

screwtop

wine bar and cheese shop



Drink what you like!



Cheese!

served with fig spread & dried fruit

Flight 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

Notre Dame Brie

Cow's Milk • France

flavor of fresh cream with a delicious hint of mushroom – texture: soft

Pumpkin Chèvre

Cow's Milk • Vermont

creamy chèvre blended with pumpkin and spices– texture: soft

Brebirousse d'Argental

Sheep's Milk • France

savory, creamy, nutty and complex – texture: soft

Feelin' Boozy

a la Chimay Première

Cow's Milk • Belgium

apricot and peach notes enhanced by a hint of bitterness - texture: soft

Guinness Cheddar

Cow's Milk • Ireland

full, rich, tangy, and chocolatey - texture: soft

Whiskey Cheddar

Cow's Milk • Ireland

rich & creamy with the woody and nutty taste of Irish Whiskey.– soft

Hard Day's Flight

MoonRabbit

Cow's Milk • Wisconsin

milky sweet cheddar with herbal chartreuse notes – firm

Frankfully Frightening Gouda

Cow's Milk • Netherlands

blended with garlic (to scare the vampires!) and basil – firm

Rosemary Manchego

Sheep's Milk • Spain

nutty Manchego coated in aromatic Rosemary– firm

La Dolce Vita

Robiola due Latte

Cow & Sheep's Milk • Piedmont, Northern Italy

creamy & decadent, mushroom notes – soft

Buffalo Taleggio

Buffalo Milk • Lombardy, Northern Italy

rich and tangy – soft

Sottocenere Truffle

Cow's Milk • Veneto, Northern Italy

indulgent with the essence of black truffle – semi-soft

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.

Out of the Blue

Bay Blue

Cow's Milk • Point Reyes, California

mellow flavor and sweet, salted-caramel finish

Gorgonzola Dolce

Goat's Milk • Piedmont, Italy

tangy with notes of sour cream

Bleu d'Auvergne

Cow's Milk • Lyon, France

buttery, spicy & tangy



Italian Meat Flight

served with whole grain mustard & cornichons

Speck

cured ham rubbed with spices and smoked over beech wood

Finocchiona Salami

traditional Tuscan-style salami flavored 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
Castelvetroano Olives

To ensure the best service possible, we do not offer separate checks
20% Gratuity may be added to parties of 5 or more

Sharing & Pairing

small sharing plates made with big love

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 MONTENIDOLI FIORE VERNACCIA

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 THE BLACK SHIRAZ

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 CLOS AMADOR ROSÉ CAVA

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 \$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

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 DAVID NOYES MERLOT

A Perfect Date Night \$9⁵⁰ GF

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

PAIR WITH PORTELL CAVA

Buffalo Sliders \$7⁵⁰

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

PAIR WITH WITH MERF CABERNET

Pot Belly Pig Lettuce Wraps \$6⁵⁰

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 NOLLEN ERBEN RIESLING

Mary's Empanadas \$6⁵⁰

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

PAIR WITH ARESTI BELLAVISTA CABERNET

Puerco Loco Quesadillas \$11

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

PAIR WITH MATSU EL RECIO

Soup & Salads

*add roasted salmon to any salad for \$9
add chicken, pulled pork, or shrimp for \$5*

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 \$11⁵⁰ 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

Kale Yeah \$11⁵⁰ GF

Baby kale tossed with lemon honey vinaigrette, shaved fennel, golden raisins, green onion, toasted almonds and topped with Manchego cheese.

PAIR WITH JEAN REVERDY SANCERRE ROSÉ

Italian Chopped Salad \$ 11⁵⁰ GF

Mixed greens, crisp romaine, roasted red peppers, shallots, pepperoncini, roasted artichokes, hazelnuts, crispy prosciutto topped with shaved parmesan and served with a side of balsamic vinaigrette.

PAIR WITH LA SPINETTA VERMENTINO

NEW! Fig & Burrata Salad \$12⁵⁰ GF

Fresh figs, mixed greens, shallots, pistachios and Burrata topped with a light balsamic glaze. Add crispy prosciutto for \$1 more. Sweet and savory, mmmhmm!

PAIR WITH CLOS DE VIGNEAU VOUVRAY

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, Balsamic Dijon, Avocado Ranch

Sandwiches & Entrees

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

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 KLEE PINOT IN A CAN

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 LA SPINETTA ROSE

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 PENCE RANCH PINOT

Happy Napoli \$13⁵⁰

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

PAIR WITH TORRE A CONA CHIANTI

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 SYRANE

Swiss Turkey Melt \$12

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

PAIR WITH OAK FARM RED BLEND

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! SPUD-tacular! \$9 **GF**

Baked 'tater stuffed with a heaping helping of yumminess! Choice of Broccoli & Cheddar or Buffalo Hot Wing Spud!

PAIR WITH EVESHAM WOOD WHITE BLEND

NEW! Drunken Chicken \$ 14⁵⁰ **GF**

Bone-in chicken thighs braised in Riesling, garlic, and shallots. Served on a blanket of Taleggio mashed potatoes.

PAIR WITH CLOS DE VIGNEAU VOUVRAY

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 BLEU DE MER ROSÉ

The Whole Enchilada! \$10 **GF**

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 CAN FEIXES RED BLEND

Truffle Mac & Cheese \$9

Parmesan Mornay sauce, black truffle oil.

PAIR WITH VINA SANZO VERDEJO

NEW! Sundried Tomato Mac & Cheese \$9 **GF**

Sundried tomatoes, goat cheese, gluten free pasta. Comfort without the guilt!

PAIR WITH CHATEAU FAMAIEY MALBEC

NEW! Pumpkin Mac & Cheese \$9

Pumpkin purée, fall spices, and cheddar cheese.

PAIR WITH BUTTERY BOMB CHARDONNAY

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? 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

FLOWER POWER

Elderflower soda & Prosecco \$12

PURPLE HAZE

frozen red sangria made with Cabernet Sauvignon, blood orange juice & raspberry puree

APPLE CIDER SANGRIA

8.50 per glass

FRENCH PRESS COFFEE

2 cups per pot \$3.50

HARNEY & SONS TEA

a personal pot for \$3.00

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 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

Two eggs scrambled plus a side of bacon & fruit.

The Weekend \$9⁵⁰

Toasted English muffin topped with smashed ripe avocado, apple wood smoked bacon, and an over easy egg. Served with soup, salad, fruit or chips.

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

NEW! Pumpkin Spice French Toast \$10⁵⁰

Fall is in the air! Enjoy this seasonal brunch treat which is made like a rich pumpkin bread pudding, sliced and grilled on the panini and topped with pumpkin seeds. 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

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 \$10⁵⁰

Bacon, crisp romaine, avocado, juicy tomatoes 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 & pickles, pressed on a French roll. Served with soup, salad or chips.

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