

# screwtop

wine bar and cheese shop



## Drink what you like!



### —cheese!

*served with fig spread & dried fruit*

*Complementary baguette, raisin walnut bread, and New York flatbread.  
Gluten free crackers available on request.*

**flight of three \$17 • six \$33 • à la carte \$6<sup>50</sup>**

### Creamy & Dreamy

#### **Humboldt Fog**

Goat's Milk – Arcata, California  
*flavors of fresh cream, floral notes, herbaceous, clean citrus finish*

#### **Fromager d'Affinois**

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

#### **Omorro Azores**

Soft – Cow's Milk – Azores, Portugal  
*Creamy and unctuous with a slight tang*

### Feelin' Boozy

#### **Drunken Goat**

Firm – Goat's Milk – Spain  
*soaked in red wine. smooth and mild with a fruity note.*

#### **Jasper Hill Gose-Washed Willoughby**

Semi-soft – Cow's Milk – Vermont  
*succulent and buttery with an earthy aroma.  
Washed with Gose from Vermont's Lost Nation Brewing*

#### **Beevino**

Firm – Cow's Milk – Utah  
*creamy aged cheddar with a sweet wine flavor*

### Hard Day's Flight

#### **Prairie Breeze**

Firm – Cow's Milk – Iowa  
*creamy, crumbly, slightly sweet with a crystalline crunch*

#### **Campo de Montalban**

Firm – Cow, Sheep, & Goat's Milk – Spain  
*similar to manchego but made using three milks.  
nutty, buttery, and complex.*

#### **Prima Donna**

Firm – Cow's Milk – Netherlands  
*sweet, nutty flavor with a distinct caramel aftertaste*

### Summer Cheese Makes Me Feel Fine

#### **Vento d'Estate "Summer Wind"**

firm – Cow's Milk – Veneto, Italy  
*full-flavored, fruity, and moderately sharp.  
Aged beneath a blanket of high mountain hay, which imparts the  
aroma of a lush meadow*

#### **Banana Coconut Gouda**

Firm – Cow's Milk – Netherlands  
*organic coconut cream and some banana added for extra flavor  
and creaminess*

#### **The Rattlesnake**

Firm – Cow's Milk – Wisconsin  
*Cheddar infused with premium gold tequila and Habanero  
peppers. Spicy, sweet, tropical, and HOT!*

### charcuterie



*served with whole grain mustard & cornichons*

#### **Speck**

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

#### **Calabrese**

*uncured italian salami with organic red pepper and paprika*

#### **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  
Castelvetro Olives

*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*

## Butternut Squash Tacos \$9<sup>50</sup> **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 THE NED PINOT GRIGIO**

## 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 FRITZ MÜLLER SECCO ROSÉ**

## Fiesta Nachos lg \$16/sm \$10

(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 PROIBIDA RED**

## 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 SANTA BARBARA CHARDONNAY**

## Big Kahuna Tacos \$12 **GF**

Two Mahi Mahi tacos served on corn tortillas with summer slaw, avocado, salsa, lime wedge, and cilantro crema on the side.

**PAIR WITH PRAIA "BEACH" ROSÉ**

**ADD ADDITIONAL TACO FOR \$5**

## 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 QUINTA de GOMARIZ ESPADEIRO ROSÉ**

## 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 PAUL D FRIZZANTE ROSÉ**

## Pot Belly Pig Lettuce Wraps \$6<sup>50</sup>

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 GOOD KARMA RIESLING**

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

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

**PAIR WITH LEXICON SAUV BLANC**

## Puerco Loco Quesadillas \$11

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

**PAIR WITH PILGRIM MENCIA**

## Burrata Bruschetta \$11<sup>50</sup>

Two hearty pieces of thick cut rustic baguette topped with rich burrata and fresh tomato basil relish.

**PAIR WITH PIETER CRUYTHOFF**

## Buffalo Sliders \$7<sup>50</sup>

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

**PAIR WITH WITH L'ADAGE MERLOT**

# Soup & Salads

*add chicken or pulled pork for \$5  
add roasted salmon or mahi mahi 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> **GF**

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

## Detox Salad \$13<sup>50</sup> **GF**

Mixed greens, chick peas, and red onion tossed in a lemon honey vinaigrette and topped with chopped, feta, avocado, and toasted sunflower seeds.

**PAIR WITH THE NED PINOT GRIS**

## 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 CHATEAU LARROQUE WHITE BORDEAUX**

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

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 TECHNI ALIPIAS**

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

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

**PAIR WITH EARLY MOUNTAIN ROSÉ**

## 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 Vinaigrette, Greek Vinaigrette, Balsamic Dijon, Avocado Ranch, Pepper Jelly Vinaigrette

# 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 BALIUS MERLOT**

## 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 BORN TO RUN ROSÉ**

## Hot Cuban Sandwich \$14

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 PORTUGAL RED FLIGHT**

## Swiss Turkey Melt \$12

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

**PAIR WITH LUNDEEN PINOT NOIR**

## Toked Goat \$11<sup>50</sup>

Roast chicken, balsamic onion, goat cheese, fresh basil, and provolone pressed on sourdough panini.

**PAIR WITH OCTOPODA CABERNET SAUVIGNON**

## 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 BACON RED BLEND**

## We Dig the Pig 🐷 \$13<sup>00</sup>

Soppressata, Mortadella, Speck, and Provolone served on a toasted sub roll with hot peppers, romaine, and a zesty vinaigrette.

**PAIR WITH CASA DE SANTAR**

## 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 SHORT STREET PINOTAGE**

## The Whole Enchilada! \$12 **GF**

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

**PAIR WITH ATHENA CABERNET**

## Truffle Mac & Cheese \$9

Parmesan Mornay sauce, black truffle oil.

**PAIR WITH PAUL D FRIZZANTE ROSÉ**

## For the Lil' Winos in Training

*children 10 & under please!*

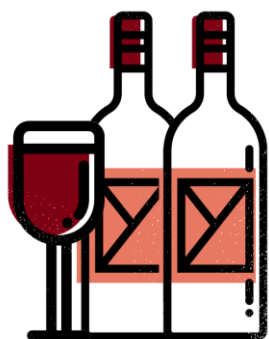
## Grilled Cheesewich or PB & Fig Jam - \$5

*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**

### 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

**SEASONAL SANGRIA**  
8.50 per glass

**FRENCH PRESS COFFEE**  
2 cups per pot \$4

**FROZÉ**  
\$8.00 Glass

**HARNEY & SONS TEA**  
a personal pot for \$3.50

**BREWED COFFEE**  
\$2 per person

Add a Bubbly Topper for \$2.00

## 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 we've added to this traditional Mexican breakfast of tostada, guacamole, 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> **GF**

Two eggs scrambled plus a side of bacon and fruit.

### The Weekend \$11<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.

### 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 \$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 lettuce if requested.

### Smokey BLAT \$12<sup>50</sup>

Bacon, crisp romaine, juicy tomatoes, avocado and chipotle mayo on toasted sourdough. Served with soup, salad or chips.

### Hot Cuban Sandwich \$14

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  
Lavender & Chamomile \*  
Peppermint \*



## JUICES & SODAS

Orange Juice  
Pomegranate Juice  
Cranberry Juice  
Lemonade  
Sparkling Water  
Coke  
Diet Coke  
Shirley Temple Soda

*Non-Alcoholic Wine Sodas:*  
Rosé, Pinot Noir, or Chardonnay

\* caffeine free