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)

Specialty Drinks

Pop's Old Fashioned –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- tequila, orange liqueur, fresh lime juice, spicy margarita blend $13

Espresso Martini – *Classic or Salted Caramel-* stoli vanilla, espresso liqueur, baileys, kahlua $15

Orchard Glow - vodka, caramel apple butter, apple cider, lemon, cinnamon $13.5

Autumn Spritz - sarti rosa, prosecco, cranberry, soda $12.5

Pumpkin Spice Martini - vodka, baileys, spiced pumpkin simple syrup $15

Harvest Crush - tequila, pomegranate juice, orange liqueur, lime, house margarita blend $13

Spirit-Free Sangria (mocktail)
giesen alcohol-free sauvignon blanc, apple butter simple, apple cider, lemon , cinnamon $10

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

Sauvignon Blanc (N/A), **Giesen** - $9

Cabernet Sauvignon, **Smith & Hook** (Central Coast, CA) $14

Pinot Noir, **MacMurray** (Russian River, CA) - $13

Cabernet Sauvignon, **Hess Select** (North Coast, CA) - $12

Sancerre, **Barton & Guestier** - $20

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

Shipyard, Pumpkinhead (4.5 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