BLUEJACKET

ESTD 2013 / WASH DC / 20003

AUTUMN 2026

/// STARTERS ///

JUMBO SALTED PRETZEL
house beer mustard, beer cheese fondue 15.

DEVILED EGGS
black truffle aioli, fried red onion, chive, maldon salt 13.

SPINACH & ARTICHOKE DIP
baby spinach, artichoke heart, cheddar cheese, parmesan, toasted crostini 16.

CHICKEN WINGS
buffalo, mumbo, or sweet & smoky dry rub 16.

PROSCIUTTO & FIG FLATBREAD
ricotta-mascarpone cream sauce, mozzarella, parmesan, arugula, caramelized onion 18.

FRIED CALAMARI
semolina, pickled hot cherry bomb peppers, lemon aioli, marinara, parsley 17.

CRISPY BRUSSELS SPROUTS
pickled red onion, balsamic glaze, spicy mayo 13.

PULLED PORK SLIDERS
hifi smoked pork, house bbq, coleslaw 14.

CRISPY POTATO SKINS
beer braised chicken, crispy potato skins, black beans, tomato, onion, scallion, aleppo ranch, beer cheese 16.

/// TOTS+FRIES ///

CHOICE OF HOUSEMADE TATER TOTS, FRENCH FRIES OR SWEET POTATO FRIES 10.

choice of two sauces. additional sauces +.50 each
smothered with chili & cheese fondue +2.50
poutine-style w/ cheese curds, gravy, bacon & scallions +5

ketchup / buffalo / ranch / tingey st. bbq
sweet mayo / mumbo / herb mayo / beer cheese fondue
honey mustard / spicy mayo / dijonaise

/// SALADS ///

ADD TO ANY SALAD: FALAFAL +4. / CHICKEN +8. SALMON +8. / SHRIMP +10. / STEAK +12.

CAESAR SALAD
romaine, garlic parmesan & croutons 13.

GARDEN & GRAIN SALAD
mixed greens, feta, roasted corn, cucumber, quinoa, cannellini bean, sunflower seeds, radish, dates, roasted tomato, green goddess dressing 16.

CRISPY COBB SALAD
romaine, fried chicken, bacon, avocado, roasted tomato, egg, blue cheese crumble & buttermilk ranch dressing 18.

ROASTED BEET SALAD
buratta stracciatella, grilled pear, walnut, arugula, balsamic dressing 16.

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/// SANDWICHES ///

BLUEJACKET DOUBLE
twin 3.5 oz. beef patties, american cheese, dill pickle, lettuce, caramelized onions, million island dressing, potato roll, fries 19.

BIG TRAIN BURGER
8oz house beef blend, applewood bacon, cheddar, smoked beer battered onion ring, jalapeño relish, mayo, house steak sauce, potato roll, fries 20.

GREEN CHICKPEA FALAFEL
pita, roasted garlic hummus, mixed greens, marinated tomato, pickled red onion, mint, cilantro, feta, tzatziki, sweet potato fries 17.

FRIED CHICKEN SANDWICH
coleslaw, pickles, potato roll, fries
choice of: buffalo, mumbo sauce, or sweet & smoky dry rub 18.

GRILLED CHEESE & TOMATO BASIL SOUP
NY sharp yellow & mild white cheddar, smoked tomato jam, sourdough loaf, tomato basil soup 17.

EGGPLANT PARMESAN SANDWICH
mozzarella, arugula, marinara sauce, basil pesto (nut free), demi-baguette, served w/ simple greens 17.

CRISPY CATFISH SANDWICH
maryland blue catfish, creole spices, arugula, pickles, spicy mayo, served w/ simple greens 17.

OFFICER'S CLUB SANDWICH
turkey, ham, bacon, lettuce, tomato, herb mayonnaise, fries 18.

/// PLATES ///

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

RICOTTA GNOCCHI
pesto, pine nut, roasted tomato, fried basil, ricotta 22.

FRIED CHICKEN & WAFFLES
house-made waffles, crispy chicken thigh, black pepper gravy, maple syrup 18.

PORK SCHNITZEL
warm potato salad, sauerkraut, grilled lemon, brown butter-lemon sauce 23.

STEAK FRITES
grilled 8 oz flat iron, parsley butter, rosemary-garlic fries, red watercress 32.

PAN-SEARED RAINBOW TROUT
swiss chard, roasted fingerling potato, shallot, garlic, almond, lemon-brown butter sauce 25.

FISH & CHIPS
india pale ale battered cod, malted vinegar & old bay dusted fries, coleslaw, tartar sauce. 24.

DESSERT

FLOURLESS CHOCOLATE CAKE
strawberry gelato, chocolate sauce 12

PUMPKIN CHEESECAKE
graham cracker crust, golden raisin compote, candied pepitas, whipped cream 12

CHERRY & ALMOND BREAD PUDDING
almond, amarena cherry, bourbon caramel, vanilla ice cream 12

SCOOP OF ICE CREAM OR SORBET
ask for our daily selection 4

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

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