

BLUEJACKET

ESTD 2013 / WASH DC / 20003

AUTUMN

2024

/// STARTERS ///

JUMBO SALTED PRETZEL
house beer mustard, beer cheese fondue 15.

DEVEILED EGGS
bacon-onion jam, calabrian mayo, chives 13.

CHICKEN WINGS
buffalo, mumbo, or sweet & smoky dry rub 16.

BUFFALO CHICKEN FLATBREAD
rotisserie chicken, honey-buffalo spread, chihuahua cheese, blue cheese crumbles & scallions 18.

FRIED CALAMARI
semolina, pickled hot cherry bomb peppers, lemon aioli, marinara, parsley 17.

MACARONI & CHEESE
cheddar, monterey jack, parmesan, breadcrumb 14.

CREOLE SPICED SHRIMP
garlic-creole white wine butter sauce, toasted baguette 19.

MEATBALL SLIDERS
blended pork & beef, house red sauce, creme fraiche, brioche roll 16.

TATER TOT POUTINE
house tots, cheese curds, montreal gravy, bacon crumble, beer cheese 16.

/// TOTS+FRIES ///

**CHOICE OF HOUSEMADE TATER TOTS,
FRENCH FRIES OR SWEET POTATO FRIES 10.**

choice of two sauces. additional sauces +.50 each
smothered with chili & cheese fondue +2.50

ketchup / buffalo / ranch / tingey st. bbq
sweet mayo / mumbo / herb mayo / beer cheese fondue
honey dijon / spicy mayo / dijonnaise

/// SALADS ///

**ADD TO ANY SALAD: FALAFAL +4. / CHICKEN +8.
SALMON +8. / SHRIMP +10. / STEAK +12.**

CAESAR SALAD
romaine, garlic parmesan & croutons 13.

GARDEN & GRAIN SALAD
quinoa, endive, radicchio, delicata squash,
green apple, aleppo navy beans, pumpkin seed,
feta cheese, balsamic vinaigrette 15.

CRISPY COBB SALAD
romaine, fried chicken, bacon, avocado, roasted tomato,
egg, blue cheese crumble & buttermilk ranch dressing 18.

BEEF SALAD
hazelnuts, shallot, orange, goat cheese,
arugula, citrus vinaigrette 15.

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VISIT US ONLINE @ BLUEJACKETDC.COM**

/// SANDWICHES ///

BLUEJACKET DOUBLE
twin 3.5 oz. beef patties, american cheese, dill pickle,
lettuce, caramelized onions, million island dressing,
potato roll, fries 19.

BIG TRAIN BURGER
8oz house beef blend, applewood bacon, cheddar, smoked
beer battered onion ring, jalapeno relish, mayo, house
steak sauce, potato roll, fries 20.

GREEN CHICKPEA FALAFEL
pita, roasted garlic hummus, mixed greens, marinated tomato,
pickled red onion, mint, cilantro, feta, tzatziki,
sweet potato fries 17.

FRIED CHICKEN SANDWICH
house buffalo, mumbo sauce, or sweet & smoky dry rub,
coleslaw, pickles, potato roll, fries 18.

GRILLED CHEESE & TOMATO BASIL SOUP
NY sharp yellow & mild white cheddar, smoked tomato jam,
sourdough loaf, tomato basil soup 17.

ROASTED PORK SANDWICH
black pepper balsamic mayo, arugula, hibiscus pickled
onions, parmesan cheese, ciabatta, fries 19.

OFFICER'S CLUB SANDWICH
turkey, ham, bacon, lettuce, tomato,
herb mayonnaise, fries 18.

/// PLATES ///

MON-FRI ALL DAY / SAT & SUN 3PM-CLOSE

BUTTERMILK FRIED CHICKEN
half chicken, coleslaw, pickles, hot pepper aioli 23.

PUMPKIN SPAETZLE
delicata squash, mushroom cream, sage, parmesan 21.

PORK SCHNITZEL
warm potato salad, sauerkraut, grilled lemon,
brown butter-lemon sauce 23.

GRILLED FLAT IRON
8 oz flat iron, garlic confit, creamed spinach,
whipped potato 32.

RAINBOW TROUT
pan-seared w/ turnip & potato puree, haricot vert,
almond & lemon caper brown butter pan sauce 25.

FISH & CHIPS
india pale ale battered cod, malted vinegar
& old bay dusted fries, coleslaw, tartar sauce. 24.

DESSERT

FLOURLESS CHOCOLATE CAKE
strawberry gelato, chocolate sauce 12

PUMPKIN CHEESECAKE
graham cracker crust, chantilly cream,
spiced & candied pumpkin seeds. 12

BREAD PUDDING
Crusty bread baked to golden brown in
vanilla custard, cinnamon & golden raisin,
vanilla ice cream & bourbon caramel 12

SCOOP OF ICE CREAM OR SORBET
ask for our daily selection 4



please note that a service charge will be added to parties of six or more

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

