

# 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, dijonnaise 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

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

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

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

**FARMSTEAD**  
spinach, dilly beans, tomato crisp, pistachio, goat cheese, tapenade 14

**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

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

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

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

**FRIED MUMBO CHICKEN SANDWICH**  
mumbo sauce, coleslaw, pickles 16

**PULLED PORK SANDWICH**  
mojo marinated pork, pickled jalapeño, red cabbage slaw, 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, fried green tomato, mozzarella, green goddess, chips 14

## PLATES

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

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

**BOCKWURST**  
house kraut, curry ketchup 18

**CLASSIC MUSSELS**  
capers, shallots, herb-lemon butter 16

**DIABLO MUSSELS**  
andouille sausage, tomato broth, herbs 16

**GRILLED ATLANTIC SALMON**  
chili-marinated brussels sprouts, asian pears, white soy reduction 25

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

