

SUNDAY BRUNCH



All Ages Now Welcome!!!

THE PASTRY BOARD

**A MUST HAVE START TO THE BALLON BRUNCH
ASSORTED PASTRIES BY PASTRY CHEF ANDREW HOOVEN**

Table for Two
6.

Table for Four
12.

Table for Six
18.

BRUNCH PLATES

PANNA DOLCE FRENCH TOAST

Panna Dolce French Toast, Local Berry Syrup,
Martins Sausage
14.

FARM FRESH EGGS YOUR WAY

Two Eggs, Crispy Fried Potatoes, House Made
Bacon, Martin's Sausage, House Baked Toast
13.

DAY BREAK POTATOES

Roasted Fall Veggies, Crispy Bacon, Fresh Herbs,
Sunny Side Up Eggs, and Toast
12.

COUNTRY BISCUITS & SAUSAGE GRAVY

House Made Buttermilk Biscuits, Martin's Sausage
Gravy, Home Fries, Farm Fresh Egg
12.

BLT FRITATTA

House Smoked Bacon, Cherry Tomatoes,
Asparagus, Goat Cheese, Herbs
13.
12.

"LOBSTER ROLL" BENEDICT

Butter Poached Maine Lobster Salad, Poached
Eggs, French Bean Salad, and Hollandaise over a
Top Split Bun
18.

BALLOON BURGER

Ground Rib eye Burger, Crispy Bacon, Tomato
Jam, Aged Goat Cheese, Home Fries
16.

DECKLE STEAK & EGGS

Grilled Deckle Steak, Crispy Potatoes, Hollandaise,
Two Eggs and Toast
19.

MARKET GREEN SALAD

Raw Local Spring Vegetables, Spring Greens, and
Lemon Thyme Vinaigrette
10.

SCRAM & SAM

Scrambled Farm Fresh Eggs, Smoked Salmon,
Red Onion, Dill, Crème Fraiche, Home Fries &
Toast
14.

LIL' SOMETHING ON THE SIDE

HOUSE MADE BACON
5.

HOME FRIES
5.

MARTIN'S SAUSAGE
5.

GOAT CHEESE & FRUIT
CROSTINI
7.

HOUSE MADE ENGLISH
MUFFIN
4.

GREEK YOGURT
GRANOLA & BERRIES
7.

EXECUTIVE CHEF *Jason Dietterick*