

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)

Hot & Iced Beverages

Coffee (Colombia) – \$3/ lg \$4
Decaf Coffee - \$3/ lg \$4
Cappuccino - \$5 Espresso - \$4
Caffe Latte - \$4.5 Mocha Latte - \$5.5
Spiced Chai Latte – w/ milk - \$5
Matcha Latte – w/ almond milk - \$5.5
Iced Coffee - \$4 Iced Latte - \$5.5
Brown Sugar Oat Milk Iced Latte - \$5.5
Iced Chai Latte – w/ milk - \$5
Iced Matcha Latte – w/ almond milk - \$5.5
Syrups (+.25) – vanilla, caramel, brown sugar
Milks – whole milk, oat (+.25), almond (+.25)

Wine List

Rosé, **Studio by Miraval** (France) - \$12
Vinho Verde, **Casal Garcia** (Portugal) - \$9
Chardonnay, **Sonoma-Cutrer** (Sonoma, CA) - \$14
Pinot Grigio, **Santa Margherita** (Italy)- \$14
Prosecco, **La Marca** (Italy) - \$11
Sauvignon Blanc, **Kim Crawford**
(New Zealand) - \$13
Cabernet Sauvignon, **Smith & Hook** (Central
Coast, CA) \$14
Pinot Noir, **MacMurray** (Russian River, CA) - \$13
Cabernet Sauvignon, **Hess Select** (North Coast,
CA) - \$12

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
Gourd of the Rings Martini- Pumpkin spice
vodka, Spiced Irish Cream, cinnamon- \$15
Crimson Crush- Tito's, pomegranate juice,
sparkling blood orange Pellegrino, lime - \$14
Dirty Chai Martini - Baileys, Kahlua , Vanilla
vodka, espresso vodka, chai latte - \$15
Fall Into Me- Prosecco, St. Germaine, cranberry,
cinnamon - \$13
Seasonal Sangria- Pinot Grigio, caramel vodka,
apple cider, vanilla simple, fresh fruit \$13
Apple of My Eye- Tanqueray, apple cider, lemon
juice, maple sour \$12.5
Prickly Ghost- Ghost tequila, prickly pear puree,
Cointreau, lime, house margarita mix - \$14
Seasonal Mocktail – Pomegranate, cranberry,
ginger beer, lime, mint - \$8

Let's Get Spritzed- \$12

Hugo Spritz **Aperol Spritz**
Limoncello Spritz **Raspberry Sorbet Spritz**

Bottles / Cans

Bud Light - \$6.5	Budweiser - \$6.5
Corona - \$7	Corona Light- \$7
Guinness - \$7.5	Magners - \$7
Mich Ultra - \$7	Sam Adams - \$7.5
Sam Summer - \$7.5	Stella Artois - \$7.5
Miller Lite - \$6.5	Coors Light - \$7
Carlson Orchards - Oak Hill Cider - \$8	
Athletic Brewing - Run Wild (N/A) - \$7	
Guinness "00" (N/A) - \$7.5	
Surfside Iced Tea - \$8	
Mast Landing- A Beer Named Duck - \$8	
Viva Seltzer (Huckleberry & Elderberry) - \$7	
High Noon (Pineapple & Watermelon) - \$8	

Draft Beer

Shipyard, Pumpkinhead Ale (4.5 ABV) - \$7.5
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