

BLUEJACKET

DINNER

ESTD 2013 / WASH DC / 20003

SUMMER 2018

STARTERS

JUMBO EVERYTHING PRETZEL
classic - everything seasoning, beer mustard & beer cheese 10
crab pretzel - maryland crab, cheddar cheese, honey mustard 16

FRENCH FRIES OR TOTS
ketchup, dijonnaise 7.5
"smother it" - cheddar, tasso ham gravy +2

CLASSIC WINGS
frankenbutter or mumbo sauce 11

HUSH PUPPIES
smoked mayonnaise 6

LOADED POTATO NACHOS
crispy potato, bacon, monterey jack,
jalapeño, pico de gallo, demon sauce 9
add pulled pork +5

MARINATED MIXED OLIVES
picholine, niçoise, castelvetro, arbequina,
calabrian chili, lemon 6

SUMMER GAZPACHO
green tomato gazpacho, charred corn,
pickled shrimp, chili oil, cilantro 10

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 16
diablo - spicy andouille sausage, herbs, tomato broth 16

1/2 DOZEN 38 NORTH OYSTERS
baked - bacon, tuscan kale, parmesan,
garlic bread crumbs 18
raw - charred cocktail sauce,
grapefruit mignonette 16
fried - fried dill pickles, remoulade 16

BOARDS

PICKLE BOARD
variety of local & seasonal house made pickles 9.5

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

ARTISANAL CHEESE
prairie breeze - sheep, unpasteurized, ia
dumbarton cheddar blue - cow, pasteurized, wi
cambozola - cow, pasteurized, germany
blue velvet - goat, pasteurized, pa
chesapeake cheddar - cow, unpasteurized, md

CHARCUTERIE
finocchiona - fennel seed, red wine
country liver pate - pistachio, currants
hot cotto - cayenne, black peppercorn

SIDES

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

CHARRED ASPARAGUS
almonds, lemon zest, parmesan, roasted pepper hummus 10

CONFIT MARBLE POTATOES
roasted garlic, scape butter, herbs 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,
strawberry, 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

CORNMEAL CRUSTED ROCKFISH
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, broccoli, 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 16.5

FRIED MUMBO CHICKEN SANDWICH
mumbo sauce, coleslaw, pickles 15.5

BIG TRAIN BURGER
1/2 lb local beef patty, bacon, cheddar,
smoky onion rings, jalapeño relish,
house steak sauce, mayo 16.5

FALAFEL BURGER
pickled beet salad, green oak, dill yogurt 14

BRATWURST
beer mustard, house kraut, potato roll 14

SOFTSHELL CRAB SANDWICH
deep fried, heirloom tomato, pickled cabbage,
chipotle mayo - 24

GRILLED CHEESE
swiss, smoked tomato jam, parkerhouse loaf, chips 13

CHEF MARCELLE AFRAM
GM DOUG TUTTLE
BEER DIRECTOR GREG ENGERT

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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