

screwtop

wine bar and cheese shop



Drink what you like!



Cheese!

Accompanied by fig spread & dried fruit

choose three \$17, six \$33, or à la carte \$6⁵⁰

Served with complementary baguette, raisin walnut bread, and New York flatbread. Gluten free crackers available on request.

Creamy & Dreamy

Fromager d’Affinois

Soft - Cow’s Milk – France
creamy, silky, and mild, great with bubbly!!

Rougette

Soft - Cow’s Milk – Germany
creamy, buttery and mild in taste

St Angel

Soft – Cow’s Milk – France
decadent triple-crème, thick and buttery with a hint of mushroom

Women Cheesemakers

Humboldt Fog Cheesemaker: Mary Keehn

Firm – Goat’s Milk – California
buttermilk and fresh cream, complemented with floral notes, herbaceous overtones, and a clean citrus finish

Marieke Gouda Cheesemaker: Marieke Penterman

Firm – Cow’s Milk – Wisconsin
Young Gouda aged 2 months. Creamy, buttery and mild with slightly sweet notes.

Point Reyes Toma

Cheesemakers: Diana Hagan, Lynn Stray, Jill Basch
Firm – Cow’s Milk – Wisconsin
Dutch-style Farmer’s cheese; buttery, creamy flavor with a grassy tang finish

Hard Day’s Flight

Prairie Breeze

Firm – Cow’s Milk – Iowa
sweeter than your typical cheddar with lots of flavor and crumbly yet creamy with a little crunch

Drunken Goat

Firm – Goat’s Milk – Spain
soaked with red wine for a slight fruity flavor

Rosemary Manchego

Firm – Sheep’s Milk – Spain
buttery Manchego coated with aromatic rosemary

Dublin or Nothin’

Irish Whiskey Cheddar

Semi-Firm – Cow’s Milk – Ireland
combines the smooth, woody and nutty taste of pure Irish Whiskey with the rich and creamy flavors of the cheddar.

Irish Stout Cheddar

Semi-Firm – Cow’s Milk – Ireland
beautifully marbled with Irish Stout for a malty, caramel flavor

Cashel Blue

Firm – Cow’s Milk – Utah
mild and creamy blue. balanced and approachable

Accompaniments

\$3 each

Black Olive Tapenade
Clover Honey
Cornichons
Spicy Plum Chutney
Spanish Quince Paste

\$6.50 each

Truffle Popcorn
Truffle Honey
Marcona Almonds
Castelvetroano Olives

Charcuterie



served with whole grain mustard & cornichons

Speck

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

Finocchiona

Traditional Tuscan-style 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.

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

Baked Goat Cheese \$14⁵⁰

Please allow 15 minutes for the baked goat
Warm chèvre, rolled in Herbes de Provence, served with toasted baguette and plum chutney.
PAIR WITH LA CROIX SANCERRE

Fiesta Nachos lg \$17/sm \$12

(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 VOLADOR SPANISH RED

I ♥ Grilled Cheese Sliders \$9⁵⁰

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 CLOS PEGASE CHARDONNAY

Butternut Squash Tacos \$11 **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 GOOD KARMA RIESLING

A Perfect Date Night \$10

Medjool dates stuffed with Danish blue cheese, wrapped in bacon and finished with a balsamic glaze.
PAIR WITH PUBLIC RADIO RED

Pot Belly Pig Lettuce Wraps \$8

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

Puerco Loco Quesadillas \$12

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

Burrata Bruschetta \$12⁵⁰

Two hearty pieces of thick cut rustic baguette topped with rich burrata and fresh tomato basil relish.
PAIR WITH LEXICON SAUVIGNON BLANC

Buffalo Sliders \$9⁵⁰

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

Turkey Meatball Poppers \$ 12

Four little Italian turkey meatballs stuffed with mozzarella, served in a bath of warm marinara.
Fresh or toasted baguette available upon request.
PAIR WITH TAKING ROOT BLANC DE CAB

Soup & Salads

*add roasted salmon for \$9
add roasted chicken for \$5
add pulled pork for \$5*

Soup \$4⁵⁰

Hearty tomato bisque or our seasonal soup of the day. Ask your server for today's selection.

Detox Salad \$13⁵⁰ **GF**

Mixed greens, chickpeas, and red onion tossed in a lemon honey vinaigrette and topped with feta, avocado, and toasted sunflower seeds.
PAIR WITH STEININGER GRÜNER VELTLINER

Side Salad \$4⁵⁰ **GF**

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

Butternut Squash Salad \$12⁵⁰ **GF**

Mixed greens topped with roasted butternut squash, dried cranberries, shallots, goat cheese, bacon crumbles, and toasted pecans served with Champagne vinaigrette on the side.
PAIR WITH LISMORE SAUV BLANC

Dressings

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

Champagne Vinaigrette
Lemon Honey Vinaigrette
Avocado Ranch

Sandwiches & Entrees

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

New Pepper Popper Grilled Cheese \$11⁵⁰

Roasted poblano peppers smothered with a creamy jalapeno spread and provolone on toasty jalapeno cheddar brioche.

Add bacon \$1.50

PAIR WITH TAKING ROOT BLANC DE CABERNET

Salmon BLT \$16

Oven roasted salmon, lemon Sriracha aioli, crisp romaine lettuce, red onion, tomato and bacon on toasted ciabatta. Add avocado \$3.00

PAIR WITH LOVE, OREGON PINOT NOIR

Swiss Turkey Melt \$14

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

PAIR WITH FARMLANDS PINOT NOIR

Burrata Caprese \$14

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

PAIR WITH CAMPET STE. MARIE CHARD

Buffalo \$15

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 1750 TANNAT

Hot Cuban Sandwich \$15 – *Best in D.C. Area!*

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 IRONSIDE CAB SAUV

For the Lil' Winos in Training
children 10 & under please!

Grilled Cheesewich or PB & Fig Jam - \$5
served with kettle chips

from the oven

New Austrian Goulash \$16

Tender braised Beef infused with sweet Hungarian Paprika. Served on top of Taleggio mashed potatoes and topped with a dollop of sour cream.

PAIR WITH ANTON BAUER WAGRAM CUVÉE

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

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

PAIR WITH REERDY SANCERRE ROSE

New Holy Molé Enchiladas \$13 **GF**

Three roasted chicken enchiladas wrapped in corn tortillas layered with homemade mole sauce and topped with melted Monterey Jack cheese, sour cream, sliced avocado and cilantro. Served with a side salad.

PAIR WITH STEININGER ZWEIGELT

Truffle Mac & Cheese \$10

Parmesan Mornay sauce, black truffle oil.

PAIR WITH SMOOTH SAILING ROSE

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

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.

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

Brunch

served Saturday and Sunday 10am-3pm

An excuse to drink Champagne for breakfast

eye openers

MIMOSA (ORANGE, POM, OR BLUSHING)

\$7.50 Glass or \$28 Carafe

What's a blushing mimosa? We're so glad you asked!

A blushing mimosa is our classic orange mimosa with just a touch of cranberry juice added to give it a lovely rosy glow.

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 \$13⁵⁰

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 \$11

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 \$11⁵⁰

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

Scrambled \$9⁵⁰ **GF**

Two eggs scrambled plus a side of bacon and fruit.

The Weekend \$11⁵⁰

Two eggs over easy, topped with smashed ripe avocado, apple wood smoked bacon, on toasty ciabatta bread. Served with soup, salad, fruit or chips.

Wilson's Classic Pancakes \$10

Three fluffy pancakes 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 \$11

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 \$15

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.

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

COFFEE

Brewed Coffee

or

French Press Coffee

2 cups per pot

Cappuccino

Latte

Espresso

TEA

ICED

Black Currant

HOT

English Breakfast

Cherry Blossom Green

Holiday Herbal

Lavender & Chamomile *

Peppermint *



JUICES & SODAS

Orange Juice

Pomegranate Juice

Cranberry Juice

Lemonade

Sparkling H2O: plain, lemon, lime or grapefruit

Coke

Diet Coke

Saranac Shirley Temple

* caffeine free