5 or more.

Sharing & Pairing

small plates made with big love

Age of Asparagus Flatbread \$13⁵⁰

Asparagus, pesto, garlic olive oil, bacon, Gruyère, and Parmesan on grilled Naan bread.

PAIR WITH DOURTHE SAUVIGNON BLANC

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 TSW 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 COTÉ MAS BRUT ROSÉ

Pot Belly Pig Lettuce Wraps \$9⁵⁰

Our almost famous pulled pork, house-pickled veggies, cilantro, and crushed pistachios wrapped in crisp romaine and served with a spiced peanut sauce.

PAIR WITH ARMAS DE GUERRA MENCIA

A Perfect Date Night \$9⁵⁰

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

PAIR WITH PIXELS SPARKLING

Buffalo Sliders \$11

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

PAIR WITH WITH BIG GUY RED BLEND

Mary's Empanadas \$9⁵⁰

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

PAIR WITH CLOS DE LOS SIETE

Fiesta Nachos \$16 (GO MEAT FREE FOR 12.00)

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 GOOD KARMA RIESLING

I ♥ Grilled Cheese Sliders \$9⁵⁰

Who isn't a sucker for grilled cheese?! Our special blend of cheeses served with tomato coulis for dipping.

PAIR WITH ARCA NOVA VINHO VERDE

Puerco Loco Quesadillas \$11

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

PAIR WITH ARGENTO MALBEC

Soup & Salads

*add chicken or pulled pork to any salad 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

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

I Love You Berry Much Salad \$11⁵⁰

Bursting with fresh blackberries, ripe mandarin oranges, and dried cranberries on a bed of mixed greens. Topped with pistachios, fresh chèvre, and blackberry vinaigrette.

PAIR WITH CLOS LE VIGNEAU VOUVRAY

Detox Salad \$11⁵⁰

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 COTÉ MAS BRUT

Spring Awakening \$13⁵⁰

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

PAIR WITH DOURTHE SAUVIGNON BLANC

My Big Fat Greek Salad \$11⁵⁰

This figure friendly Greek salad tastes so lovely, you'll hardly miss the nachos! Capers, red onion, cucumber, pepperoncini, Kalamata olives, red peppers, tomatoes, and artichokes tossed with romaine in a Greek vinaigrette and topped with feta and toasted pita.

PAIR WITH VIZCONDE ALBARIÑO

Burrata Panzanella Salad \$12⁵⁰

Homemade croutons are tossed with Spring greens, grape tomatoes, basil, cucumbers, shallots, capers, and our red pepper jelly vinaigrette, finished with fresh Burrata.

PAIR WITH THE NED PINOT GRIS

Dressings

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

Blackberry Vinaigrette
Champagne Vinaigrette
Greek Vinaigrette

Balsamic Dijon
Chipotle Avocado Ranch

Lemon Honey Vinaigrette
Pepper Jelly Vinaigrette

Sandwiches & Entrees

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

NEW! I Need a Hero \$12

Speck, Sopressata, Italian Salami, Provolone cheese, shredded romaine, tomato, a sprinkle of Italian seasoning and a drizzle of olive oil served on a sub roll.

PAIR WITH ANNE PICHON RHONE BLEND

Chicken Pesto Panini \$11⁵⁰

Shredded chicken, Provolone, tomato, arugula, sundried tomato pesto, and mayonnaise, pressed on multigrain bread.

PAIR WITH MI MI EN PROVENCE WHITE

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 GC CELLARS PINOT NOIR

Happy Napoli \$13⁵⁰

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

PAIR WITH DUE TORRI PINOT NOIR

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 SOFA KING BUENO

Burrata Caprese \$13

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

PAIR WITH VINA SIEGEL VIOGNIER

Swiss Turkey Melt \$12

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

PAIR WITH FLYING CLOUD CABERNET SAUVIGNON

C'est la Brie \$13

Roast beef, Brie, arugula, red onion and horseradish mayo on a pumpernickel baguette.

PAIR WITH CHATEAU BEAULIEU ROSE

from the oven

Eat Caprese Love – Gluten Free \$16

Love the taste – skip the guilt! Spaghetti squash, roasted tomato sauce, fresh Mozzarella, Parmesan and basil.

PAIR WITH LA QUERCIA MONTEPULCIANO

Parmesan Herb Crusted Salmon \$19

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

PAIR WITH JULIA JAMES PINOT NOIR

The Whole Enchilada! \$10

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 CASTILLO MONJARDIN CHARDONNAY

Truffle Mac & Cheese \$9

Parmesan Mornay sauce, black truffle oil.

PAIR WITH BREAD & BUTTER CHARDONNAY

For the Lil' Winos in Training

children 10 & under please!

Grilled Cheesewich or PB&J - \$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



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.

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



Brunch

served Saturday and Sunday 10am-3pm

An excuse to drink Champagne for breakfast

Eye Openers

FLOWER POWER

Elderflower soda & Prosecco \$12

ORANGE OR POMEGRANATE MIMOSA

\$7.50 Glass or \$28 Carafe

SASSY SANGRIA

Ask your server for today's seasonal selection! Wine, fresh fruit, and juice topped with cava.

\$8.50 Glass or \$28 Carafe

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 a side salad and your choice of dressing.

Bacon Egg & Brie \$8⁵⁰

Applewood smoked bacon, creamy brie, and a fried egg on toasted sourdough.

Scrambled \$8⁵⁰

Two eggs scrambled plus a side of bacon & fruit.

Breakfast Pizza \$11⁵⁰

Pita bread topped with Parmesan, Swiss, red bell pepper, green onion, Provolone, bacon, chorizo, and two fried eggs straight from the pan. Oven-baked, garnished with green onion, and seasoned with garlic salt and a pinch of crushed red pepper.

Baked French Toast \$10⁵⁰

We make a rich bread pudding, slice it, roll it in sugar, and caramelize it on our grill with a side of bacon and fruit.

Grilled Cheese & Soup \$11

Our secret cheese blend melted on sourdough, served with a side salad and cup o' soup. Add bacon 1.50 *Add avocado for \$3

Breakfast Nachos \$11

Tortilla chips smothered in queso, Monterey Jack, scrambled eggs, bacon, black beans, and guacamole. Served with a side of our house made chipotle salsa, sour cream, and fresh fruit.

Cranberry Chicken Salad Sandwich \$9

Roasted chicken, cranberries, pecans, celery, and mayonnaise served on toasted whole grain and served with 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.

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.

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

Paris Black
Tropical Green
Cranberry Autumn
Chamomile
Peppermint
Holiday Spice



JUICES & SODAS

Orange Juice
Pomegranate Juice
Sparkling Water
Fizzy Lizzy Raspberry Lemonade
Elderflower Lemonade
Boylan Cane Cola
Diet Coke
Boylan Ginger Ale
Boylan Black Cherry
Boylan Root Beer
New, non-alcoholic wine sodas!
VIGNETTE Wine Country Soda Chardonnay
VIGNETTE Wine Country Soda Rosé
VIGNETTE Wine Country Soda Pinot Noir