

BLUEJACKET

ESTD 2013
WASH DC
20003

WINTER

\$40

RESTAURANT WEEK

choose 1 starter, 1 entree, and 1 dessert

'25

STARTERS • BURGERS & SANDWICHES

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.

GARLIC-FETA FLATBREAD

fresh garlic, shredded mozzarella, parmesan cheese, lemon, chili flake, oregano 16.

FRIED CALAMARI

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

MACARONI & CHEESE

cheddar, monterey jack, parmesan, breadcrumb 14.

MUSHROOM ARANCINI

porcini, marinara, parmesan cheese 14.

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.

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, jalapeño 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.

RICOTTA GNOCCHI

house vodka sauce, mushroom, shallot, basil, fresh ricotta 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.

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, escarole, 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.

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, vanil-
la ice cream & bourbon caramel 12

SCOOP OF ICE CREAM OR SORBET

ask for our daily selection 4

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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

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