

Screwtop

1025 N Fillmore St 22201-6701 · +17038880845 · Updated: Jan 14, 2026

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SOUP & SALADS 7

Soup \$3.50

hearty tomato bisque or soup of the day

Side Salad \$3.00

choose from balsamic dijon, blue cheese, champagne vinaigrette, bacon vinaigrette, or lemon caesar

Spinach Salad AVAILABLE OPTIONS

baby spinach, apple wood bacon, balsamic tomatoes, cheese, avocado, egg, and bacon crumbles. served with champagne vinaigrette on the side . pair with clifton springs chardonnay strawberry fields salad 10.00
ripe strawberries, baby spinach, pecans, bacon and goat cheese tossed with a savory onions, and candied walnuts served with blue cheese dressing on the side

\$9.50

Add Roasted Chicken Breast:

\$3.50

Lemon Caesar Salad \$9.00

Lemon Chicken Caesar Salad \$11.50

dressed with house made garlic croutons and shaved reggianoparmagiano

Cobb Salad \$11.50

roasted chicken breast atop crisp romaine with grape tomatoes monterey jack cheese avocado, egg, and bacon crumbles. served with champagne vinaigrette on the side

Strawberry Fields Salad AVAILABLE OPTIONS

ripe strawberries, baby spinach, pecans, bacon and goat cheese tossed with a savory bacon vinaigrette

\$10.00

Add Roasted Chicken Breast:

\$3.50

CHEESE FLIGHTS 4

Mucho Queso AVAILABLE OPTIONS

drunken goat; spain, goat urgelia; spain, cow cabra paprika; spain, goat

\$17.00

Add Suggested Wine Pairings: \$10.00

No Need To Be Sheepish AVAILABLE OPTIONS

pecorino pepato; italy, sheep manchego curado; spain , sheep ossauraty; france (r), sheep

\$17.00

Add Suggested Wine Pairings: \$12.50

Oh-so-luscious AVAILABLE OPTIONS

kunik; new york, goat & cow robiola; italy, cow & sheep brie de nangis; france, cow

\$17.00

Add Suggested Wine Pairings: \$17.25

Heavenly Chevres

fromage blanc; new york, goat bucheron; france, goat humboldt fog; california, goat

AVAILABLE OPTIONS

\$17.00

Add Suggested Wine Pairings: \$16.50

ENTREES 8

Buffaloaf

\$13.00

my (mil)s meatloaf sandwiches are legendary and this version uses leaner and sweeter ground bison, crispy bacon crumbles and sundried tomatoes. we melt cheddar cheese and place the gut busting spectacle on ciabatta with chipotle aioli. perfect with thacher zinfandel

Wendels Low Country Lasagna

\$15.00

layers of tender beer braised beef & screwtops secret southern cheese blend, bathed in a rustic roasted tomato sauce and served bubblin hot with toasty garlic bread and a side salad. pair with jam cabernet

Macs Mac n Cheese Trio

AVAILABLE OPTIONS

chipotle goat, tangy blue, & truffle mac baked till golden brown. the ultimate comfort food! great with mr. blacks concoction gsm blend

\$15.00

Add A Side Salad:

\$3.00

Swiss Grilled Cheese & Soup

\$9.50

(or salad)mountain swiss with caramelized onions served on toasted sourdough great with bodegas sass pinot noir

Burrata Caprese

\$12.00

fresh italian burrata (creamy & dreamy mozzarella), sliced tomato, basil pesto, and a drizzle of olive oil served on ciabatta. pair with la valentina pecorino

We Dig The Pig

\$10.50

capicola ham, sopresatta, mortadella, speck and provolone served on a toasted baguette with roasted tomatoes. hot peppers available upon request! pair with volpetti cesanese

Toked Goat

\$11.00

roasted chicken breast, herbed chevre, pesto, balsamic red onion compote pressed between firehook sourdough. pair with lil rippa sauvignon blanc

Sophias Serenade

\$10.50

prosciutto, buffalo mozzarella, sun dried tomato pesto, and mixed greens on fresh ciabatta. delightful with domaine sorin rose

ADDITIONAL ACCOMPANIMENTS TO MAKE YOUR CHEESE FLIGHT SOAR! 12

Spicy Plum Chutney

\$2.00

Hot Peach Chutney

\$2.00

Quince Paste

\$2.00

Onion Confit

\$2.00

Fig Spread, Peppadews

\$2.00

Cornichon

\$2.00

Roasted Red Pepper Spread	\$2.00
Black Olive Tapenade	\$2.00
Truffle Popcorn	\$6.50
Truffle Honey	\$6.50
Spanish Almonds	\$6.50
Castelvetro Olives	\$6.50

SHARING & PAIRING 9

Caprese Skewers	\$10.00
fresh mozzarella, fresh basil, cherry tomatoes and a delightful balsamic glaze tasty with babbo prosecco	
Buffalo Sliders	\$9.50
three lil bison meatloaf sliders topped with cheese, onion chutney, and chipotle aioli. perfect with clifton springs cabernet	
Grilled Cheese Sliders	\$9.50
our special blend of cheeses served with tomato coulis for dipping. perfect with veritas viognier	
My Big Fat Greek Trio	\$12.00
feisty feta, kalamata olives, roasted red pepper hummus & warm mini pita bread. pair with akakies xinomavro greek rose	
Bbq Quesodilla	\$9.50
bbq beef, a special blend of cheeses & caramelized onion heaven! try with avery white rascal (belgian white)	
A Perfect Date Night	\$9.00
medjool dates wrapped with bacon and stuffed with stilton blue cheese served with a balsamic glaze. pair with nemesio pinot noir	
Cheddar Bacon Bruschetta	\$9.50
little toasts rubbed with garlic and topped with a secret blend of cheddars, sprinkled with crispy bacon. perfect with lagunitas hop stupid (22oz.)	
Bbq Beef Sliders	\$9.50
braised beef with texas style bbq sauce. tasty with alpamanta malbec	
Baked Goat	\$13.50
warm chevre topped with herbs de provence, served with toasted baguette and spicy plum chutney. large enough to share with three friends. pair with perchaud chablis	

CHARCUTERIE FLIGHT 2

Charcuterie Flight Made In Virginia	AVAILABLE OPTIONS
napoli; apple wood smoked molisana; pepper and garlic calabrese; spicy paprika	\$17.00
	Add Suggested Wine Pairings: \$14.00
Lomo Iberico Single Meat Plate \$6.50	\$17.00
try this delectable cured pork loin made from free range spanish pigs!	