

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 - bourbon, Angostura bitters, brown sugar simple syrup-\$14

Mimi-tini – pear vodka, elderflower, fresh squeezed lemon juice, simple syrup-\$15

Blackberry Moscow Mule – vodka, blackberry liqueur, ginger beer- \$13

Spicy Margarita – Casamigos, triple sec, fresh lime juice, spicy margarita mix-\$13

Espresso Martini – vanilla vodka, espresso liqueur, Baileys, Kahlua - \$15

Blizzard of '78 - tequila, orange liqueur, crème of coconut, coconut milk, lime - \$13.5

Batched Sangria- pinot noir, brandy, maple, macerated cinnamon and apple - \$13.5

Siberian Sunset -vodka, blue curação, lemonade, sparkle - \$13.5

Winter White Cosmo - citrus vodka, Cointreau, white cranberry, lime - \$15

Italian Santa - coconut whiskey, Luxardo maraschino, maple, black walnut bitters - \$14

Sugar Cookie Martini - vanilla vodka, Amaretto, Baileys, frosted rim - \$15

Snow Day Spritz - Aperol, Prosecco, white cranberry, pomegranate, lime, soda - \$12

Jingle Juice (mocktail) - orange, pineapple, cranberry, pomegranate, ginger ale - \$8

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 Seasonal - \$7.5 Stella Artois - \$7.5

Miller Lite - \$6.5 Coors Light - \$7

Mast Landing- A Beer Named Duck - \$8

Carlson Orchards - Oak Hill Cider - \$8

Athletic Brewing - Run Wild (N/A) - \$7

Guinness "00" (N/A) - \$7.5

Heineken "00" (N/A) - \$7.5

Surfside Iced Tea - \$8

High Noon (Pineapple & Watermelon) - \$8

Draft Beer

Kona Big Wave (4.4 ABV) - \$8

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

<u>Iced Coffees / Beverages</u>

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