

GCDC

grilled cheese plate

Comes with greens, a cornichon crispy tot kabob, and a shot of tomato soup. 12

BREAD: white or wheat

CHEESE: cheddar blend or Gruyère blend

VEGETABLE: jalapeño, tomato, spinach, onion, artichoke heart or kimchi

MEAT: serrano ham, bacon, chicken or chorizo

SAUCE: GCDC spicy sauce, cornichon dijon or fig jam



savory

JUST A BITE one for 3 | four for 10
olive mix Spanish nuts
parm crisps stuffed dates

MELTED CAMEMBERT 8
with honey & thyme

CITRUS FENNEL SALAD 8
with feta & mint

GCDC CRISPY TOTS 8

American: cheddar sauce, bacon, jalapeños, onion, GCDC spicy sauce

Canadian: melted cheese curds, bacon, house mushroom gravy

SPINACH CRUMBLE 8
with blue cheese & nuts

GREENS WITH CRISPY PARM 8
and house dressing



sweet

MARSCARPONE 6
with fruit compote & almond tuile

BREAD PUDDING 6
with Bailey's, coffee & cream

SWEET GRILLED CHEESE BITE 6
changes daily - ask server for details

cheese

Each selection comes with assorted breads, fig preserve, and seasonal condiments.

one for 6 | three for 16 | five for 26

FRESH & SOFT-RIPENED

delicate, young cheeses / pair well with crisp ales, dry whites and champagne

Fresh Robiola	pasteurized cow, Italy, fresh and light
Cremont	pasteurized goat and cow, Vermont, buttery & tangy
Harbison	pasteurized cow, Vermont, mustardy & rich

WASHED

pungent, semi-firm cheeses / pair well with beer, bourbon, and full reds

Cabra La Mancha	raw goat, Maryland, stinky but mild
Grayson	raw cow, Virginia, pudgy & beefy
Ameribella	raw cow, Indiana, mushroom & barnyard

AGED

a broad category for firm / pair well with complex beers and wines or your favorite cocktail

Cabot Clothbound Cheddar	pasteurized cow, Vermont, tart & addictive
Manchego	raw sheep, Spain, salty sweet
Gouda	raw cow, Holland, caramelly & buttery
Beaufort	raw cow, France, citrusy & nutty
Pecorino Grand Cru	raw sheep, Italy, grassy & herby

BLUE

made with blue veining / typically enjoyed last on a cheese plate / pair well with port, sweet wines, and stouts

Gorgonzola Dolce	pasteurized cow, Italy, rich & sweet
Blue Paradise	pasteurized cow, Wisconsin, double cream, smooth
Stilton	raw cow, UK, less creamy, more vegetal



RIGHTEOUS PAIRING

Each week, we turn to the cheesemongers at Righteous Cheese in Union Market to pick one thing they think is just great. Ask server for details



charcuterie

Each selection comes with assorted breads, pickles, and whole grain mustard.

one for 6

three for 16

five for 26

JAMON SERRANO

SWEET SOPRESSATA

COUNTRY PATE

SPICY CHORIZO

CHICKEN LIVER MOUSSE



DRINKS

located on the back of the menu

beer

DRAFT

YUENGLING LAGER 5
Pottsville, PA

DC BRAU CITIZEN ALE 7
Right Down the Street, DC

BOTTLE AND CAN

6 POINT BENGALI TIGER IPA 8
16oz can, Brooklyn, NY

BELLS TWO HEARTED ALE 7
Kalamazoo, MI

**OMMEGANG RARE VOS
BELGIAN STYLE ALE** 7
Cooperstown, NY

**BOULEVARD SMOKESTACK 6TH
GLASS BELGIAN DARK ALE** 8
Kansas City, MO

**BREWERS RESURRECTION
ABBY BROWN ALE** 6
Can, Baltimore, MD

**LAGUNITAS BREWING HOP
STOOPID ALE** 16
22oz Magnum, Petaluma, CA

**GREAT DIVIDE NOMAD
GERMAN PILSNER** 7
Denver, CO



LAGANUTIS CZECH STYLE PILS 7
Petaluma, CA

ALHAMBRA ESPECIAL PILSNER 7
Spain

**ALLAGASH WHITE
BELGIAN WHEAT** 8
Portland, ME

ANCHOR STEAM LAGER 6
San Francisco, CA

FOUNDERS BREAKFAST STOUT 8
Grand Rapids, MI

**NORTH COAST OLD RASPUTIN
RUSSIAN IMPERIAL STOUT** 8
Fort Bragg, CA

CHAPEAU APRICOT LAMBIC 12
Belgium

**FOX BARREL BLACKBERRY
PEAR CIDER** 7
Colfax, CA

HEINEKEN 6
Netherlands

AMSTEL LIGHT 6
Netherlands

TECATE 6
16oz Can, Mexico

BUCKLER 6
Non-Alcoholic, Netherlands

MILLER HI-LIFE 7
24oz Magnum, Milwaukee, WI

cocktails

DC HONEY DEW 10
chili pepper infused vodka,
fresh honey dew melon, fresh mint,
lime juice



THE GREEN HAT ARISTOCRAT 12
Fernet Branca, Green Hat gin, orange
bitters, triple sec, served over ice,
float of Lilet Blanc

STONE FENCE 10
Buffalo Trace bourbon, blood orange
bitters, hard cider

FOUR O' CLOCK BOURBON TEA 10
Buffalo Trace bourbon, cardamom
bitters, earl grey infused simple syrup,
lemon juice

EGG CREAM COCKTAIL 10
Homage to the Brooklyn egg cream, SPIKED!
whipped cream vodka, Frangelico,
whole milk, UBET chocolate syrup,
club soda



wine

SPARKLING

Blanc de Blancs	Francis Ford Coppola "Sophia," Can, Monterey, CA	10
Prosecco	Caposaldo, Italy	8

WHITE

Chenin Blanc	Daniel Gehrs, California	9
Chardonnay	Folie a Deux, California	11
Gruner Veltliner	Wolfgang "Gru-Vee," Austria	8
House Blend	Cote Mas, France	7
Pinot Grigio	Bolla, Italy	8
Sauvignon Blanc	Beckstoffer 75, California	10

RED

Barbera	Pico Maccario, Italy	8
Red Blend	Dreaming Tree, California	9
Cabernet Sauvignon	Trim, California	12
House Blend	Cote Mas Red, France	7
Malbec	Durigutti, Argentina	8
Pinot Noir	Leese Fitch, California	10
Petite Sirah	Pennywise, California	11



beverages

HARNEY'S FINE TEA	3
iced or hot	
VIGILANTE COFFEE	2.5
SPARKLING WATER	2.5
BOYLAN'S HANDCRAFTED SODAS	2.5
MARTINELLI'S SPARKLING CIDER	3.5



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