

# BLUEJACKET

# DINNER

ESTD 2013 / WASH DC / 20003

FALL 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, cheddar,  
jalapeño, pico de gallo, demon sauce 9  
add pulled pork +5

**FRIED DILL PICKLES**  
cornmeal crusted, spicy remoulade 7

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

**BUTTERNUT CURRY COCONUT SOUP**  
candied cashews, chili oil, sage 10

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

**PAN-SEARED PIEROGI**  
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

dunbarton - cow, pasteurized, wi  
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, pepperoncini, fennel, chickpeas, olives, feta,  
romaine, red wine vinaigrette 14

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

**FARMSTEAD**  
winter greens, sweet potato crisp,  
shaved beets, pistachios,  
za'atar croutons, goat cheese, tapenade 14

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

## PLATES

**DIVER SCALLOPS**  
quinoa, kale pesto, squash, chickpeas,  
portobello, pickled onion 28

**ARCTIC CHAR**  
chili-marinated brussels sprouts, asian pears,  
white soy reduction 26

**PAN-SEARED BRANZINO**  
roasted beets, shaved fennel, supreme,  
smoked mussel mousseline 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**  
cheese 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

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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