

BLUEJACKET

DINNER

ESTD 2013 / WASH DC / 20003

SPRING 2019

STARTERS

JUMBO EVERYTHING PRETZEL
classic - everything seasoning, beer mustard & beer cheese 12
crab pretzel - maryland crab, cheddar cheese, honey mustard 17

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

CLASSIC WINGS
frankenbutter OR mumbo sauce 12.5

HUSH PUPPIES
smoked mayonnaise 6

GREEN TOMATO GAZPACHO
pickled shrimp, charred corn, chili oil 9

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

FRIED DILL PICKLES
cornmeal crusted, spicy remoulade 7

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

SMOKED CAROLINA TROUT DIP
trout roe, herb salad, chips 13

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

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

MUSSELS
classic - white wine, capers, shallots, herb-lemon butter 16
diablo - spicy andouille sausage, herbs, tomato broth 16

1/2 DOZEN 38 NORTH OYSTERS
baked - bacon, tuscan kale, parmesan, garlic bread crumbs 18
raw - charred cocktail sauce, grapefruit mignonette 16

BOARDS

PICKLE BOARD
variety of local & seasonal house made pickles 9.5

CHEESE & CHARCUTERIE
13, 23, or 32 dollars
choose 3, 5, or 8 items for your board

ARTISANAL CHEESE
cabot clothbound - cow, pasteurized, vt
dunbarton - cow, pasteurized, wi
tumbleweed - cow, unpasteurized, pa
cabra la mancha - goat, pasteurized, md
mt tam - cow, pasteurized, ca
marmac - cow, pasteurized, va
black & blue - goat, pasteurized, md

CHARCUTERIE BY RED APRON
finocchiona - fennel seed, red wine
country liver pate - pistachio, currants
hot cotto - cayenne, black peppercorn

SIDES

CAULIFLOWER
pine nuts, pickled fresno chilis, green harissa,
garlic yogurt 9

PAN-FRIED GREEN BEANS
chili fermented tahini, garlic, sesame 10

MOM'S POTATOES
paprika lemon, za'atar, garlic aioli 9

SALADS

ARUGULA
radish, grana padano, lemon herb vinaigrette 8

CAESAR
romaine lettuce, pretzel croutons, parmesan crisps 12

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

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

FARMSTEAD
farm greens, tomato crisp, strawberry,
asparagus, pistachios, za'atar croutons,
goat cheese, tapenade 14

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

PLATES

DIVER SCALLOPS
zucchini, chickpeas, portobello, pickled onion,
quinoa, arugula pesto 28

ARCTIC CHAR
chili-marinated asparagus, asian pears,
white soy reduction 26

CORNMEAL CRUSTED COBIA
crazy corn, curried chipotle, sunflower 26

GRILLED KIELBASA
hot mustard, pickled cabbage, pumpernickel 16

DOUBLE-CUT PORK CHOP
beer brined, cabbage & carrots,
wild onion tahini, tomatillo salsa 29

ROTISSERIE 1/2 CHICKEN
cheese grits, broccoli, mushroom ragout 25

**30 OZ. BONE-IN BEEF SHORT RIB
(FOR THE TABLE)**
kansas city rub, fresh carrot slaw,
valentina hot sauce, lime wedge 45

SANDWICHES

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

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

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

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

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

BRATWURST
house kraut, beer mustard, hoagie roll, chips 14

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

CHEF MARCELLE AFRAM
BEER DIRECTOR GREG ENGERT

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please note that a service charge will be added to parties of six or more and checks can be split up to eight ways

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

ESTD
2013