

BLUEJACKET

DINNER

ESTD 2013 / WASH DC / 20003

SPRING 2018

STARTERS

PRETZEL

classic - everything seasoning, beer mustard & beer cheese 8
crab pretzel - maryland crab, cheddar cheese, honey mustard 16

FRENCH FRIES OR TOTS

ketchup, dijonnaise 7
"smother it" - cheddar, tasso ham gravy +2

CLASSIC WINGS

frankenbutter or mumbo sauce 11

HUSH PUPPIES

smoked mayonnaise 6

LOADED POTATO SKINS

crispy potato, bacon, cheddar, scallions,
pickled jalapeño, sour cream 9

MARINATED MIXED OLIVES

picholine, niçoise, castelvetro, arbequina,
calabrian chili, lemon 6

SMOKED TROUT DIP

herb salad, chips 9

PAN-SEARED PIEROGIS

charred onion & boursin filling, chive reduction,
crispy leeks, beech mushrooms 12/15

SHISHITO PEPPERS

chickpeas, sweet & spicy peanuts, lime aioli 9

MUSSELS

classic - white wine, capers, shallots, herb-lemon butter 15
diablo - spicy andouille sausage, herbs, tomato broth 15

1/2 DOZEN 38 NORTH OYSTERS

baked - bacon, tuscan kale, parmesan,
garlic bread crumbs 18
raw - charred cocktail sauce,
grapefruit mignonette 16

BOARDS

PICKLE BOARD

variety of local & seasonal house made pickles 9

CHEESE & CHARCUTERIE

13, 23, or 32 dollars
choose 3, 5, or 8 items for your board

ARTISANAL CHEESE

gatekeeper - sheep and cow, pasteurized, ny
dumbarton cheddar blue - cow, pasteurized, wi
chesapeake cheddar - cow, unpasteurized, md
black and blue - goat, pasteurized, md
alpha tolman - cow, pasteurized, vt

CHARCUTERIE

ask your server for today's selection
of Red Apron meats

SIDES

CAULIFLOWER

pine nuts, pickled fresno chilis, green harissa,
garlic yogurt 9

CRISPY BRUSSELS SPROUTS

sunflower seeds, paprika, cipollini onions, red beet hummus 9

SMOKED FINGERLING POTATOES

charred broccoli, chimichurri aioli 9

SALADS

ARUGULA

radish, grana padano, lemon-herb vinaigrette 8

FRIED GREEN TOMATO

whipped feta, watercress, pickled fresno,
green goddess dressing 12

CAESAR

romaine, rustic croutons, parmesan crisps 11

MEDITERRANEAN CHOPPED

roasted peppers, tomatoes, chickpeas, olives, romaine
feta, red wine vinaigrette 14

WALDORF

gem lettuce, pulled chicken, apples, celery, grapes,
walnuts, lemon-poppy dressing 14

FARMSTEAD

spinach, asparagus, tomato crisp, pistachio,
goat cheese, tapenade 14

PLATES

DIVER SCALLOPS

warm quinoa salad, portobello, chickpeas,
corn, basil pesto 28

ARCTIC CHAR

chili-marinated asparagus, asian pears,
white soy reduction 26

PAN-SEARED BRANZINO

marinated heirloom tomatoes, charred corn,
zucchini, tomato jus 26

GRILLED KIELBASA

hot mustard, pickled cabbage, pumpernickel 16

DOUBLE-CUT PORK CHOP

dry-aged pork, mom's potatoes, za'atar, house steak sauce 29

ROTISSERIE 1/2 CHICKEN

cheesy grits, broccolini, mushroom ragout 25

30 OZ. BONE-IN BEEF SHORT RIB (FOR THE TABLE)

kansas city rub, fresh carrot slaw,
valentina hot sauce, lime wedge 45

SANDWICHES

BLUEJACKET DOUBLE

two 1/4 lb local beef patties, dill pickles,
american cheese, grilled onions, million island dressing 16

FRIED MUMBO CHICKEN SANDWICH

mumbo sauce, coleslaw, pickles 15

BIG TRAIN BURGER

1/2 lb local beef patty, bacon, cheddar,
smoky onion rings, jalapeño relish,
house steak sauce, mayo 16

FALAFEL BURGER

pickled beet salad, green oak, dill yogurt 14

BRATWURST

beer mustard, house kraut, potato roll 14

GRILLED CHEESE

swiss, smoked tomato jam, parkerhouse loaf, chips 13

CHEF MARCELLE AFRAM

GM DOUG TUTTLE

BEER DIRECTOR GREG ENGERT

@BLUEJACKETDC / BLUEJACKETDC.COM

B

please note that a service charge will be added to parties of six
or more and checks can be split up to eight ways

items on this menu may contain raw ingredients. consuming raw or undercooked meats, poultry seafood
or eggs may increase the risk of food-borne illnesses, especially if you have certain medical conditions

ESTD
2013