

# 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

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

**Steak & Eggs** – Prime skirt steak & eggs your way, breakfast potatoes - \$23

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

**3 Egg Western Omelette** – ham, peppers, onions, cheddar, 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** -rectangular cut with laced edges (V) - \$12.50 (add pepperoni +1.50)

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

**New York Reuben** - corned beef, Swiss, sauerkraut, rye, Russian dressing - \$15

**Chicken Avocado Sandwich** – North Country 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

### Extra Sides

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

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

**Sweet Potato Fries** \$6

**Breakfast Potatoes** \$4

**House Fries** \$5

**Fresh Fruit** \$5

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

## Wine List

Rosé, **Studio by Miraval**  
(Provence, France) - \$12

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

Prosecco, **La Marca**  
(Northeast Italy) - \$11

Cabernet Sauvignon, **Smith & Hook**  
(Central Coast, CA) - \$14

Cabernet Sauvignon, **Hess Select**  
(North Coast, CA) - \$12

Vinho Verde, **Casal Garcia**  
(Portugal) - \$9

Pinot Grigio, **Santa Margherita**  
(Veneto, Italy)- \$14

Sauvignon Blanc, **Kim Crawford**  
(Marlborough, New Zealand) - \$13

Pinot Noir, **MacMurray**  
(Russian River Valley, CA) - \$13

## Specialty Drinks

**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

**Espresso Martini** – Stoli Vanilla, espresso liquor, Baileys, Kahlua - \$15

**Love Struck** - Coconut rum, pineapple juice, crème of coconut, cranberry juice - \$13

**First Kiss** – Tito's, sparkling blood orange, pomegranate, lime - \$12.5

**Cupid's Bow** - Raspberry vodka, lemonade, cranberry juice, lemon lime soda - \$13

**Blushing Bride** - Prosecco, strawberry puree, elderflower, soda splash - \$12.5

**Flirtini** - Baileys, chocolate liqueur, cherry syrup, whipped cream, chocolate chips - \$15

**Old Fashioned Love** - Bourbon, chocolate bitters, chocolate simple syrup, Luxardo cherries, orange - \$14

**Winter Mocktail** - cranberry, pomegranate, sparkling blood orange - \$9

## Bottles / Cans

**Bud Light** - \$6.5

**Corona** - \$7

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**Guinness** - \$7.5

**Budweiser** - \$6.5

**Mich Ultra** - \$7

**Sam Adams** - \$7.5

**Magners** - \$7

**Stella Artois** - \$7.5

**Miller Lite** - \$6.5

**Coors Light** - \$7

**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

**Bissell Brothers, The Substance IPA (6.6 ABV)** - \$9.5

**Modelo Especial (4.4 ABV)** - \$8

**Widowmaker, Blue Comet IPA (7.1 ABV)** - \$10

**Maine Beer Company, Lunch IPA (7.0 ABV)** - \$10

## **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**

### **Boozy Iced Coffee**

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

### **Smoky Bloody Mary**

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

### **Adult PB Iced Coffee**

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

### **Clementine Cranberry Mimosa**

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