## Lunch

### Soup & Salads

- **CAESAR**
  - romaine lettuce, pretzel crumbs, parmesan crisps $12
  - add anchovy $3

- **CURRY WALDORF**
  - gem lettuce, grapes, apples, celery, chicken, cashews, crispy onion, curry poppy dressing $15

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

- **CURRY COCONUT BUTTERNUT SQUASH SOUP**
  - sage, sour cream $12

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

- **WEDGE**
  - baby iceberg, lardon, tomato, pickled onion, blue cheese dressing, valentina $13

- **ARUGULA**
  - radish, grana padano, lemon herb vinaigrette $8

### Snacks

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

- **FRIES OR TOTS**
  - ketchup, dijonaisse $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 chilis, sour cream $9
  - add pulled pork $5

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

- **VEG & DIP**
  - veg crudite, hummus, quinoa tabbouleh, chips $11

- **FRIED PICKLES**
  - cornmeal crusted, furikake, kewpie ranch $7

### Sandwiches

- **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**
  - sauerkraut, 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 $15

- **FALAFEL BURGER**
  - pickled beet salad, green oak, dill yogurt $15

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

- **PULLED PORK SANDWICH**
  - mojo marinated bbq pork, pickled fresno, red cabbage slaw, lime aioli, chips $15

- **ZA’ATAR & LEMON TURKEY BREAST**
  - alfalfa sprouts, b&b pickles, fontina, harissa mayo, multigrain bun, chips $15

- **LAMB BURGER**
  - pickled chile, tomato, lettuce, provolone, multigrain bun, harissa mayo $15

- **BRATWURST**
  - house kraut, beer mustard, hoagie roll, chips $15

- **CLASSIC MUSSELS**
  - beer, capers, shallots, herb-lemon butter $16

- **DIABLO MUSSELS**
  - andouille sausage, tomato broth, herbs $16

- **GRILLED SALMON**
  - chili-marinated brussels & squash, maitake mushrooms, white soy reduction $25

### Plates

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

- **GRILLED KIELBASA**
  - hot mustard, pickled cabbage, pumpernickel $16

## 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.