

BLUEJACKET

DINNER

ESTD 2013 / WASH DC / 20003

SUMMER 2019

SNACKS

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

FRENCH FRIES OR TOTS

ketchup, dijonnaise 7.5
"smother" of the week +2

CLASSIC WINGS

frankenbutter or mumbo sauce 12.5

HUSH PUPPIES

smoked mayonnaise 6

LOADED POTATO SKINS

bacon, black beans, pepper jack & beer cheese,
green tomato pico, pickled chilies, sour cream 9
add pulled pork +5

FRIED DILL PICKLES

cornmeal crusted, spicy remoulade 7

MARINATED MIXED OLIVES

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

SPRING VEG & DIP

farm veg cruditie, ramp hummus, arugula pesto 11

SMOKED WHITEFISH DIP

trout roe, herb salad, chips 13

PAN-SEARED PIEROGI

charred onion & boursin filling, chive reduction,
crispy shallots, 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 10

CHEESE & CHARCUTERIE

18, 25, or 32 dollars
choose 3, 5, or 8 items for your board

ARTISANAL CHEESE

point reyes bay blue - cow, pasteurized, ca
tumbleweed - cow, unpasteurized, pa
cabra la mancha - goat, pasteurized, md
mt. tam - cow, pasteurized, ca
shepherds ewe cream - sheep, pasteurized, md

CHARCUTERIE BY RED APRON BUTCHER

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

SOUP & SALADS

GREEN TOMATO GAZPACHO

pickled shrimp, charred corn, chili oil 9

ARUGULA

radish, grana padano, lemon herb vinaigrette 8

CAESAR

romaine lettuce, pretzel crumbs, parmesan crisps 12
add white anchovy +3

SOFTSHELL WEDGE

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

CURRY WALDORF

gem lettuce, apples, grapes, celery, chicken,
cashews, crispy shallots, curry poppy dressing 15

FARMSTEAD

cucumber, tomatoes, summer squash,
charred corn, sunflower seeds, za'atar croutons,
feta, tapenade 14

ADD TO ANY SALAD

avocado 3 / falafel balls 5 / pulled chicken 5 / salmon 8

PLATES

DIVER SCALLOPS

zucchini, chickpeas, portobello, pickled onion,
lemon, pesto 28

ARCTIC CHAR

chili-marinated cucumbers, maitake mushrooms,
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 32

ROTISSERIE 1/2 CHICKEN

blistered tomato confit, cheese grits, demi-glace 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

BIG TRAIN BURGER

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

FRIED CHICKEN SANDWICH

frankenbutter or mumbo sauce, coleslaw, pickles 16

FALAFEL BURGER

pickled beet salad, green oak, dill yogurt 15

PULLED PORK SANDWICH

mojo marinated BBQ pork, pickled fresno,
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

