

# BLUEJACKET

# LUNCH

ESTD 2013 / WASH DC / 20003

SPRING 2019

## STARTERS

**JUMBO EVERYTHING PRETZEL**  
house-made beer mustard & beer cheese 12

**FRENCH FRIES OR TOTS**  
ketchup, dijonnaise 7.5  
"smother it" cheddar, tasso ham gravy +2

**LOADED POTATO NACHOS**  
crispy potato, bacon, cheddar,  
jalapeño, pico de gallo, demon sauce 9  
add pulled pork +5

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

**CHICKEN WINGS**  
frankenbutter or mumbo sauce 12.5

**SMOKED CAROLINA TROUT DIP**  
trout roe, herb salad, spent grain toasts 13

**BEER BATTERED TEMPURA**  
green tomato, maitake,  
asparagus, sambal mayo 12

**PICKLE BOARD**  
variety of local & seasonal  
house-made pickles 9.5

**SHISHITO PEPPERS**  
chickpeas, sweet & spicy peanuts, lime aioli 9

## SALADS

**CAESAR**  
romaine lettuce,  
pretzel croutons,  
parmesan crisps 12

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

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

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

**MEDITERRANEAN**  
roasted peppers,  
pepperoncini, fennel,  
chickpeas, olives, romaine,  
feta, red wine vinaigrette 14

**ARUGULA**  
radish, grana padano,  
lemon-herb vinaigrette 8

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## SANDWICHES

**BIG TRAIN BURGER**  
1/2 lb local VA beef patty, bacon,  
cheddar, smoky onion rings, jalapeño relish,  
house steak sauce, mayo 17

**BLUEJACKET DOUBLE**  
two 1/4 lb local VA beef patties, dill pickles,  
american cheese, grilled onions,  
million island dressing 17

**FALAFEL BURGER**  
pickled beet salad, green oak, dill yogurt 15

**GRILLED CHEESE**  
cabot cheddar, smoked tomato jam,  
sourdough loaf, chips 13

**HOT PASTRAMI SANDWICH**  
sauerkraut, spicy mustard,  
gouda, marble rye, chips 16

**FRIED CHICKEN SANDWICH**  
frankenbutter or mumbo sauce,  
coleslaw, pickles 16

**PULLED PORK SANDWICH**  
mojo marinated pork, pickled jalapeño,  
red cabbage slaw, lime aioli, chips 15

**RARE ROAST BEEF**  
horseradish mayo, beer cheese,  
fried shallots, poppy bun, chips 14

**ROASTED PORCHETTA HOAGIE**  
caramelized onion, broccolini, peppadew,  
fontina, garlic aioli, chips 16

**VEGGIE PANINI**  
portobello, zucchini, mozzarella,  
arugula, roasted green chili spread, chips 14

## PLATES

**PAN-SEARED PIEROGI**  
charred onion & boursin filling,  
chive reduction, crispy leeks,  
beech mushrooms 12 / 15

**GRILLED KIELBASA**  
hot mustard, pickled cabbage,  
pumpernickel 16

**CLASSIC MUSSELS**  
capers, shallots, herb-lemon butter 16

**DIABLO MUSSELS**  
andouille sausage, tomato broth, herbs 16

**GRILLED ATLANTIC SALMON**  
chili-marinated brussels sprouts, asian pears,  
white soy reduction 25

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

