



## SIGNATURE GRILLED CHEESE

*Each sandwich features our custom cheese blends, artisanal bread, and accompanying mixed greens.*

**Add a soup dip to any sandwich +2**

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### **THE FRENCH ONION 9**

Our Gruyère blend and caramelized onions on challah. (V)

### **THE GRILLED CARBONARA 10**

Our Gruyère blend, fresh goat cheese, sautéed leeks and pancetta on white.

### **THE MEDITERRANEAN 9**

Feta, mozzarella, roasted red pepper and marinated artichoke hearts on kalamata olive bread. (V)

### **THE BUFFALO BLUE 9**

Our cheddar blend, Wisconsin blue cheese, spicy chicken, red onion, and Frank's Red Hot on white.

### **THE DISTRICT CEMITA 10**

Queso fresco, young manchego, chorizo, avocado, and spicy salsa on pain levain.

### **THE KIM-CHEESE-STEAK 11**

Our cheddar blend, No.1 Sons kimchi, GCDC spicy sauce, and Korean-style roast beef on white.

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### **GRILL YOUR OWN 7.50**

*Choose one ingredient from each category:*

**BREAD:** white or wheat

**CHEESE:** cheddar blend or Gruyère blend

**VEGETABLE:** tomato, onion, spinach or jalapeño

**SAUCE:** dijon mustard or GCDC special sauce

**ADD-ONS:** +2 each

bacon - chicken - roast beef - Virginia ham

## HOUSE SOUPS

Made in-house, seasonal, and served with a GCDC crispy tot garnish. cup 4 || bowl 6

**TOMATO WITH A KICK (V)(Vegan)**

### SOUP OF THE DAY

## TO DUNK OR NOT TO DUNK?

Add a soup dip to any sandwich +2

## GCDC CRISPY TOTS

**ORIGINAL** small 2 • large 4

**AMERICAN** large 8

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

**CANADIAN** large 8

melted cheese curds, bacon,  
house mushroom gravy

## CHEESE & CHARCUTERIE

**CHEESE AND CHARCUTERIE PLATE** 9

Four seasonal artisan cheeses and some of our favorite charcuterie, served with crackers, dried fruits, nuts and cornichon.

## DRINKS

Boylan's Craft Fountain Soda 2

Mexican Coke 3

Harney's Ice Tea - brew. 2 • btl. 3

Vigilante Coffee - hot 2 • iced 3

Coney Island Egg Cream 3

Lemonade 2

Bottled Water (sparkling & still) 2

## EVENING

cheese from all over || wine || music  
spicy meats || generous cocktails || craft beer

*Want to move in?*

# GCDC

**GrilledCheeseDC.com**



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

# 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

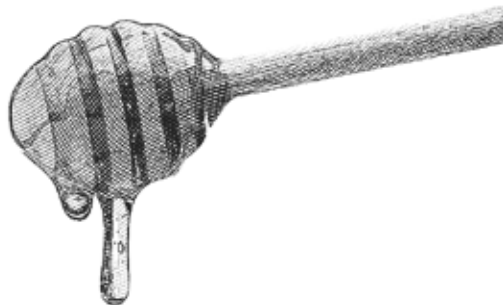
**GCDC CRISPY TOTS** 8

**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

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

### WASHED

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

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

### AGED

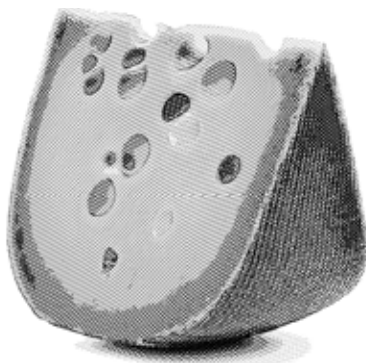
broad category for firm, older cheeses / pair well with complex beers & wines or your favorite cocktail

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

### BLUE

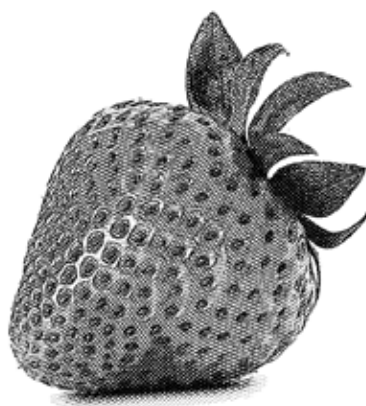
made with blue veining / typically enjoyed last on a cheese plate / pair well with port, sweet wines and stouts

<b>Gorgonzola Dolce</b>	pasteurized cow, Italy, rich & sweet
<b>Blue Paradise</b>	pasteurized cow, Wisconsin, double cream, smooth
<b>Stilton</b>	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** 14  
500ml, Belgium

**HAUSER ESTATE WINERY  
JACK'S HARD CIDER** 6  
Can, Gettysburg, PA

**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 HIGH 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

all wines are also available by the bottle

SPARKLING

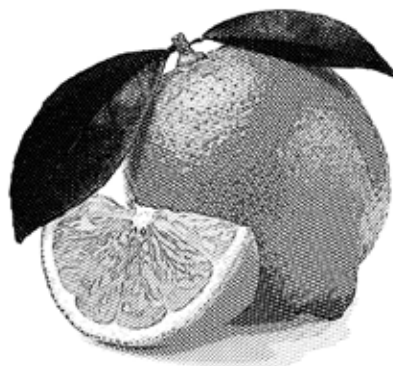
<b>Blanc de Blancs</b>	Francis Ford Coppola "Sophia," Can, Monterey, CA	10
<b>Prosecco</b>	Caposaldo, Italy	8

WHITE

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

RED

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



beverages

- HARNEY'S FINE TEA** (iced or hot) 3
- VIGILANTE COFFEE** 3
- SPARKLING WATER** 3
- BOYLAN'S HANDCRAFTED SODAS** 3
- MARTINELLI'S SPARKLING CIDER** 3
- CONEY ISLAND EGG CREAM** 3



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