

BLUEJACKET

SPRING

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.

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

WAGYU 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

