

BLUEJACKET

ESTD 2013
WASH DC
20003

SUMMER

\$40

RESTAURANT WEEK

1 starter or salad, 1 burger / sandwich / plate, and 1 dessert

'24

STARTERS • BURGERS & SANDWICHES •

JUMBO SALTED PRETZEL

house beer mustard, beer cheese fondue 15.

DEVEILED EGGS

bacon-onion jam, calabrian mayo, chives 13.

CHICKEN WINGS

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

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 17.

MACARONI & CHEESE

cheddar, monterey jack, parmesan, breadcrumb 14.

CREOLE SPICED SHRIMP

garlic-creole white wine butter sauce, toasted baguette 19.

MEATBALL SLIDERS

blended pork & beef, house red sauce, creme fraiche, brioche roll 16.

TATER TOT POUTINE

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

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, tabbouleh (bulgar wheat, cucumber, tomato, onion, lemon) tahini on side: tzatziki sauce & sweet potato fries 17.

FRIED CHICKEN SANDWICH

house buffalo, mumbo sauce, or sweet & smoky dry rub, coleslaw, pickles, potato roll, fries 18.

GRILLED CHEESE & TOMATO BASIL SOUP

NY sharp yellow & mild white cheddar, smoked tomato jam, sourdough loaf, tomato basil soup 17.

ROASTED PORK SANDWICH

black pepper balsamic mayo, arugula, hibiscus pickled onions, parmesan cheese, ciabatta, fries 19.

OFFICER'S CLUB SANDWICH

turkey, ham, bacon, lettuce, tomato, herb mayonnaise, fries 18.

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. 24.

PAPPARDELLE BOLOGNESE

pork & beef ragu, basil & parmesan 24.

GRILLED BERKSHIRE PORK CHOP

spaetzle, sweet corn, cherry tomato, parsley butter 27.

STEAK FRITES

grilled flank steak, chimichurri, fries 29.

RAINBOW TROUT

pan-seared w/ turnip & potato puree, haricot vert, almond & lemon caper brown butter pan sauce 25.

ROTISSERIE CHICKEN

brussels sprouts, bacon, cipollini onion, grain mustard jus 26.

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

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

SALADS •

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

CAESAR SALAD

romaine, garlic parmesan & croutons 15.

GARDEN & GRAIN SALAD

aleppo navy beans, cherry tomatoes, cucumbers, mesclun greens, quinoa, sunflower seeds, avocado, falafel, green goddess, champagne shallot vinaigrette 17.

CRISPY COBB SALAD

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

BEET SALAD

hazelnuts, shallot, orange, goat cheese, arugula, citrus vinaigrette 16.

DESSERT

PEACH COBBLER

upside down peach cobbler, vanilla ice cream, caramel sauce. 12

FLOURLESS CHOCOLATE CAKE

strawberry gelato, chocolate sauce. 12

BLACKBERRY CHEESECAKE

graham cracker crust, macerated berries, lemon zest, chantilly 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

