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

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

FRENCH FRIES OR TOTS
***“smother” of the week +2

CLASSIC WINGS
ketchup, djemaisa 7.5

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

VEG & DIP
veg crudite, hummus, quinoa tabbouleh, chips 11

CHILLED PEEL & EAT SHRIMP
1/2 lb, old bay, charred lemon aioli 1+

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

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

MUSSELS
classic - beer, capers, shallotte, herb-lemon butter 16
diablo - spicy andouille sausage, herbs, tomato broth 16

***1/2 DOZEN 58 NORTH OYSTERS
baked - bacon, tuscan kale, parmesan, garlic bread crumbs 18
raw - charred cocktail sauce, grapefruit mignonette 16

CURRY COCONUT BUTTERNUT SQUASH SOUP
sage, sour cream 12

ARUGULA
radish, grana padano, lemon herb vinaigrette 8

CAESAR
romaine lettuce, pretzel croutons, parmesan crisps 12
***add white anchovy +3

WEDGE
baby iceberg, cherry tomatoes, pickled onion, blue cheese dressing, valentina drizzle 13

CURRY WALDORF
squash, chickpeas, brussels, pumpkin seeds, crispy beets, feta, za’atar croutons, tapenade 14

FARMSTEAD
squash, chickpeas, brussels, pumpkin seeds, crispy beets, feta, za’atar croutons, tapenade 14

PLATES

***DIVER SCALLOPS
squash, carrots, quinoa, kale pesto, leeks, pumpkin puree +5, 28

SALMON
chili-marinated brussels & squash, maitake mushrooms, for the company reduction 25

GRILLED KIELBASA
hot mustard, pickled cabbage, pumpernickel 16

***DOUBLE-CUT PORK CHOP
beer brined, cabbage & carrots, wild onion tahini, tomato salsa 32

ROTISSERIE 1/2 CHICKEN
paprika rubbed, shakshuka, roasted olives, grits 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 pattien, dill pickles, american cheese, grilled onions, million island dressing 17

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

FRIED CHICKEN SANDWICH
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 DAVID TESTA
BEER DIRECTOR GREG ENGERT

@BLUEJACKETDC / BLUEJACKETDC.COM

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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.