

# BLUEJACKET

DC RESTAURANT  
WEEK  
LUNGTIME

CHOOSE ONE EACH  
STARTER OR SALAD  
SANDWICH OR PLATE  
+ DESSERT FOR 22.

ESTD 2013 / WASH DC / 20003

SUMMER 2018

◆◆◆ OFFERED ALA-CARTE

## STARTERS

**FRESH BAKED EVERYTHING PRETZELS**  
house-made beer mustard & beer cheese 10

**FRENCH FRIES OR TOTS**  
ketchup, dijonaise 7  
"smother it" cheddar, tasso ham gravy +2

**CHICKEN WINGS**  
frankenbutter or mumbo sauce 11

**PICKLE BOARD**  
variety of local & seasonal  
house-made pickles 8

**BUTTERNUT CURRY SOUP**  
coconut milk, chili oil, cashews, sage 5/9

**LOADED POTATO SKINS**  
crispy potato, bacon, scallions, cheddar,  
pickled jalapeño, sour cream 8

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

**SMOKED CAROLINA TROUT DIP**  
herb salad, chips 9

## SALADS

**CAESAR**  
romaine lettuce,  
rustic croutons,  
parmesan crisps 11

**WALDORF**  
gem lettuce, chicken, apples,  
celery, grapes, walnuts,  
lemon poppy dressing 14

**MEDITERRANEAN  
CHOPPED SALAD**  
roasted peppers, tomatoes,  
chickpeas, olives, romaine  
feta, red wine vinaigrette 14

◆◆◆ ADD TO ANY SALAD  
falafel patty 5 / pulled chicken 5  
or grilled salmon 8

**HOUSEMADE BURRATA**  
oranges, fennel, beets,  
pistachio, crostini,  
pomegranate molasses 13

**ARUGULA**  
radish, grana padano,  
lemon herb vinaigrette 8

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## SANDWICHES

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

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

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

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

**FRIED MUMBO CHICKEN SANDWICH**  
mumbo sauce, coleslaw, pickles 15

**PULLED PORK SANDWICH**  
cumin rubbed pork, pickled jalapeno,  
crunchy cabbage, lime aioli, chips 15

**RARE ROAST BEEF**  
horseradish mayo, beer cheese,  
fried shallots, poppy bun, chips 14

**ROASTED PORCHETTA HOAGIE**  
caramelized onion, broccolini, peppadew,  
fontina, garlic aioli, chips 16

**VEGGIE PANINI**  
portobello, sweet potato, broccolini,  
beets, pickled onion, herb pistou, chips 14

## PLATES

◆◆◆ PAN-SEARED PIEROGIES  
charred onion & boursin filling,  
chive reduction, crispy leeks,  
beech mushrooms 12 / 15

◆◆◆ GRILLED ATLANTIC SALMON  
chili-marinated bok choy, asian pears,  
shiitake, soy reduction 25

**CLASSIC MUSSELS**  
capers, shallots, herb-lemon butter 15

**DIABLO MUSSELS**  
andouille sausage, tomato broth, herbs 15

**GRILLED KIELBASA**  
hot mustard, pickled cabbage,  
pumpnickel 16

CHEF MARCELLE AFRAM / BEER DIRECTOR GREG ENGERT

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



# BLUEJACKET

DC RESTAURANT  
WEEK  
DINNER

ESTD 2013 / WASH DC / 20003

CHOOSE ONE EACH  
STARTER OR SALAD  
SANDWICH OR PLATE  
+ DESSERT FOR 35.

SUMMER 2018

## STARTERS

### PRETZELS

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

### FRENCH FRIES OR TOTS

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

### FRIED CHEDDAR CURDS

spicy tomato sauce 9

### CLASSIC WINGS

frankenbutter or mumbo sauce 11

### HUSH PUPPIES

smoked mayonnaise 6

### LOADED POTATO SKINS

crispy potato, bacon, cheddar, scallions,  
pickled jalapeño, sour cream 8

### 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

### BUTTERNUT CURRY SOUP

coconut milk, chili oil, cashews, sage 5/9

### 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 8

### ♦♦♦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  
shelburne farms cheddar - cow, unpasteurized, vt  
black and blue - goat, pasteurized, md  
prairie breeze cheddar - cow, pasteurized, ia

### ♦♦♦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

### HOUSE-MADE BURRATA

oranges, fennel, beets, pistachio,  
pomegranate molasses, crostini 13

### CAESAR

romaine, rustic croutons, parmesan crisps 11

### MEDITERRANEAN CHOPPED SALAD

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

### WALDORF

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

### SEASONAL HARVEST

roasted squash, cauliflower, currants, quinoa,  
candied pumpkin seeds, goat cheese,  
honey-cider vinaigrette 13

## PLATES

### DIVER SCALLOPS

anson mills' ancient grain risotto, foraged  
mushrooms, sunflower seeds, summer's ramp butter 26

### ARCTIC CHAR

chili-marinated bok choy, asian pears, shiitake,  
soy reduction 25

### PAN-SEARED BRANZINO

romanesco, mustard greens, braised lentils,  
horseradish cream 26

### GRILLED KIELBASA

hot mustard, pickled cabbage, pumpernickel 16

### DOUBLE-CUT PORK CHOP

dry-aged pork, mom's potatoes, za'atar, house steak sauce 27

### ROTISSERIE 1/2 CHICKEN

cheesy grits, broccolini, mushroom ragout 24

### ♦♦♦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

♦♦♦offered ala-carte

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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

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or eggs may increase the risk of food-borne illnesses, especially if you have certain medical conditions

ESTD  
2013