

BLUEJACKET

DINNER

ESTD 2013 / WASH DC / 20003

SUMMER 2018

STARTERS

JUMBO EVERYTHING PRETZEL
classic - everything seasoning, beer mustard & beer cheese 12
crab pretzel - maryland crab, cheddar cheese, honey mustard 17

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

FRIED DILL PICKLES
cornmeal crusted, spicy remoulade 7

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

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

SMOKED TROUT DIP
herb salad, chips 9

PAN-SEARED PIEROGIES
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

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
collaboration cheese w/ Yellow Springs Farm, PA
"hoppy goat" - lost weekend washed rind,
aged pasteurized goat cheese

cabra la mancha - goat, pasteurized, md
tumbleweed - cow, unpasteurized, ny
black & blue - goat, pasteurized, md
cabot clothbound - cow, pasteurized, vt
mt. tam - cow, pasteurized, ca

CHARCUTERIE BY RED APRON
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

BRUSSELS SPROUTS
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, dilly beans, tomato crisp, pistachio,
goat cheese, tapenade 14

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

PLATES

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

ARCTIC CHAR
chili-marinated brussels sprouts, 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, 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 17

FRIED MUMBO CHICKEN SANDWICH
mumbo sauce, coleslaw, pickles 16

BIG TRAIN BURGER
1/2 lb local beef patty, bacon, cheddar,
smoky onion rings, jalapeño relish,
house steak sauce, mayo 17

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

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

BRATWURST
beer mustard, house kraut, potato roll 14

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

CHEF MARCELLE AFRAM
BEER DIRECTOR GREG ENGERT

@BLUEJACKETDC / BLUEJACKETDC.COM

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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