

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, dijonaise 7.5
"smother" of the week +2

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

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

SPRING VEG & DIP
farm veg crudite, ramp hummus, arugula pesto 11

CHICKEN WINGS
frankenbutter or mumbo sauce 12.5

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

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

PICKLE BOARD
variety of local & seasonal
house-made pickles 10

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

SALADS

CAESAR
romaine lettuce,
pretzel croutons,
parmesan crisps 12

WALDORF
gem lettuce, chicken, apples,
celery, grapes, walnuts,
lemon poppy dressing 15

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

SOFTSHELL WEDGE
baby iceberg,
cherry tomatoes, pickled onion,
blue cheese dressing,
valentina drizzle 19

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

PRESSED HOT PASTRAMI
sauerkraut, spicy mustard,
gouda, buttered 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 SALMON
chili-marinated cucumbers, tempura asparagus
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

