

BLUEJACKET

LUNCH

ESTD 2013 / WASH DC / 20003

SUMMER 2018

STARTERS

JUMBO EVERYTHING PRETZEL
house-made beer mustard & beer cheese 12

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

CHICKEN WINGS
frankenbutter or mumbo sauce 11

SMOKED CAROLINA TROUT DIP
herb salad, chips 9

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

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

PICKLE BOARD
variety of local & seasonal house-made pickles 9.5

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

SHISHITO PEPPERS
chickpeas, sweet & spicy peanuts, lime aioli 9

SALADS

CAESAR
romaine lettuce, rustic croutons, parmesan crisps 11

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

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

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

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

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 17

FRIED MUMBO CHICKEN SANDWICH
mumbo sauce, coleslaw, pickles 16

BLUEJACKET DOUBLE
two 1/4 lb local VA beef patties, dill pickles, american cheese, grilled onions, million island dressing 17

PULLED PORK SANDWICH
mojo marinated pork, pickled jalapeño, red cabbage slaw, lime aioli, chips 15

FALAFEL BURGER
pickled beet salad, green oak, dill yogurt 15

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

GRILLED CHEESE
cabot cheddar, smoked tomato jam, parkerhouse loaf, chips 13

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

VEGGIE PANINI
asparagus, portobello, fried green tomato, mozzarella, green goddess, chips 14

PLATES

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

CLASSIC MUSSELS
capers, shallots, herb-lemon butter 16

GRILLED ATLANTIC SALMON
chili-marinated asparagus, asian pears, white soy reduction 25

DIABLO MUSSELS
andouille sausage, tomato broth, herbs 16

GRILLED KIELBASA
hot mustard, pickled cabbage, pumpernickel 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

