

# BALLAST

## KITCHEN & BAR

### Appetizers/Small Plates

- Blistered Shishito Peppers** - coarse salt, lime, Tajin (GF,V) - \$8.5
- Crispy Brussel Sprouts** - sweet soy, kewpie, sriracha - \$12
- Sheet Pan Nachos** - guacamole, pico de gallo, queso, jalapeños, pickled onions, black beans, roasted corn, sour cream, 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
- Local 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) - \$13.5 (chix +5, tofu +4, steak +9, salmon +8)
- Tuna Poke Bowl** – pickled onions, grilled pineapple, edamame, carrot, seaweed, spicy cucumber, soy, fresnos, sticky rice, crispy wonton chips (GF avail) - \$25

### 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

- Split Roasted Chicken** - mashed, roasted mushroom mix, haricot verts (GF) - \$24
- Chili Glazed Salmon** – sticky rice cakes, stir fry veggies (GF avail) - \$26
- Chowder House Schrod** – broiled over corn chowder - \$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

### 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

- |  |   |                                     |
|--|---|-------------------------------------|
| <b>Bud Light</b> - \$6.5                                   | <b>Corona</b> - \$7                                   | <b>Corona Light</b> - \$7           |
| <b>Modelo</b> - \$7  | <b>Mich Ultra</b> - \$7                               | <b>Sam Adams</b> - \$7.5            |
| <b>Stella Artois</b> - \$7.5                               | <b>Miller Lite</b> - \$6.5                            | <b>Coors Light</b> - \$7            |
| <b>Guinness</b> - \$7.5                                    | <b>Heineken Zero (N/A)</b> - \$7                      | <b>Carlson Orchards Cider</b> - \$8 |
| <b>Athletic Brewing Run Wild (N/A)</b> - \$7               | <b>Urban Artifact Gadget (Mixed Berry Tart)</b> - \$8 |                                     |
| <b>Mast Landing- A Beer Named Duck (NE Pale Ale)</b> - \$8 |   |                                     |
| <b>Viva Seltzer (Huckleberry &amp; Elderberry)</b> - \$7   | <b>High Noon (Pineapple &amp; Watermelon)</b> - \$8   |                                     |

## Draft Beer

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

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### DESSERT

**Flourless Chocolate Cake** – \$8

**Homemade Bread Pudding** – bananas, caramel, side vanilla ice cream - \$8.5

**Salted Caramel Pretzel Parfait** – pretzel crunch, whipped mascarpone, Dulce de Leche - \$8.5

**Jack's Hot Fudge Sundae** - \$8.5

**Coffee** \$3.5 / **Espresso** \$4 / **Cappuccino** \$5

### LATE NIGHT MENU

**Grilled Cheese** – 3 cheese blend, tomato soup (V) - \$9

**Mezza Plate** – falafel, hummus, olives & veggies (V) - \$11

**Margherita Flatbread** – fresh mozzarella, basil, San Marzano marinara (V) - \$9.5

**Mushroom Flatbread** – garlic herb cream, cheddar, roasted mushroom mix (V) - \$11

**Salty Pretzel** - honey mustard side (V) - \$9.5

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