

# BLUEJACKET

DC RESTAURANT  
WEEK  
DINNER

ESTD 2013 / WASH DC / 20003

CHOOSE ONE EACH  
STARTER OR SALAD  
SANDWICH OR PLATE  
DESSERT

WINTER 2018

## STARTERS

### PRETZELS

classic - everything seasoning, beer mustard & beer cheese 10  
♦♦♦crab pretzel - maryland crab, cheddar cheese, honey mustard 16

### FRENCH FRIES OR TOTS

ketchup, dijonnaise 7  
"smother it" - cheddar, tasso ham gravy +2

### FRIED CHEDDAR CURDS

spicy tomato sauce 9

### CLASSIC WINGS

frankenbutter or mumbo sauce 11

### HUSH PUPPIES

smoked mayonnaise 6

### LOADED POTATO SKINS

crispy potato, bacon, cheddar, scallions,  
pickled jalapeño, sour cream 8

### MARINATED MIXED OLIVES

picholine, niçoise, castelvetro, arbequina,  
calabrian chili, lemon 6

### SMOKED TROUT DIP

herb salad, chips 9

### ♦♦♦PAN-SEARED PIEROGIS

charred onion & boursin filling, chive reduction,  
crispy leeks, beech mushrooms 12/15

### SHISHITO PEPPERS

chickpeas, sweet & spicy peanuts, lime aioli 9

### BUTTERNUT CURRY SOUP

coconut milk, chili oil, cashews, sage 5/9

### MUSSELS

classic - white wine, capers, shallots, herb-lemon butter 15  
diablo - spicy andouille sausage, herbs, tomato broth 15

### ♦♦♦1/2 DOZEN 38 NORTH OYSTERS

baked - bacon, tuscan kale, parmesan,  
garlic bread crumbs 18  
raw - charred cocktail sauce,  
grapefruit mignonette 16

## BOARDS

### ♦♦♦PICKLE BOARD

variety of local & seasonal house made pickles 8

### ♦♦♦CHEESE & CHARCUTERIE

13, 23, or 32 dollars  
choose 3, 5, or 8 items for your board

### ♦♦♦ARTISANAL CHEESE

gatekeeper - sheep and cow, pasteurized, ny  
dumbarton cheddar blue - cow, pasteurized, wi  
shelburne farms cheddar - cow, unpasteurized, vt  
black and blue - goat, pasteurized, md  
prairie breeze cheddar - cow, pasteurized, ia

### ♦♦♦CHARCUTERIE

ask your server for today's selection  
of Red Apron meats

## SIDES

### ♦♦♦CAULIFLOWER

pine nuts, pickled fresno chilis, green harissa,  
garlic yogurt 9

### ♦♦♦CRISPY BRUSSELS SPROUTS

sunflower seeds, paprika, cipollini onions, red beet hummus 9

### ♦♦♦SMOKED FINGERLING POTATOES

charred broccoli, chimichurri aioli 9

## SALADS

### ARUGULA

radish, grana padano, lemon-herb vinaigrette 8

### HOUSE-MADE BURRATA

oranges, fennel, beets, pistachio,  
pomegranate molasses, crostini 13

### CAESAR

romaine, rustic croutons, parmesan crisps 11

### MEDITERRANEAN CHOPPED SALAD

roasted peppers, tomatoes, chickpeas, olives, romaine  
feta, red wine vinaigrette 14

### WALDORF

gem lettuce, pulled chicken, apples, celery, grapes,  
walnuts, lemon-poppy dressing 14

### SEASONAL HARVEST

roasted squash, cauliflower, currants, quinoa,  
candied pumpkin seeds, goat cheese,  
honey-cider vinaigrette 13

## PLATES

### DIVER SCALLOPS

anson mills' ancient grain risotto, foraged  
mushrooms, sunflower seeds, summer's ramp butter 26

### ARCTIC CHAR

chili-marinated bok choy, asian pears, shiitake,  
soy reduction 25

### PAN-SEARED BRANZINO

romanesco, mustard greens, braised lentils,  
horseradish cream 26

### GRILLED KIELBASA

hot mustard, pickled cabbage, pumpernickel 16

### DOUBLE-CUT PORK CHOP

dry-aged pork, mom's potatoes, za'atar, house steak sauce 27

### ROTISSERIE 1/2 CHICKEN

cheesy grits, broccolini, mushroom ragout 24

### ♦♦♦30 OZ. BONE-IN BEEF SHORT RIB (FOR THE TABLE)

kansas city rub, fresh carrot slaw,  
valentina hot sauce, lime wedge 45

## SANDWICHES

### BLUEJACKET DOUBLE

two 1/4 lb local beef patties, dill pickles,  
american cheese, grilled onions, million island dressing 16

### FRIED MUMBO CHICKEN SANDWICH

mumbo sauce, coleslaw, pickles 15

### BIG TRAIN BURGER

1/2 lb local beef patty, bacon, cheddar,  
smoky onion rings, jalapeño relish,  
house steak sauce, mayo 16

### FALAFEL BURGER

pickled beet salad, green oak, dill yogurt 14

### BRATWURST

beer mustard, house kraut, potato roll 14

### GRILLED CHEESE

swiss, smoked tomato jam, parkerhouse loaf, chips 13

CHEF MARCELLE AFRAM

GM DOUG TUTTLE

BEER DIRECTOR GREG ENGERT

♦♦♦offered ala-carte

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please note that a service charge will be added to parties of six  
or more and checks can be split up to eight ways

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

ESTD  
2013