

### **Starters**

Greek Yogurt, Seasonal Berries & Granola - \$7

**Overnight Oat Bowl** – peanut butter, banana, blueberry, toasted coconut - \$11

### **Toasts**

**Spicy Avocado Toast** – whole grain, lemon peppered greens, smashed avocado, toasted seeds, fresnos, cotija, Sriracha (V) - \$10 (fried egg +3)

Mediterranean Toast – whole grain, whipped feta, basil, marinated tomatoes, EVOO, (V) - \$10 (fried egg +3)

#### **Meals**

Crunchy French Toast – vanilla, cinnamon, frosted flakes coating, VT maple syrup - \$14

Lemon Ricotta Pancakes – confectionary sugar, blueberry compote - \$12.5

Corned Beef Hash – peppers, onions, potatoes & 2 poached eggs - \$16.5

Potato Bake – Virginia ham, gruyere cheese - \$10 (add chicken & gravy +\$6, fried egg +\$3)

Ballast Breakfast Sandwich – fluffy egg, North Country bacon, Grafton 2-year cheddar on Portuguese bun, breakfast potatoes - \$14

3 Egg Omelette – wood roasted mushrooms, Boursin, chives, roasted tomato, breakfast potatoes - \$13.5

Brunch Burrito – eggs, salsa verde, black beans, roasted corn, whipped avocado, cheddar - \$12.5

Chilled Noodles – lo mein noodles, miso dressing, edamame, vegetables, crunchy greens, onions, toasted peanuts (V) – Large \$13, Small \$9 (chix +5, fried egg +3)

Harvest Grain Bowl – warmed brown rice, quinoa, farro, roasted vegetables, pickled onions, avocado, toasted seeds, cilantro pepita dressing (GF avail, V) \$15 (grilled chix +5, fried egg +3, crispy chix +6.5)

Crispy Chicken Sandwich - w/ crunchy slaw & pickles on brioche roll - \$16.5

Ballast Burger - Grafton Village 2-year cheddar, North Country bacon, aioli, brioche roll - \$18

Chowder House Schrod - broiled over corn chowder - \$26

Extra Sides
North Country Bacon (GF) \$4
Breakfast Potatoes \$4
Roasted Veggies (GF) \$5
House Fries \$5
Sweet Potato Fries \$6

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

# **Specialty Cocktails**

Pop's Old Fashioned - Bulleit bourbon, 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 liqueur, ginger beer- \$13

Spicy Margarita - Casamigos tequila, triple sec, fresh lime juice, agave, spicy margarita mix-\$13

Espresso Martini - Stoli vanilla vodka, espresso liqueur, Bailey's, Kahlua - \$15

The Maverick Martini - Stoli Vanil vodka, passion fruit liqueur, lime juice, simple syrup, prosecco - \$15

Cuban Paul McCartney - Bacardi, muddled strawberries, hibiscus simple syrup, mint, soda - \$13

Lowrider Margarita - Don Julio blanco, triple sec, lavender simple syrup, agave, house margarita mix - \$13

The Retox - Hendricks, elderflower liqueur, fresh muddled cucumbers, soda water - \$13

Life's A Peach, Then You Die - Bulleit, fresh muddled peaches, agave, iced tea - \$14

LunaMelon - Rosaluna mezcal, watermelon juice, lime juice, agave - \$14

Batched Sangria - Rosé, peach schnapps, coconut rum, fresh fruit-\$12

Seasonal Mocktail - muddled strawberries, hibiscus lemonade - \$9

## **Wine List**

Casal Garcia Vinho Verde (Portugal) - \$9

Bonterra Organic Sauvignon Blanc (California) - \$12

Sonoma-Cutrer Chardonnay (Sonoma, CA) - \$14

Torresella Blush Rose Prosecco (Northeast Italy) - \$10

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

# **Bottle & Can Beer**

Bud Light - \$6.5Corona - \$7Corona Light - \$7Modelo - \$7Mich Ultra - \$7Sam Adams - \$7.5Stella Artois - \$7.5Miller Lite - \$6.5Coors 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 Modelo Especial, (4.4 ABV) - \$8** 

Widow Maker, Blue Comet IPA (7.1 ABV) - \$10 Blue Moon (5.4 ABV) - \$7

# **Hot Coffees / Beverages**

Coffee (Colombia) - \$3

Large Coffee (Colombia) - \$4

**Decaf Coffee - \$3** 

Large Decaf Coffee - \$4

Cappuccino - \$5

Caffe Latte - \$4.5

Espresso - \$4

Mocha Latte - \$5.5

Spiced Chai Latte - w/ steamed milk - \$5

Matcha Latte - w/ steamed almond milk - \$5.5

# <u>Iced Coffees / Beverages</u>

**Iced Latte - \$5.5** 

**Iced Coffee - \$4** 

**Brown Sugar Oat Milk Iced Latte - \$5.5** 

Iced Chai Latte - w/ milk - \$5

Iced Matcha Latte - w/ almond milk - \$5.5

Iced Refresher - lemonade, sparkling blood orange, fresh mint - \$5.50

Syrups (+.25) – vanilla, caramel, brown sugar

Milks – whole milk, oat (+.25), almond (+.25)

# **Brunch Cocktails**

### Fizzy for 4

Wycliff champagne & juice fixins to make your own - \$36

## **Boozy Iced Coffee**

Stoli vanilla, Baileys, Frangelico, fresh brewed coffee - \$13

### **Smoky Bloody Mary**

Tito's, smoked jalapeno liquor, bloody mix, bacon - \$13

### **Adult PB Iced Coffee**

Screwball whiskey, crème de cocoa, fresh brewed coffee, whipped cream - \$13

# Donna Mae Martini

Stoli vanilla, prosecco, Chinola passion fruit, lime juice - \$14

## **Clementine Cranberry Mimosa**

Prosecco, clementine liquor, fresh orange & cranberry juices - \$11

#### Nantucket Martini

Grey Goose Orange, pineapple, orange & banana juice - \$14