SNACKS

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

FRIES OR TOTS
ketchup, dijon 7.5 "smother" of the week +2

CHILLED PEEL & EAT SHRIMP
1/2 lb, old bay, charred lemon aioli 15

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

HUSH PUPPIES
smoked mayo 6

CHICKEN WINGS
buffalo or mumbo sauce 12.5

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

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

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

FRIED PICKLES
cornmeal crusted, furikake, kewpie ranch 7

SOUP & SALADS

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

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

CURRY COCONUT BUTTERNUT SQUASH SOUP
sage, sour cream 12

***ADD TO ANY SALAD
avocado 3 / falafel balls 5 / pulled chicken 5 / salmon 8

SANDWICHES

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

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

ARUGULA
radish, grana padano, lemon herb vinaigrette 8

BIG TRAIN BURGER
1/2 lb local VA beef patty, bacon, cheddar, smoky onion rings, jalapeno 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

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

PRESSED HOT PASTRAMI
sauerkrut, spicy mustard, gouda, buttered rye, chips 16

VEGGIE PANINI
turmeric roasted cauliflower, maitake mushrooms, burrata, rosemary aioli, sourdough, chips 15

FRIED CHICKEN SANDWICH
house buffalo or mumbo sauce, coleslaw, pickles 16

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

SPICY SHRIMP SALAD
banh mi pickles, cianjuri, chili-fermented mayo, new england roll, chips 15

PULLED PORK SANDWICH
moo mariinated pork, pickled fresno, red cabbage slaw, lime aioli, chips 15

ZA’ATAR & LEMON TURKEY BREAST
airfair sprouts, bab pickles, fontina, harissa mayo, multigrain bun, chips 15

LAMB BURGER
pickled onion, tomato, lettuce, provolone, multigrain bun, harissa mayo 15

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

PLATES

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

GRILLED KIELBASA
hot mustard, pickled cabbage

CLASSIC MUSSELS
capers, shallots, herb-lemon butter 16

DIABLO MUSSELS
andouille sausage, tomato broth, herbs 16

***GRILLED SALMON
chili-marinated cucumbers, maitake mushrooms, for the company reduction 29

CHEF DAVID TESTA / 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.