

BALLAST

KITCHEN & BAR

DINNER

Appetizers/Small Plates

- Grilled Octopus** – fingerlings, vinho verde wine, Calabrian regional 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, 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

Salads/Bowls

(add grilled chix +5, tofu +4, crispy chix +6.5, Prime skirt steak +9, salmon +8)

- 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
- Farro Salad** - cauliflower, farro, avocado, sweet peppers, peas, Parmesan Reggiano (V) - \$14.5
- Harvest Grain Bowl** – warmed brown rice, quinoa, farro, roasted vegetables, pickled onions, avocado, fresnos, toasted seeds, cilantro pepita dressing (GF avail,V) - \$16
- Caesar** – romaine, parmesan, croutons (GF avail)- \$13.5
- Tuna Poke Bowl** – pickled onions, grilled pineapple, edamame, carrot, seaweed, spicy cucumber, soy, fresnos, sticky rice, crispy wonton chips, #1 grade tuna (GF avail) - \$25

Handhelds (choice of house fries, side Caesar, sweet potato fries +2)

- Crispy Chicken Sandwich** - w/ crunchy slaw & pickles on brioche roll - \$16.5
- Salmon Burger** – lemon aioli, lettuce, tomato, onion, Portuguese roll - \$15.5
- Cheese Pizza** – rectangular cut with laced edges - \$12.50 (add pepperoni +1.50)
- Chicken Avocado** – North Country bacon, avocado spread, Monterey Jack & cheddar, fresno lime aioli, ciabatta \$16.5
- Blackened Burger** - blue cheese, caramelized onions, North Country bacon, arugula, brioche roll - \$19.5
- Ballast Burger** - Grafton Village 2 yr cheddar, North Country bacon, aioli, brioche roll - \$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
- Rigatoni alla Vodka** – fresh rigatoni, vodka sauce (V) - \$17 (grill chix +5, tofu +4, crispy chix +6.5)
- Lemon Ricotta Ravioli** – crispy artichokes, parmesan, spring peas, wild mushrooms (V) - \$23
- 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

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, Angostura bitters, brown sugar simple syrup- \$14
Mimi-tini – Grey Goose La Poire, St. Germaine, fresh squeezed lemon juice, simple syrup- \$15
Blackberry Moscow Mule – Tito's, blackberry fruitful, ginger beer- \$13
Spicy Margarita – Casamigos, triple sec, fresh lime juice, spicy margarita mix- \$13
Merry Mai Tai- Captain Morgan, pomegranate, cranberry, pineapple, lime, Goslings float - \$12.5
Catch Me If You Can – Baileys, Stoli Vanilla, Kahlua, gingerbread simple syrup \$13
New Year's Kiss – Tito's, sparkling blood orange, pomegranate, lime - \$12.5
Poinsettia Spritz- Aperol, prosecco, cranberry juice, cranberries & rosemary sprig - \$12.5
Snow Problem – white rum, simple syrup, coconut milk, crème of coconut, mint - \$12
Tipsy Elf – Tanqueray, Cointreau, cranberry, lemon, simple syrup - \$12.5
Espresso Martini – Stoli Vanilla, espresso liquor, Baileys, Kahlua - \$15
Mistletoe Mocktail - cranberry, pomegranate, sparkling blood orange - \$9

Bottles / Cans

Bud Light - \$6.5	Corona - \$7	Corona Light - \$7	Guinness - \$7.5
Modelo - \$7	Mich Ultra - \$7	Sam Adams - \$7.5	Magners - \$7
Stella Artois - \$7.5	Miller Lite - \$6.5	Coors Light - \$7	Widowmaker - Riff City - \$8.5
Carlson Orchards - Oak Hill Blend Cider - \$8		Athletic Brewing - Run Wild IPA (N/A) - \$7	
Surfside Iced Tea - \$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
Widowmaker, Blue Comet IPA (7.1 ABV) - \$10	Maine Lunch IPA (7.0 ABV) - \$9.5