

BLUEJACKET

BRUNCH

ESTD 2013 / WASH DC / 20003

FALL 2018

STARTERS

FRENCH FRIES OR TOTS

ketchup, dijonnaise 7.5
"smother it" - cheddar, tasso ham gravy +2

CHICKEN WINGS

frankenbutter or mumbo sauce 11

SHISHITO PEPPERS

chickpeas, sweet & spicy peanuts, lime aioli 9

BUTTERNUT CURRY COCONUT SOUP

candied cashews, chili oil, sage 10

JUMBO EVERYTHING PRETZEL

house-made beer mustard & beer cheese 12

MARINATED MIXED OLIVES

picholine, niçoise, castelvetro, arbequina, calabrian chili, lemon 6

SALADS

CAESAR

baby kale, radicchio, rustic croutons, parmesan crisps 11

FARMSTEAD

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

WALDORF

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

ADD TO ANY SALAD

falafel balls 5 / pulled chicken 5
grilled salmon 8

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BRUNCH

DUCK CONFIT BENEDICT

delicata squash, bearnaise 16

VEGGIE BENEDICT

roasted portobello, chili marinated brussels sprouts, bearnaise 14

PRETZEL & LOX

everything pretzels, lox, cream cheese, pickled red onion, capers, beer mustard 15

PRETZEL FRENCH TOAST

berry jam, whipped cream, local maple syrup 14

BAKED EGG SHAKSHOUKA

summer's tomatoes, peppers & onions, za'atar, feta, grits 14

PULLED PORK HASH

caramelized onions, pickled peppers, over easy eggs, sour cream 14

BLUE CRAB & AVOCADO TOAST

pico de gallo, herb salad 17

SPICE CAKE CINNAMON ROLLS

carrot cream cheese frosting, candied pecans 10

SANDWICHES

FRIED MUMBO CHICKEN SANDWICH

mumbo sauce, coleslaw, pickles 16

SMOKED TROUT SALAD SANDWICH

arugula, avocado, pickled red onions, chips 14

FALAFEL BURGER

pickled beet salad, green oak, dill yogurt 15

RARE ROAST BEEF

horseradish mayo, beer cheese, fried shallots, poppy bun, chips 14

GRILLED CHEESE

cabot cheddar, smoked tomato jam, parker-house loaf, chips 13

FRIED MORTADELLA, EGG & CHEESE

caramelized onion, pepadew mayo, english muffin 14

BLUEJACKET DOUBLE

two 1/4 lb beef patties, dill pickles, american cheese, grilled onions, million island dressing 17
+egg 1

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

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