

BLUEJACKET

ESTD 2013 / WASH DC / 20003

SPRING

2024

STARTERS

JUMBO EVERYTHING SPICED PRETZEL

house beer mustard, beer cheese fondue 14.

DEVILLED EGGS

w/ bacon onion jam, calbrian mayo, chives 12.

TOMATO BASIL SOUP

cream, basil, fresh tomatoes & herbs 11.

CHICKEN WINGS

buffalo, mumbo, or sweet & smokey dry rub 15.

BUFFALO CHICKEN FLATBREAD

rotisserie chicken, honey buffalo spread, chihuahua cheese, blue cheese crumbles & scallions 18.

FRIED CALAMARI

semolina, pickled hot cherry bomb peppers, lemon aioli, marinara, parsley 16.

CREOLE SPICED SHRIMP

garlic-creole white wine butter sauce served with a toasted baguette 18.

MEATBALL SLIDERS

blended pork & beef, house red sauce, creme fraiche, brioche roll 15.

TATER TOT POUTINE

house tots, cheese curds, MTL gravy, bacon crumble, beer cheese 16.

GERMAN SAUSAGE BOARD

knackwurst, weisswurst, roasted potato w/ bacon-onion butter, cucumber salad, sauerkraut, beer mustard 20

SALADS

ADD CHICKEN (+\$8), SALMON (+\$8), SHRIMP (+\$10), STEAK (+\$12)

CAESAR SALAD

romaine, garlic parmesan & croutons 14.

GARDEN & GRAIN SALAD

aleppo navy beans, cherry tomatoes, cucumbers, mesclun greens, quinoa, sunflower seeds, champagne shallot vin. falafel & avocado 17.

CRISPY COBB SALAD

romaine, fried chicken, bacon, avocado, roasted tomato, egg, blue cheese crumble & buttermilk ranch dressing 17.

WARM BABY KALE SALAD

brussels sprouts, pickled onions, dried cranberry, almonds, parmesan, lemon browned butter vinaigrette 15.

TOTS & FRIES

CHOICE OF HOUSEMADE TATER TOTS, FRENCH FRIES, OR SWEET POTATO FRIES 9.

choice of two sauces. additional sauces +\$.50 each. Smothered w/ chili & cheese fondue +\$2.50

Ketchup • Buffalo • Ranch
Tingey st. BBQ • Sweet mayo
Mumbo • Beer cheese fondue
• Spicy mayo • Dijonaise

BURGERS & SANDWICHES

BLUEJACKET DOUBLE

twin 3.5 oz. beef patties, american cheese, dill pickle, lettuce, caramelized onions, million island dressing, potato roll, fries 18.

BIG TRAIN BURGER

8oz house beef blend, applewood bacon, cheddar, smoked beer battered onion ring, jalapeño relish, mayo, house steak sauce, potato roll, fries 19.

GREEN CHICKPEA FALAFEL

pita, roasted garlic hummus, tabbouleh (bulgar wheat, cucumber, tomato, onion, lemon) tahini on side: tzatziki sauce + sweet potato fries 17.5.

FRIED CHICKEN SANDWICH

house buffalo, mumbo sauce, or sweet & smokey dry rub, coleslaw, pickles, potato roll, fries 16.5.

GRILLED CHEESE & TOMATO BASIL SOUP

NY sharp yellow & mild white cheddar, smoked tomato jam, sourdough loaf, tomato basil soup 18.

ROASTED PORK SANDWICH

black pepper balsamic mayo, arugula, hibiscus pickled onions, parmesan cheese, ciabatta, house chips 18.

REUBEN

marbled rye, gruyere cheese, sauerkraut, 1000 island & spicy mustard, house chips 20.

PLATES

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

FISH & CHIPS

india pale ale battered cod, malted vinegar & old bay dusted fries, coleslaw & tartar sauce. 22.

HOME-STYLE MEATLOAF

tomato glaze with rosemary mashed potatoes & glazed carrots 21.

PUB-STYLE MAC & CHEESE

sharp cheddar & monterrey cheese, parmesan crunch, cavatappi, parsley 17.

STEAK FRITES

8 oz sirloin, pan seared w/ garlic clove & rosemary, fries, greens salad & mushroom cream sauce 30.

RAINBOW TROUT

pan-seared w/ turnip & potato puree, haricot vert, sliced almond & lemon caper brown butter pan sauce 24.

SHRIMP & GRITS

stone ground grits, creole spice, andouille, manchego, poblano, red pepper, corn, butter, parsley crisp. 25.

THE TEAM

BREWING DIRECTOR RO GUENZEL

BEVERAGE DIRECTOR GREG ENGERT

CATCH THE LATEST RELEASES AND
UPCOMING EVENTS ON INSTAGRAM!
@BLUEJACKETDC

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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

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