

# BLUEJACKET

# WINTER

ESTD 2013 / WASH DC / 20003

2023

## STARTERS

**JUMBO EVERYTHING PRETZEL**  
housemade beer mustard, beer cheese 14.

**FRENCH FRIES OR TOTS**  
ketchup & dijonaise 8.5/9.5

**SWEET POTATO FRIES**  
brown sugar, cayenne, salt, smoked maple aioli 9.

**CHICKEN WINGS**  
buffalo, mumbo, or sweet & smoky dry rub 15.

**CRISPY POTATO SKINS**  
crispy potato, bacon, beer cheese,  
scallions, spicy ranch 13.

**SPICY CILANTRO & LEMON HUMMUS**  
cilantro, garbanzo beans, serrano, lemon,  
served with housemade pita or chips 10.

**BAKED FETA DIP**  
served with housemade bread 13.

**BUFFALO CHICKEN DIP**  
roasted chicken, cream cheese, buffalo sauce, scallions,  
served w/ housemade potato chips 13.

## BURGERS

**ALL BURGERS**  
served w/ fries

**BIG TRAIN**  
7 oz. beef patty, applewood bacon, cheddar, smoked beer  
battered onion ring, jalapeno relish, Duke's mayo,  
house steak sauce, potato roll 19.

**BLUEJACKET DOUBLE**  
two 3 oz. beef patties, american cheese,  
dill pickles, lettuce, caramelized onions,  
million island dressing, sesame bun 18.

**FALAFEL**  
handmade falafel, beet & carrot pickled slaw,  
fresh cucumber & serrano-lemon yogurt sauce,  
potato bun 17.5

## SANDWICHES

**FRIED CHICKEN SANDWICH**  
buffalo, mumbo, or sweet & smoky dry rub,  
coleslaw, pickles, fries 16.5

**TUSCAN TURKEY**  
slow roasted turkey, basil & arugula pesto, mayo,  
sundried tomatoes, spinach, garlic butter, chips 17.5.

**GRILLED CHEESE**  
cabot white cheddar, smoked tomato jam,  
sourdough, chips 14.

**PRESSED HOT PASTRAMI**  
sauerkraut, spicy mustard, havarti,  
million island dressing, buttered rye, chips 17.

@BLUEJACKETDC / BLUEJACKETDC.COM

## SALADS

**CAESAR**  
romaine, pretzel crumbs, parmesan crisps 14.

**COBB SALAD**  
romaine, bacon, avocado, roasted tomato,  
chicken, egg, blue cheese, lemon herb vinaigrette 16.75

**ROASTED BEET SALAD**  
goat cheese, red & golden beets, candied walnuts,  
orange citrus vinaigrette 16.

**FARMSTEAD SALAD**  
kale, shaved brussels sprouts, apple, marinated chickpeas,  
feta, za'atar croutons, olive tapenade 16.5

## PLATES

MON-FRI ALL DAY / SAT & SUN 3PM-CLOSE

**PAN-SEARED SALMON**  
tri-colored quinoa, mixed vegetables,  
lemon beurre blanc sauce 27.

**DIABLO MUSSELS**  
tomato, onion, chile, andouille sausage 20.

**FISH & CHIPS**  
lost weekend beer battered cod,  
old bay dusted fries, coleslaw & tartar sauce 21.

**PIEROGIES**  
boursin cheese & potato stuffed w/  
chive cream sauce & mushroom 15.

**BAVARIAN ROAST CHICKEN**  
mustard cream sauce, sauteed kale w/ apples,  
caramelized onion, chili flakes & mushroom 21.

**SIRLOIN STEAK**  
7 oz. sirloin, pan seared w/ garlic clove, butter & thyme, bernaise,  
rosemary cream mashed potatoes & garlic shallot spinach 31.

**PUB-STYLED MAC & CHEESE**  
sharp cheddar, white & yellow monterera, baked parmesan,  
cavatappi pasta, parsley 14.

## BRUNCH

SATURDAY & SUNDAY 11-3

**BREAKFAST BURRITO**  
scrambled eggs, bacon, cheddar, rice,  
herb salsa, sour cream, guacamole 12.

**BLUEJACKET BEC SANDWICH**  
bacon, scrambled eggs, cheddar cheese,  
chili aioli, tots 12.

**PASTRAMI SCRAMBLE**  
green squash, white cheddar, jalapeno,  
tomatoes, shallot 14.

**BJ'S BREAKFAST**  
2 eggs any way, bacon, homestyle potatoes, sourdough 10.

**BLACKBERRY FRENCH TOAST**  
cinnamon french toast, fresh blackberries,  
chocolate sauce, whipped cream 12.

**CINNAMON ROLL**  
housemade cinnamon rolls with brown sugar molasses  
& orange buttercream frosting 10.

CHEF MARTEL BLUE • GM ALAN BIARS  
BREWING DIRECTOR RO GUENZEL  
BEVERAGE DIRECTOR GREG ENGERT



please note that a service charge will be added to parties of six or more

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

