

# BALLAST

BRUNCH

## KITCHEN & BAR

### Toasts/Starters

#### Griddled Croissant

griddled, smashed avocado, sunny eggs, everything bagel, sprouts, spicy aioli \$13

#### 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, breakfast potatoes, North Country bacon, sourdough, blueberry 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 pancakes all served 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

(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 bourbon, angostura  
bitters, brown sugar simple syrup \$14  
**Mimi-tini** – grey goose la poire, elderflower, fresh  
squeezed lemon juice, simple syrup \$15  
**Blackberry Moscow Mule** – vodka, blackberry  
liqueur, ginger beer \$13  
**Spicy Margarita** – casamigos, fresh lime juice,  
spicy mix \$13  
**Espresso Martini** – stoli vanilla, espresso liqueur,  
baileys, kahlua \$15  
**Tropical Cosmo** - corvus tropical vodka, cointreau,  
white cranberry, lime \$13.5  
**Blood Orange Margarita** - patron, blood orange  
pellegrino, cointreau, lime \$13.5  
**French 76** - ketel one, lavender, lemon,  
prosecco \$14  
**Strawberry Basil Smash** – tito's, strawberry, basil,  
lemonade \$13  
**Citrus Sweet Tea** – watertown coconut whiskey, iced  
tea, lemonade \$13  
**Pistachio Martini** - baileys, amaretto, curaçao,  
pistachio \$15  
**Queen Bee** - empress indigo gin, honey simple,  
lemon \$13  
**Batched Strawberry Rose Sangria** \$13.5  
**Free Spirit Sangria (mocktail)** - Giesan non-  
alcoholic Sauvignon Blanc, peach, white cranberry  
juice, fresh fruit \$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 Blend Cider - \$8  
Athletic Brewing - Run Wild (N/A) - \$7  
Guinness 0 (N/A) - \$7.5  
Heineken 0.0 (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