

BLUEJACKET

BRUNCH

ESTD 2013 / WASH DC / 20003

SPRING 2019

STARTERS

FRENCH FRIES OR TOTS

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

CHICKEN WINGS

frankenbutter or mumbo sauce 12.5

SHISHITO PEPPERS

chickpeas, sweet & spicy peanuts, lime aioli 9

JUMBO EVERYTHING PRETZEL

house-made beer mustard & beer cheese 12

MARINATED MIXED OLIVES

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

SALADS

CAESAR

romaine lettuce,
pretzel croutons,
parmesan crisps 12

FARMSTEAD

farm greens, sweet potato crisp,
shaved beets, pistachios,
golden raisins, za'atar croutons,
goat cheese, tapenade 14

WALDORF

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

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

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BRUNCH

PULLED PORK BENEDICT

mojo rubbed braised pork,
cornbread, bearnaise 15

VEGGIE BENEDICT

roasted portobello,
chili marinated asparagus,
bearnaise 14

PRETZEL & LOX

jumbo everything pretzel,
lox, cream cheese,
pickled red onion, capers 16

PRETZEL FRENCH TOAST

berry jam, whipped cream,
local maple syrup 14

BAKED EGG SHAKSHOUKA

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

CORNED BEEF HASH

carmelized onions, pickled peppers,
over easy eggs, sour cream 16

BLUE CRAB & AVOCADO TOAST

pico de gallo, herb salad 17

LOADED BREAKFAST TOTS

sausage, bacon, jalapeño,
triple cheddar, runny eggs 13

CINNAMON ROLLS

cream cheese frosting 10

SANDWICHES

FRIED CHICKEN SANDWICH

frankenbutter or 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,
sourdough 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

PRESSED HOT PASTRAMI

sauerkraut, spicy mustard,
gouda, buttered rye, chips 16

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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