



ARSENAL

RESTAURANT AND BARROOM

DINNER • SUMMER • 2015

T O S H A R E

WARM & SOFT PRETZELS

2 FRESHLY BAKED PRETZELS WITH BEER MUSTARD 5

LOCALLY FARMED OYSTERS

PLEASE INQUIRE WITH YOUR SERVER
GREEN APPLE MIGNONETTE 3/pc

COLD CHARCUTERIE

ASSORTMENT OF CURED MEATS AND PATÉ W/ PICKLES AND TOAST 11

HOT CHARCUTERIE

FRIED TESTA, ANDOUILLE SAUSAGE, PORCHETTA 13

CRISPY CHICKPEAS

SEASONED WITH HOUSE LEMON PEPPER 4

S A L A D S

PANZANELLA SALAD

HEIRLOOM TOMATO, CIABATTA, BASIL, HOUSEMADE BURRATA, BALSAMIC 11

GEM WEDGE SALAD

ACHIOTE VINAIGRETTE, GRILLED CORN, SHEEP'S RICOTTA, GREEN TOMATO, CRISPY TORTILLA 18

SIMPLE SALAD

MESCLUN GREENS, BALSAMIC, TOMATOES, PICKLED RED ONIONS 6

ADD ROAST CHICKEN 4

B U R G E R S

BLUEJACKET DOUBLE

TWO DRY AGED BEEF PATTIES, AMERICAN CHEESE, SHREDDED ICEBERG LETTUCE, TOMATO, MAYO, FRIES 14

VEGGIE BURGER

BLACK BEAN, CHICKPEA, AND FARRO PATTY, ANCHO MAYO, BIBB LETTUCE, AVOCADO, PICKLED JALAPEÑO, FRIES 13

CHIPOTLE CHICKEN BURGER

CHIPOTLE-RUBBED CHICKEN PATTY, FRIED RED ONION, BACON, PEPPERJACK, BBQ MAYO, FRIES 14

BIFTEKI BURGER

LAMB AND BEEF PATTY, PICKLED CUCUMBER, FETA, LOLLA ROSA, DILL MAYO, FRIES 16

S T A R T E R S

BEEF HEART TARTARE

WORCESTERSHIRE, PICKLED MUSTARD SEEDS, PARSLEY SALAD, GRILLED BREAD 11

SEARED SCALLOPS

CAROLINA GOLD RICE, CARROT GINGER PURÉE, ASPARAGUS & ALMOND SALAD 13

BRAISED PORK CHEEKS

CREAMY POLENTA, HEN OF THE WOODS, HERBS 12

CHILLED BEET SOUP

CHERRY TOMATO, FETA, MICRO CELERY 9

M I D S

CHICKEN AND DUMPLINGS

SUGAR SNAP PEAS, SPRING ONION, CARROTS 7/14

BUCATINI WITH MEATBALLS

ROASTED TOMATO SAUCE, PECORINO, BASIL 7/14

GEMELLI

SHRIMP, PEPPADEW MOJO, ARUGULA 7/14

SUMMER RIGATONI

ASPARGUS, CHERRY TOMATO, GRILLED RADICCHIO, BASIL PISTOU, PINE NUTS, PECORINO 6/12

M A I N S

ROTISSERIE HALF CHICKEN

TWELVE HOUR BRINED CHICKEN, PRETZEL STUFFING, ROASTED ROOT VEGETABLES 19

PAPA WEAVER PORK LOIN

FARRO, GRILLED BROCCOLINI, PECANS, RED CURRANT PORK SAUCE 24

SEARED ATLANTIC FLUKE

RED QUINOA, SPINACH, CUCUMBER, BROKEN VINAIGRETTE 19

BRAISED LAMB NECK

GREEN TOMATO CHOW CHOW, RICOTTA-STUFFED FRIED SQUASH BLOSSOMS 21

GOLDEN TILEFISH

BULGUR WHEAT, BLISTERED TOMATOES, TOMATO GASTRIQUE 22

S I D E S | 6

MAC & CHEESE SPENT GRAIN SHELLS, TILAMOOK CHEDDAR, ANDOUILLE

JOJO'S ROASTED POTATOES, SPICY MAYO

HONEY GLAZED HEIRLOOM CARROTS TARRAGON, TOASTED ALMONDS

ROASTED BRUSSELS SPROUTS SRIRACHA, SESAME, GARLIC OIL

• EXECUTIVE CHEF KYLE BAILEY •

SOME 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