

# BLUEJACKET

# WINTER

ESTD 2013 / WASH DC / 20003

2023

## STARTERS

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

**FRENCH FRIES OR TOTS**  
ketchup & dijonnaise 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.

**SMOKED WHITEFISH DIP**  
bay spice, onion, celery & lemon juice,  
served cold with house made chips 15.

**FRIED CALAMARI**  
semolina, pickled hot cherry bomb peppers & lemon  
w/ lemon aioli & marinara 15.

**SHRIMP REMOULADE**  
cold poached tail-on shrimp,  
remoulade, dill, lemon & bay spice 14.

**PORK BANH MI SLIDERS**  
slow roasted pork belly, pickled carrot & daikon, cucumber,  
herbed chicken pate, spicy calabrian aioli, hawaiian roll 15.

## 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

**WAYGU CHEESEBURGER**  
ground waygu beef, cooked to medium, black truffle aioli  
boston lettuce, onion, tomato, gruyere cheese,  
peppered bacon on a potato bun 23

## SANDWICHES

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

**SPICY ITALIAN COLD CUT**  
mortadella, capicola, genoa salami, provolone cheese  
mayo, lettuce, tomato & italian dressing, chips 14.

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

**PRESSED HOT PASTRAMI**  
sauerkraut, spicy mustard, havarti,  
million island dressing, buttered rye, chips 20.

## 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

**RAINBOW TROUT**  
pan-seared trout, turnip & potato puree, haricot vert  
sliced almond & lemon caper brown butter pan sauce 23.

**HOME-STYLE MEATLOAF**  
tomato glaze w/ rosemary infused mashed potatoes  
& maple glazed carrots 21.

**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 23.

**STEAK FRITES**  
8 oz. sirloin, pan seared w/ garlic & rosemary,  
served with fries, greens salad & green peppercorn demi-glace 30.

**PUB-STYLED MAC & CHEESE**  
sharp cheddar, white & yellow monterey, 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

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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

