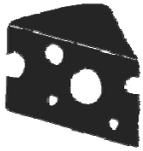


# screwtop

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

#### Fromager d'Affinois

Cow's Milk • Rhône-Alpes, France

buttery and luscious double-crème- texture: soft

#### Robiola due Latti

Cow & Sheep's Milk • Piedmont, Italy

milky and slightly mushroomy- texture: 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

#### Drunken Goat

Goat's Milk • Murcia, Spain

sweet, smooth, and delicately grapey – texture: soft

#### Cablanca Goat Gouda

Goat's Milk • Netherlands

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

### Three Sheeps to the Wind

#### Onetik

Cow & Sheep's Milk • Pays Basque, France

nutty, mild, and slightly sweet - texture: semi-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

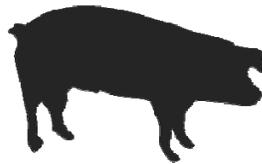
#### Prima Donna Gouda

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

#### Finocchiona

Pork

Dry cured salami made with whole fennel seeds

#### Mousse de Foie de Canard au Porto

Pork & Duck

A creamy duck liver mousse with pork and Port wine

### Accompaniments

#### \$2 each

Black Olive Tapenade

Clover Honey

Cornichons

Spicy Plum Chutney

Spanish Quince Paste

Pepper Jelly

Sour Cherry Spread

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 plates made with big love*

## **Tuscan Summer Flatbread \$13<sup>50</sup>**

Chicken, basil pesto, sun dried tomato pesto, garlic olive oil, shallots, capers, bacon, Gruyère, Provolone, and Parmesan on grilled Naan bread topped with fresh basil.

**PAIR WITH GERTRUDE TUSCAN RED**

## **Saganaki Shrimp \$14<sup>50</sup>**

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 WALNUT BLOCK SAUVIGNON BLANC**

## **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 COTÉ MAS BRUT ROSÉ**

## **Pot Belly Pig Lettuce Wraps \$9<sup>50</sup>**

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 \$9<sup>50</sup>**

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

**PAIR WITH GOOD KARMA RIESLING**

## **NEW! 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 VIZCONDE ALBARIÑO**

## **Buffalo Sliders \$11**

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

**PAIR WITH WITH STAND OUT RED**

## **Mary's Empanadas \$9<sup>50</sup>**

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 ARMAS DE GUERRA MENCIA**

## **I ♥ Grilled Cheese Sliders \$9<sup>50</sup>**

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 FERRANDIEIERE MALBEC**

# Soup & Salads

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

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

## **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>**

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

## **NEW! Summer Solstice Quinoa \$12<sup>50</sup>**

Mangoes, black beans, quinoa, red onion, red pepper, and ripe avocado served with champagne vinaigrette on the side. *Optional salad add ons:*

Bacon \$2 Guacamole \$3 Oven Roasted Shrimp for \$6

**PAIR WITH MAPRECO VINHO VERDE ROSE'**

## **NEW! Watermelon Salad \$11<sup>50</sup>**

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

A sprinkle of feta to top it all off!

## **My Big Fat Greek Salad \$11<sup>50</sup>**

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 BRIDGE LANE WHITE MERLOT**

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

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 TENUTA DI TAVIGNANO VERDICCHIO**

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

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**

## 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, Greek Vinaigrette, Lemon Honey, Balsamic Dijon, Avocado Ranch, Pepper Jelly Vinaigrette**

# Sandwiches & Entrees

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

## **NEW! Hang Ten Hawaiian Chicken \$13<sup>50</sup>**

Roasted chicken, red onion, bacon, pineapple, guacamole, Monterey Jack cheese, and teriyaki sauce on a toasted jalapeno cheddar bun.

**PAIR WITH BLEU DE MER ROSÉ**

## **NEW! 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 VIZCONDE ALBARIÑO**

## **NEW! I Need a Hero \$12**

Speck, Sopresatta, 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 SAURAS 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 LA QUERCIA MONTEPULCIANO**

## **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 GINI SOAVE**

## **Swiss Turkey Melt \$12**

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

**PAIR WITH AIRFIELD CABERNET SAUVIGNON**

## **C'est la Brie \$13**

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

**PAIR WITH SHY OX ROSE'**

## **Chicken Pesto Panini \$11<sup>50</sup>**

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

**PAIR WITH TENUTA DI TAVIGNANO VERDICCHIO**

## **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 LE FRAGHE BARDOLINO**

## from the oven

## **Parmesan Herb Crusted Salmon \$19**

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

**PAIR WITH MILE 71 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

### STRAWBERRY BASIL SPARKLER

Basil simple syrup and muddled strawberry puree topped with sparkling wine.

\$11

### 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 a side salad and your choice of dressing.

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

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

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

Two eggs scrambled plus a side of bacon & fruit.

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

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 \$10<sup>50</sup>

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 \$10<sup>50</sup>

Bacon, crisp romaine, avocado, juicy tomatoes and chipotle mayo on toasted sourdough.

### 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.

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  
Coke  
Diet Coke  
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