

BALLAST

KITCHEN & BAR

BRUNCH

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 - \$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 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