

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, grilled shrimp +7)

- 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
- Sesame Garlic Shrimp Bowl** – pickled onions, grilled pineapple, edamame, seaweed, spicy cucumber, fresnos, sticky rice, crispy wonton chips, sesame garlic shrimp (GF avail) - \$23

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

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