

# grilled cheese plate

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

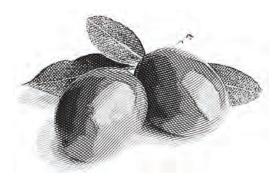
BREAD: white or wheat

**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

# 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

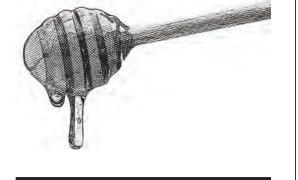
### BLUE

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







## - sweet -

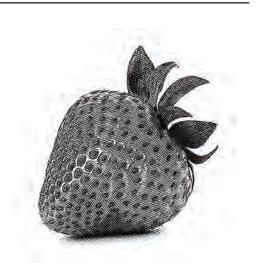
**MARSCARPONE** 6 with fruit compote & almond tuile

**BREAD PUDDING** 6 with Bailey's, coffee & cream

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

## **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



# 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

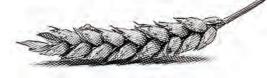
OMMEGANG RARE VOS BELGIAN STYLE ALE 7 Cooperstown, NY

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

# cocktails

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



**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	gl.
Blanc de Blancs	Francis Ford Coppola "Sophia," Can, Monterey, CA 10
Prosecco	Caposaldo, Italy
WHITE	gl.
Chenin Blanc	Daniel Gehrs, California
Chardonnay	Folie a Deux, California 11
Gruner Veltliner	Wolfgang "Gru-Vee," Austria 8
House Blend	Cote Mas, France7
Pinot Grigio	Bolla, Italy
Sauvignon Blanc	Beckstoffer 75, California 10
RED	gl.
Barbera	Pico Maccario, Italy 8
Red Blend	Dreaming Tree, California9
Cabernet Sauvignon	Trim, California 12
House Blend	Cote Mas Red, France 7
Malbec	Durigutti. Argentina

**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



**Pinot Noir** 

**Petite Sirah** 

# - beverages -

HARNEY'S FINE TEA 3 iced or hot

Leese Fitch, California...... 10

Pennywise, California..... 11

VIGILANTE COFFEE 2.5

**SPARKLING WATER** 2.5

BOYLAN'S HANDCRAFTED SODAS 2.5

MARTINELLI'S SPARKLING CIDER 3.5



202-393-GCDC (4232) | 1730 Pennsylvania Ave. NW, Washington, DC 20006 | GrilledCheeseDC.com

### – GrilledCheeseDC.com –