

BALLAST

KITCHEN & BAR

DINNER

Appetizers/Small Plates

- Grilled Octopus** – fingerlings, vinho verde wine, Calabrian region seasonings (GF) - \$13
- 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, Prime skirt steak \$9.5)
- Chicken Wings** - bourbon brown sugar or buffalo - \$11.5
- Blistered Shishito Peppers** - coarse salt, lime, Tajin (GF,V) - \$8.5
- Charcuterie Board** – Manchego, Boursin, spicy salami, prosciutto, rosemary spiced walnuts, figs, crostini - \$16
- Short Rib Tacos**-beef braised,sweet sauce,cotija,spicy slaw,fresnos,white corn tortillas,2 per order (GF)-\$11
- Chicken Tacos** –white corn tortillas,salsa verde, crunchy slaw,whipped avocado,fresnos,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 pepita & sunflower seeds, apple, lemon vinaigrette - \$15 (grilled chix +5, tofu +4, crispy chix +6.5, Prime skirt steak +9, salmon +8)
- Harvest Grain Bowl** – warmed brown rice, quinoa, farro, roasted vegetables, pickled onions, avocado, fresnos, toasted seeds, cilantro pepita dressing (GF avail,V) - \$16 (grilled chix +5, tofu +4, crispy chix +6.5, Prime skirt steak +9, salmon +8)
- Caesar** – romaine, parmesan, croutons (GF avail)- \$13.5 (grill chix +5, tofu +4, crispy chix +6.5, Prime skirt 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** – Prime 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
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

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 fruitful, ginger beer- \$13
Spicy Margarita – Casamigos tequila, triple sec, fresh lime juice, spicy margarita mix- \$13
Espresso Martini – Stoli vanilla vodka, espresso liquor, 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, 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, fresh fruit- \$12
Seasonal Mocktail – muddled strawberries, hibiscus lemonade - \$9

Bottle / Canned Beer

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| 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

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| Bud Light (4.2 ABV) - \$7 | Modelo Especial, Pilsner (4.4 ABV) - \$8 |
| Widow Maker, Blue Comet IPA (7.1 ABV) - \$10 | Blue Moon (5.4 ABV) - \$7 |