

BALLAST

KITCHEN & BAR

Appetizers/Small Plates

- Blistered Shishito Peppers** - coarse salt, lime, Tajin (GF,V) - \$8.5
- Crispy Brussel Sprouts** - sweet soy, kewpie, sriracha (GF) - \$12
- Sheet Pan Nachos** - guacamole, pico de gallo, queso, jalapeños, pickled onions, Jack cheese (V) - \$13.5 (chicken + \$4)
- Chicken Wings** - bourbon brown sugar or buffalo - \$11.5
- Grilled Octopus** – fingerlings, vinho verde wine, Calabrian region seasonings (GF) - \$13
- Charcuterie Board** – Manchego, Boursin, spicy salami, prosciutto, rosemary spiced walnuts, figs, crostini - \$16
- Short Rib Tacos** - beef braised, sweet sauce, cotija, spicy slaw, white corn tortillas, 2 per order (GF) - \$11
- Chicken Tacos** – white corn tortillas, salsa verde, crunchy slaw, whipped avocado, 2 per order (GF) - \$9
- Duxbury Oysters** – 6 per order w/ horseradish, cocktail sauce, mignonette (GF) - \$18

Salads/Bowls

- Simple Greens Salad** – green goddess dressing, cucumber, carrots (GF,V) - \$7
- KC's Salad** - kale, shaved brussel sprouts, parmesan, red onion, toasted pepitas & sunflower seeds, apple, lemon vinaigrette - \$15 (chix +5, tofu +4, steak +9, salmon +8)
- Harvest Grain Bowl** – warmed, brown rice, quinoa, farro, roasted vegetables, pickled onions, avocado, toasted seeds, cilantro pepita dressing (GF avail,V) - \$16 (chix +5, tofu +4, steak +9, salmon +8)
- Caesar** – romaine, parmesan, croutons (GF avail,V) - \$13.5 (chix +5, tofu +4, steak +9, salmon +8)
- Tuna Poke Bowl** – pickled onions, grilled pineapple, edamame, carrot, seaweed, spicy cucumber, soy, sticky rice, crispy wonton chips (GF avail) - \$25

Sandwiches/Handhelds

- Crispy Chicken Sandwich** - w/ crunchy slaw & pickles on brioche roll, house fries - \$16.5
- Ballast Burger** - Grafton Village 2 yr cheddar, North Country bacon, aioli, brioche roll, house fries - \$18

Entrees

- Chili Glazed Salmon** – sticky rice cakes, stir fry veggies - \$26
- Chowder House Schrod** – broiled, corn chowder, fingerlings - \$26
- Braised Short Ribs** – mashed, crispy onion strings (GF avail) - \$27.5
- Lemon Ricotta Ravioli** – crispy artichokes, parmesan, spring peas, wild mushrooms (V) - \$22
- Steak Frites** – 12 oz skirt steak, blue cheese butter, watercress, house fries (GF avail) - \$32
- Split Roasted Chicken** - mashed, roasted mushroom mix, haricot verts - \$24

Sides - \$5 each

Roasted Veggies (GF) /House Fries/Sweet Potato Fries /Haricots Vert (GF) / Mashed (GF)

(GF = Gluten Free, GF avail = kitchen can modify for GF, V = Vegetarian)

Wine List

Casal Garcia Vinho Verde (Portugal) - \$9
Sonoma-Cutrer Chardonnay (Sonoma, CA) - \$14
Torresella Blush Rose Prosecco (Northeast Italy) - \$10
Dr. Konstantin Frank Gruner Veltliner White (Finger Lakes, NY) - \$14
Kim Crawford Sauvignon Blanc (Marlborough, New Zealand) - \$13
Smith & Hook Cabernet Sauvignon (Central Coast, CA) - \$14
Hess Select Cabernet Sauvignon (North Coast, CA) - \$12
MacMurray Pinot Noir (Russian River Valley, CA) - \$13

Specialty Cocktails

Lemon Lavender Elixir – Grey Goose Citron, lavender simple syrup, lemonade- \$14
Pop's Old Fashioned - Bulleit bourbon, black walnut bitters, brown sugar simple syrup- \$14
Mimi-tini – Grey Goose pear, St. Germaine, fresh squeezed lemon juice, simple syrup- \$15
Blackberry Moscow Mule – Titos, blackberry fruitful, ginger beer- \$13
Railway Spike Margarita – Casamigos tequila, triple sec, fresh lime juice, spicy margarita mix- \$13
Espresso Martini – Stoli vanilla vodka, espresso liquor, Bailey's, Kahlua - \$15
Podgie's Punch - Ketel One, Persian lime, pineapple agave, Valencia orange, bitters, fresh milled nutmeg- \$15
Batched Sangria – Rosé, peach schnapps, fresh fruit- \$12
Tiki Mocktail - Persian lime, pineapple agave, Valencia orange, bitters, nutmeg, soda- \$9
Sunset Mocktail - Blood Orange Pellegrino, pineapple juice, ginger beer, fresh mint- \$9

Bottle / Canned Beer

Bud Light - \$6.5	Corona - \$7	Corona Light - \$7
Modelo - \$7	Mich Ultra - \$7	Sam Adams - \$7.5
Stella Artois - \$7.5	Miller Lite - \$6.5	Coors Light - \$7

Guinness - \$7.5 **Heineken Zero (N/A)** - \$7 **Carlson Orchards Cider** - \$8
Athletic Brewing Run Wild (N/A) - \$7 **Urban Artifact Gadget (Mixed Berry Tart)** - \$8
Mast Landing- A Beer Named Duck (NE Pale Ale) - \$8
Viva Seltzer (Huckleberry & Elderberry) - \$7 **High Noon (Pineapple & Watermelon)** - \$8

Draft Beer

Bud Light (4.2 ABV) - \$7	Break Rock, Peacefield Kolsch (4.4 ABV) - \$10
Widow Maker, Blue Comet IPA (7.1 ABV) - \$10	Blue Moon (5.4 ABV) - \$7