

# BALLAST

## KITCHEN & BAR

BRUNCH

### 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)

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

**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) – \$13 (chix +5, fried egg +3)

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

**Farro Salad** - cauliflower, farro, avocado, sweet peppers, peas, Parmesan Reggiano (V) - \$14 (grilled chix +5, fried egg +3, crispy chix +6.5)

**Cheese Pizza** - square airy pizza with laced edges (V) - \$12.50 (add pepperoni +1.50)

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

**Chicken Avocado Sandwich** - bacon, avocado spread, Monterey Jack & cheddar, fresno lime aioli, ciabatta \$16.5

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

**Rigatoni alla Vodka** – fresh rigatoni, vodka sauce - \$17 (grill chix +5, tofu +4, crispy chix +6.5)

### Extra Sides

**North Country Bacon** (GF) \$4

**Breakfast Potatoes** \$4

**Roasted Veggies** (GF) \$5

**House Fries** \$5

**Sweet Potato Fries** \$6

**Fresh Fruit** \$5

**Greek Yogurt, Seasonal Berries & Granola** \$7

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

## Wine List

Rosé, **Studio by Miraval** (Provence, France) - \$12  
Vinho Verde, **Casal Garcia** (Portugal) - \$9  
Chardonnay, **Sonoma-Cutrer** (Sonoma, CA) - \$14  
Pinot Grigio, **Santa Margherita** (Veneto, Italy)- \$14  
Prosecco, **La Marca** (Northeast Italy) - \$11  
Sauvignon Blanc, **Kim Crawford** (Marlborough, New Zealand) - \$13  
Cabernet Sauvignon, **Smith & Hook** (Central Coast, CA) - \$14  
Cabernet Sauvignon, **Hess Select** (North Coast, CA) - \$12  
Pinot Noir, **MacMurray** (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  
**The Good Seed** – Tanqueray, apple cider, lemon juice, agave - \$12.5  
**Prickly Margarita** – Patron silver, prickly pear puree, agave, margarita mix - \$14  
**Maple Sour Smash** – Bulleit, real maple syrup, sour mix - \$13  
**Oh My Gourd Martini** – Pumpkin pie puree, Stoli Vanil, Kahlua, real espresso - \$15  
**Free Fallin'** – Tito's, simple cranberry, ginger beer, Owen's sparkling cranberry, lime - \$12.5  
**Refurbished Appletini** – Apple vodka, sour apple liqueur, lime cordial, fresh lemon juice - \$14  
**Candy Apple Crush** – Apple vodka, butterscotch schnapps, apple cider - \$12.5  
**Espresso Martini** – Stoli vanilla vodka, espresso liquor, Bailey's, Kahlua - \$15  
**Batched Sangria** – Pinot Grigio, apple cider, brandy, oranges, pears, apples, lemon juice, cinnamon- \$12  
**Seasonal Mocktail** – Owen's sparkling cranberry, prickly pear puree, fresh squeezed lime - \$9

## Bottle / Canned Beer

<b>Bud Light</b> - \$6.5	<b>Corona</b> - \$7	<b>Corona Light</b> - \$7	<b>Guinness</b> - \$7.5
<b>Modelo</b> - \$7	<b>Mich Ultra</b> - \$7	<b>Sam Adams</b> - \$7.5	<b>Magners</b> - \$7
<b>Stella Artois</b> - \$7.5	<b>Miller Lite</b> - \$6.5	<b>Coors Light</b> - \$7	
<b>Carlson Orchards Cider</b> - \$8		<b>Athletic Brewing Run Wild (N/A)</b> - \$7	
<b>Widowmaker's Riff City</b> - \$8.5		<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>Modelo Especial, Pilsner (4.4 ABV)</b> - \$8
<b>Widow Maker, Blue Comet IPA (7.1 ABV)</b> - \$10	<b>Shipyard Pumpkinhead, Ale (4.5 ABV)</b> - \$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

## **Iced Coffees / Beverages**

**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