

# OPEN FACED OMELETTES

Served with breakfast potatoes

## DINER

Cabot cave aged cheddar cheese and peppered ham \$11

## SHORT RIB

Braised short rib, Cabot cave aged cheddar cheese, and caramelized onion \$12

## THREE CHEESE

Cheddar, mozzarella, and Gorgonzola cheeses melted to perfection \$10

## SHORE THING

Crab, roasted pepper, corn and remoulade *market price*

## BORDER

Black beans, mushroom, cheddar, and pico de gallo finished with sour cream \$11

# ENGLISH MUFFIN MELTS

An English muffin base with delectable toppings, served with breakfast potatoes

## MAIN STREET

Bacon, dijonnaise, over easy eggs, and cheddar cheese \$12

## BBQ SHACK

BBQ short rib, over easy eggs, mozzarella cheese, and crispy onions \$12

## SRIRACHAMELT

Sriracha, tomato sauce, over easy eggs, and mozzarella cheese \$11

## CRABBY

Crab cake, remoulade, over easy eggs and beer cheese fondue *market price*

## SAN FRAN

House made black bean burger, avocado, cheddar cheese, pico de gallo, and over easy eggs \$12

# BRUNCH COCKTAILS

## GINGA LIMEADE

Tangueray, fresh Key Lime juice, simple syrup, and a splash of ginger beer \$6

## SBA BLOODY MARY \$7

## THE MANMOSA

Hefeweizen, fresh orange juice, Triple Sec \$6

## J.C.'S MOM

Absolut Bloody Mary martini with Cholula hot sauce, Old Bay, and bleu cheese stuffed olives \$6

## BOH-TINI

Natural Bohemian draft in an Old Bay rimmed glass \$2

## TABLETOP MIMOSA FOR FOUR

Bottle of sparkling wine and a carafe of Triple Sec infused orange juice \$19

## TABLETOP BLOODY MARY FOR FOUR

SBA Bloody Mary mix served with pickles, horseradish, blue cheese stuffed olives, house cured bacon and Old Bay rimmed glasses \$23.50

# PLATTERS

## PRETZEL TOFFEE FRENCH TOAST

Baguette French toast topped with cinnamon sugar, toffee, whipped cream, and pretzel crumbs. Served with bacon and breakfast potatoes \$14

## MANAGER'S SPECIAL

Three eggs any style (sorry no poaching...it's early for us!) served with breakfast potatoes, a toasted English muffin with house made strawberry preserves, and your choice of scrapple, bacon, or sausage \$12

## AUNT JO'S SAUSAGE GRAVY

Buttermilk biscuits topped with house crafted milk and pepper sausage gravy, served with breakfast potatoes \$10

## A HOT MESS

A home fry skillet topped with scrambled eggs, short rib, beer cheese fondue, bacon, and Cholula hot sauce \$13

## MAMA'S BREAKFAST SKILLET

A home fry skillet topped with over easy eggs, sausage gravy, and crumbled biscuits \$13

## EGGS IN PURGATORY

Three eggs baked in spicy tomato sauce with cheddar cheese, scallions, and grilled bread \$13

## BANANA AND YOGURT PARFAIT

Layers of Greek yogurt, banana, house made granola, and berries \$6

## STEAK AND EGGS

Salt & pepper crusted Ribeye with two eggs any style (sorry no poaching...it's early for us!), served with breakfast potatoes and crispy onions \$25

## PAN SEARED SALMON

Pumpnickel and Dijon crusted salmon over braised red cabbage with pickled mustard seed and tomato relish aioli \$23

# BRUNCH SHOTS

## CINNAMON TOAST CRUNCH

Fireball and Rumchata \$4

## MOTHER'S MILK

Chilled Grand Marnier with muddled orange \$4

## VANILLA LATTE

Coffee, Kahlua, vanilla vodka, cream \$4

Consuming raw or undercooked meats-poultry-shellfish or eggs may increase your risk of foodborne illness.



# APPETIZERS

## 🍷 KEG FRIES

Hand cut fries covered in beer cheese with braised short ribs, pico de gallo, bacon, and scallions \$13

## 🍷 BEEF & BACON LOLLIPOPS

Our amazing meatloaf wrapped in bacon, brushed with tomato Dijon brown sugar dipping sauce **GF** \$9

## 🍷 GLASS OF BACON

Cherry wood smoked bacon, encrusted with peppercorns and honey. It's like a high five for your mouth **GF** \$9

## BRUSSALOS

Lightly breaded and flash fried Brussels sprouts tossed in ale hot sauce and served with Gorgonzola dressing and celery \$9

## CORNBREAD DOUGHNUTS

Honey jalapeno cornbread doughnuts served with whiskey maple bacon butter \$8

## BLACK BEAN HUMMUS

Cumin and lime black bean hummus, served with curry roasted sweet potatoes, cucumbers, kettle chips, and celery **GF** \$8

## KETTLE STACK

Our chips stacked nacho style, layered with cheddar, bacon, and beer cheese fondue and finished with sour cream, scallions, and pico de gallo \$8

## SAUSAGE GRAVY POT STICKERS

Sausage and cheddar filled pot stickers served with a peppery milk gravy for dipping \$7

## WAFFLE PB&J

Classic peanut butter sandwich with grape jelly toasted on a waffle iron and served with powdered sugar \$5

# SOUPS & SALADS

## 🍷 HOT WING CHOWDER \$6

## TOMATO BASIL BISQUE \$5

## GARDEN SALAD

Field greens, cherry tomatoes, cucumbers, and carrots tossed with a stout mustard vinaigrette **GF** \$8

## CAESAR SALAD

Crisp romaine lettuce, grated parmesan, house made garlic croutons tossed with our house made creamy Caesar dressing \$9

## GRILLED CHICKEN COBB SALAD

Field greens generously topped with grilled marinated chicken breast, carrots, crispy onions, avocado, cherry tomato, cucumber, bleu cheese crumbles, croutons, bacon, and hardboiled egg. Served with a creamy horseradish ranch dressing \$16

## ROASTED SWEET POTATO SALAD

Oven roasted spiced sweet potatoes, toasted sunflower seeds, arugula, Gorgonzola cheese, and Mama's apple pie vinaigrette \$13

**PROUD TO SERVE CAGE FREE, HORMONE FREE CHICKEN**

**GF** GLUTEN FREE 🍷 STONE BALLOON FAVORITE

for upcoming events visit:

[WWW.STONEBALLOON.COM](http://WWW.STONEBALLOON.COM)

# HANDHELDS

Served with breakfast potatoes, fries, or a side salad

## CLASSIC BURGER

Short rib burger topped with Cabot cave aged cheddar cheese, lettuce, tomato, onion, and a pickle \$13

## CALI STYLE BLACK BEAN BURGER

Our house made black bean burger on brioche with lettuce, tomato, pico de gallo, avocado, and charred orange Thai chili aioli \$11

## OLD SCHOOL CHICKEN SANDWICH

Grilled marinated chicken breast served on a brioche bun with lettuce, tomato, applewood smoked bacon, mozzarella cheese and Dijon honey mustard \$13

## SHRIMP LEJON TACO

Sauteed Gulf shrimp served with crispy bacon, arugula, and horseradish ranch dressing \$14

## SHORT RIB CHEESESTEAK

Brown ale braised short rib with caramelized onion, dijonaise and topped with a beer cheese fondue \$14.5

## BREAKFAST FRENCH BREAD PIZZA

Scrambled eggs, cheddar cheese, bacon, and sausage gravy \$12



# REFRESHMENTS

COFFEE, DECAF \$2.5

MIGHTY LEAF TEAS \$2.5

ICED TEA \$2

## REAL CANE SUGAR SODAS

(bottled)

Pepsi \$2.5 Mountain Dew \$2.5

## FROM THE GUN

Sierra Mist \$2.79 Unlimited Refills

Diet Pepsi \$2.79 Unlimited Refills

## IN THE BOTTLE

Hand Crafted Soda | 12oz | Real Cane Sugar

Old Dominion Brewing Company \$3 (Dover, DE)

• Ginger Ale • Orange Cream • Black Cherry

Stubborn Soda \$3

• Orange Hibiscus

## Pure Leaf Tea House Collection

(Organic) \$2.75

• Wild Blackberry & Sage • Fuji Apple & Ginger

• Sicilian Lemon & Honeysuckle

## SODA ON TAP

Root Beer served in a frosty mug \$3

# HAPPENINGS

## TUESDAYS FOR THE LOVE OF MEATBALLS

Pick from four types, five for \$6. Add a pair for \$2.

## WEDNESDAY CHEAP DATE NIGHT

two entrees, bottle of wine or a 32oz Growler & dessert. \$35

## CHEAPER DATE NIGHT

two entrees, non-alcoholic beverages & dessert. \$25

## THROWBACK THURSDAYS\*

\$4 select craft drafts with Stone Balloon mug (\*12 ounce mugs only)

## HAPPY HOUR

M-F 3:30 to 6:30 p.m.; Sat & Sun 2 to 5 p.m.

\$4 select drafts, \$1 off select bottles/cans, \$5 glasses of wine,

\$4 Happy Hour cocktails, \$5 happy hour menu

## LATE NIGHT

Thursday thru Saturday 10 p.m. to Close,

\$3 Gourmet Hot Dogs, \$4 Specialty Martinis

## WEEKEND BRUNCH

Saturday 11 a.m. - 2 p.m. & Sunday 10:30 a.m. - 2 p.m.

## PRIME RIB SUNDAY (Starts 4PM)

Served with Chef's choice of accompaniments \$23.99