

BALLAST

KITCHEN & BAR

BRUNCH

Toasts/Starters

Griddled Croissant

griddled, smashed avocado, fried egg, everything bagel, sprouts, spicy aioli \$12

Spicy Avocado Toast

sourdough, lemon peppered greens, smashed avocado, toasted seeds, fresnos, cotija, sriracha (V) - \$10 (fried egg +3)

Mediterranean Toast

sourdough, whipped feta, basil, marinated tomatoes, EVOO, (V) - \$10 (fried egg +3)

Chicken Wings

bourbon brown sugar or buffalo - \$11.5

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)

Short Rib Breakfast Tacos

beef braised, sweet sauce, scrambled eggs, cheddar & monterey, smashed avocado, scallions, white corn tortillas, 2 per order - \$12

Meals

Sunday Breakfast – scrambled eggs, crispy potatoes, North Country bacon, sourdough, house made jam \$14

Croissant French Toast Sticks – vanilla, cinnamon, VT maple syrup - \$13

Pancakes Your Way – choice of lemon ricotta, chocolate chip, captain crunch or buttermilk with confectionary sugar, blueberry compote, VT maple syrup - \$13

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 – steak tips & eggs your way, breakfast potatoes, sourdough toast - \$25

3 Egg Omelette – wood roasted mushrooms, Boursin, chives, breakfast potatoes - \$14

3 Egg Western Omelette – ham, peppers, onions, cheddar, breakfast potatoes - \$14

Breakfast Burrito – eggs, North Country bacon, salsa verde, black beans, whipped avocado, cheddar - \$15

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, Prime skirt steak +9.5)

Farro Salad – cauliflower, farro, avocado, sweet peppers, peas, Parmesan Reggiano (V) - \$14 (grilled chix +5, fried egg +3, crispy chix +6.5, Prime skirt steak +9.5)

Cheese Pizza -rectangular cut with laced edges (V) - \$12.50 (add pepperoni +1.50)

Crispy Chicken Sandwich - 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

Breakfast Potatoes \$4

House Fries \$5

Sweet Potato Fries \$6

French Toast Bites \$6

Hot & Iced Beverages

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 curaçao, 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

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| 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

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