

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

Breakfast Potatoes \$4

Roasted Veggies (GF) \$5

House Fries \$5

Sweet Potato Fries \$6

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 liqueur, Baileys, Kahlua - \$15

Everything Zen Martini – Giffard Lychee liqueur, Titos, white cranberry juice, fresh lime - \$15

Strawberry Fields Forever- Ketel One Citroen, strawberry puree, sparkling Limonata Pellegrino, mint - \$13

Purple Haze - Prosecco, Elderflower, lavender simple - \$12

Something in the Orange – Don Julio Blanco, orange liqueur, Blood Orange Fruitful, lime, margarita mix - \$13

Blues Clues - Hendricks, blueberry simple syrup, lemonade - \$13

Havana Affair Martini -RumChata, banana liqueur, Frangelico - \$15

Spring Sangria – Moscato, peach liqueur, apples, peaches - \$12

Seasonal Mocktail - Sparkling Limonata Pellegrino, lavender simple, lime, mint - \$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 (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 (7.1 ABV) - \$10

Maine Beer Company, Lunch (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