

# screwtop

wine bar and cheese shop



## Drink what you like!



### Cheese!

*served with Pepper Jelly*

Choice 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

#### Belletoile

Cow's Milk • France

*buttery, smooth, and mellow brie – texture: soft*

#### St.Mang Garlic & Chives

Cow's Milk • Germany

*soft-ripened cheese with bright & fresh herbal flavor – texture: soft*

#### Rogue Smokey Blue

Cow's Milk • Oregon

*cold-smoked blue, crème brûlée with a hint of campfire – texture: soft*

### Here We Goat Again

#### Buche du Poitou

Goat's Milk • France

*fresh & sweet with classic gamey notes of a good chèvre – texture: soft*

#### Humboldt Fog

Goat's Milk • California

*buttermilk and fresh cream, floral, clean citrus finish – texture: soft*

#### Drunken Goat

Goat's Milk • Spain

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

### Just in Queso

#### Mahón

Cow's Milk • Spain

*buttery, sharp, salty in taste with a slight fruity flavor – semi-firm*

#### Rosemary Manchego

Sheep's Milk • Spain

*nutty Manchego coated in aromatic rosemary – firm*

#### Roth GranQueso

Cow's Milk • Wisconsin

*sharp, nutty deliciousness with a sweet, mellow finish – firm*

### Hard Day's Flight

#### Prairie Breeze Cheddar

Cow's Milk • Iowa

*aged white cheddar, medium sharp with subtle grassy notes – texture: firm*

#### Marieke Gouda

Raw Cow's Milk • Wisconsin

*rich, dense, sweet, and savory – texture: firm*

#### Bacon & Jalapeño Cheddar

Cow's Milk • Australia

*Australian Aged Cheddar and blended with real bacon and jalapeño peppers – 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*

#### Finochiona

*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 will be added to parties of 5 or more

# Sharing & Pairing

*small sharing plates made with big love*

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

A sampling of our favorite crostini. 1 piece each:

- \* Manchego/honey/pear
- \* Tomato Mozzarella
- \* Pimento Cheese & Bacon
- \* Hipster Avocado Toast

PAIR WITH PARES BALTA CAVA

## 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 FERNANDA CAPELLO PROSECCO

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

Choose two empanadas served with avocado crema and salsa on the side.

- \* 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 LEXICON CHADONNAY

## 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

## Sassy Saucy Asian Ribs \$9<sup>50</sup> GF

Three pork spareribs coated in Sriracha-hoisin BBQ sauce and topped with sesame seeds and scallions.

PAIR WITH HILLINGER SECCO ROSÉ

## 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 LALLIER 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 RUBUS 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

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 BOYA ROSÉ

# 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

## Spring Awakening \$13<sup>50</sup> GF

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

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 BUTTER BOMB CHARDONNAY

## 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, Lemon Caper Dill,  
Pepper Jelly Vinaigrette, Balsamic Dijon, Avocado Ranch

# Sandwiches & Entrees

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

## Age of Asparagus Grilled Cheese \$11<sup>50</sup>

Roasted asparagus, smashed avocado, Gruyère, Parmesan, and secret herbs grilled to perfection on whole grain bread.

**PAIR WITH MOKOROA 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**

## Braised Short Rib Sandwich \$14

Braised beef short ribs, pickled onion, Monterey Jack cheese, served on toasted rosemary focaccia bread with rosemary aioli.

**PAIR WITH LOCATIONS AR**

## 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 VALMINOR ALBARIÑO**

## 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 SPY VALLEY PINOT NOIR**

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

Mozzarella, smoked prosciutto, arugula, basil pesto, sundried tomato spread, and balsamic reduction pressed in the panini on tomato 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 FRANC BY FIELD RECORDINGS**

## Big Kahuna Tacos \$16

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 BOYA ROSÉ**

## from the oven

### Shroomies \$11 GF

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

**PAIR WITH DECERO MALBEC**

### Harvest Squash \$10 GF

Roasted Acorn squash stuffed with a medley of turkey, savory spices, apples, cranberries, and wild rice, topped with Parmesan. Gluten free!

**PAIR WITH DOMAINE DE LA BRETONNIERE MUSCADET**

### 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

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. Gluten free!

**PAIR WITH MENCOS RIOJA**

### Truffle Mac & Cheese \$9

Parmesan Mornay sauce, black truffle oil.

**PAIR WITH LEXICON CHARDONNAY**

## 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

### ORANGE OR POMEGRANATE MIMOSA

\$7.50 Glass or \$28 Carafe

### FLOWER POWER

Elderflower soda & Prosecco \$12

# Frozé!

\$7.50 glass

### 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.

### NEW! 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.

*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