



APPETIZERS

	CAPRESE HUMMUS Creamy white bean hummus drizzled with extra virgin olive oil and garnished with mozzarella and cherry tomato caprese with honey balsamic reduction and served with grilled piadina	9
	COUNTRY LEJON SCALLOPS Sea scallops wrapped in pecan smoked shoulder bacon. Served with horseradish honey mustard	15
	CHICKEN FRIED DEVILED EGGS Crispy fried hard boiled egg white, filled with sriracha yolk mousse and garnished with fresh chives	8
	LOADED CAULIFLOWER Crispy fried cauliflower topped with melted cheddar, jalapenos, cheese fondue, and bacon with sweet & spicy dynamite sauce	7
	CRISPY WELLINGTON RAVIOLI Crispy short rib ravioli served over sautéed arugula in brandy black pepper cream	8
	BEEF AND BACON LOLLIPOPS Our amazing meatloaf wrapped in bacon and brushed with tomato dijon brown sugar dipping sauce	9
	DUCKADILLA Tender duck confit and cheddar cheese in a grilled quesadilla served with hoisin a la'range sauce	13
	SAKE TUNA POKE Ahi tuna and avocado poke in ginger sambal sesame sauce with toasted sesame seed	15
	CRAB RANGOON DIP Lump crab and cream cheese topped with white cheddar baked and served with crispy togarashi spiced egg roll chips	16
	KETTLE STACK Kettle chips stacked nacho style, layered with cheddar, bacon, beer cheese fondue and finished with sour cream, scallions, and diced tomatoes	11
	KEG FRIES Hand cut fries covered in beer cheese fondue with braised short ribs, diced tomatoes, bacon, and scallions	14
	CALAMARI Sesame and chive encrusted premier Rhode Island calamari with banana peppers, Chinese five spice and Stone Balloon boom sauce	13

BASKETS

	CRISPY PICKLE Beer battered pickle slices served with Cuban mustard aioli	7
	SAMBAL CHICKEN FINGERS Crispy chicken tenders topped with sesame and served with Stone Balloon boom sauce	9
	HOT TOGA THIGHS Crispy chicken thighs tossed in togarashi chili and Stone Balloon boom sauce	8
	BRUSSALOS Lightly breaded and flash fried brussel sprouts tossed in ale hot sauce, and served with gorgonzola dressing and celery	10




BOWLS & GREENS

	HOT WING CHOWDER House made soup with fresh corn, hot sauce laced chicken, and root vegetables finished with cream and topped with blue cheese crumbles, and chives	6
	GRILLED CHICKEN COBB Field greens generously topped with marinated grilled chicken, carrots, crispy onions, avocado, cherry tomato, cucumber, bleu cheese crumbles, croutons, bacon, and hardboiled egg. Served with creamy horseradish ranch dressing	16
	PAN ROASTED SALMON BLT Pan roasted salmon served over arugula, cherry tomatoes, and cherrywood smoked bacon. Served with honey cracked pepper balsamic vinaigrette	21
	ARUGULA SALAD Crisp baby arugula with honey and lemon marinated carrots, gorgonzola cheese, and brown sugar sriracha walnuts. Served with sweet citrus vinaigrette	10
	GARDEN Field greens, cherry tomatoes, cucumbers, and carrots dressed in our stout mustard vinaigrette	7
	CAESAR Crisp romaine lettuce, grated parmesan, garlic croutons, dressed in our creamy Caesar dressing	8
	ADD PROTEIN Marinated Chicken Breast 6 Shrimp 7 Crab Cake (MKT) Salmon 10	

ENTREES

	DUCK BOLOGNESE Slow roasted duck and root vegetables in hand crushed tomato sauce over campanelle pasta with fresh basil and parmesan	22
	MUSHROOM RAVIOLI Fresh ravioli filled with Kennett Square mushrooms baked in a portobello brandy cream sauce, topped with parmesan cheese, and bread crumbs	19
	STROGANOFF 2.0 Slow cooked beef short rib, shallots, and rich beef broth finished with sour cream and English peas over pappardelle pasta	20
	CRAB CAKE Only real, jumbo lump crab meat here! Pan seared with hand cut fries, honey lemon carrot salad, and Old Bay™ remoulade	MKT
	TUNA POKE BOWL Sesame and sambal tuna with mixed field greens, quinoa, avocado, cucumber, and Chinese five spice crisps with charred orange Thai chili aioli	18
	PAN ROASTED SALMON Pumpernickel encrusted salmon with braised red cabbage, pickled mustard seed, and tomato relish aioli	23
	CAVATELLI SHRIMP SCAMPI Shrimp, arugula, and tomatoes in a lemon toasted garlic butter sauce over hand rolled herb cavatelli, garnished with garlic bread crumble. THE SCAMPI THAT BEAT BOBBY FLAY!	21
	SOUTHERN SHRIMP Sautéed Gulf shrimp lightly seasoned with salt and pepper, served over horseradish, and fresh corn polenta. Garnished with a bacon and arugula salad	17
	TUNA TOSTADA Stone Balloon sambal sesame tuna on top of crispy fried tortillas with avocado, sesame seeds, and togarashi cucumbers	18
	ROOT BEER CHIPOTLE BBQ RIBS Old Dominion root beer and chipotle glazed "fall apart" pork ribs served with fresh honey carrot dill salad	21
	SWEET TEA FRIED CHICKEN Crispy sweet tea brined chicken breast served over tabasco mashed potatoes with roasted asparagus	18
	CHARGRILLED FILET MIGNON Rosemary, garlic, and lime marinated filet mignon served with whipped red bliss potatoes and warm honey carrot dill salad ADD A CRAB CAKE MKT	29

SIDES

	FRENCH FRIES	4
	SWEET POTATO FRIES	5
	WHIPPED POTATOES	5
	MACARONI & CHEESE	6
	HONEY LEMON CARROT SALAD	4
	SAMBAL BRUSSEL SPROUTS	4
	FRESH CORN POLENTA	5

HANDHELDS

All sandwiches served with hand cut fries or salad.
Sub sweet potato fries or hot wing chowder for 3

	CLASSIC BURGER Ground short rib patty with sharp cheddar, lettuce, tomato, and dill pickle chips	13
	CALI STYLE BLACK BEAN BURGER Vegetarian house made black bean burger with avocado, lettuce, tomato, and Stone Balloon boom sauce	12
	OLD SCHOOL CHIX SAMMIE Grilled chicken topped with bacon, mozzarella, lettuce, tomato, and dijon honey mustard	13
	SHRIMP LEJON TACOS Sautéed gulf shrimp served with crispy bacon, arugula, and creamy horseradish ranch dressing	14
	CRAB CAKE SANDWICH Only fresh, real jumbo lump crab meat here! Lettuce and tomato served with Old Bay™ remoulade	MKT
	HIGH 5 BURGER A tower of two short rib patties with cheddar cheese, grilled chicken breast, pulled short rib, bacon, lettuce, tomato, with a spoonful of hot wing chowder and sealed with beef and bacon lollipops and bbq ribs. Served with house made fries. Finish the entire plate and get a FREE t-shirt! #HIGH5BURGER	32
	SHAVED PRIME RIB SANDWICH Sliced thin and piled high, our house roasted herb and coffee encrusted prime rib is smothered with cheddar, caramelized onions, lettuce, tomatoes, and finished with our horseradish ranch	17
	SHORT RIB CHEESESTEAK Brown ale braised short rib with caramelized onions, dijonaise, and topped with a beer cheese fondue	16
	PRETZEL GRILLED HAM AND CHEESE Pecan smoked pork shoulder bacon, mozzarella, and cheddar cheese griddled up old school on a pretzel bun	12
	BAY-SIC CHICKEN SANDWICH Crispy fried chicken on a grilled bun with Old Bay™ ranch, lettuce, tomato, and pickle slices	13



NEW MENU ITEM



GLUTEN FREE

REFRESHMENTS

OLD DOMINION ROOTBEER ON TAP Served in a frosty mug	3
GOLDEN PEAK TEA Sweet Tea Unsweet Tea Green Tea Raspberry	3
REAL CANE SUGAR SODAS (bottled) Coke Sprite Grape Fanta Orange Fanta	3
MIGHTY LEAF TEAS	3
DIET COKE (16 oz can)	3
LEMONADE	3
COFFEE REG/DECAF	2

PREMIUM WINES BY THE GLASS

JUSTIN SAUVIGNON BLANC Central Coast, CA	14
FERRARI- CARANO PINOT GRIGIO Russian River Valley, CA	13
DAOU CHARDONNAY Paso Robles, CA	15
MEIOMI PINOT NOIR California Coast, CA	15
ATALON RED BLEND Napa Valley, CA	14

COCKTAILS

BOB JESTER'S MANHATTAN Crown Royal, sweet vermouth, luxardo cherry	9
BALLOON OLD FASHIONED Woodford Reserve bourbon, sugar syrup, splash of sweet vermouth, orange bitters	9
GINGER JULEP Old Forrester bourbon, lime juice, mint, sugar syrup, ginger beer	9
STRAWBERRY MOJITO Blue Chair white rum, mint, lime, sugar syrup, club soda, and strawberries	9
ORANGE CRUSH Deep Eddy orange, triple sec, juiced orange, lemon & lime	9
ESPRESSO MARTINI Tito's vodka infused with Little Goat Roasting house beans, cold brew espresso, Kahlua and a touch of dark chocolate	11
RED SANGRIA Red Blend Wine, Grande Marnier, fresh juices of orange, pineapple, lemon and lime	9
AMERICAN MULE Tito's Vodka, lime, and ginger beer	9
PINK CADILLAC Pink Gin, Prosecco, Lemonade, Sugar Syrup	9
STONE PALOMA Reposado Tequila, Ancho Chili Liqueur, Fresh Lime and Grapefruit Juices, Sugar Syrup, Soda	9

SEASONAL COCKTAIL on Tap 9
Please ask your server for details

\$5 COCKTAILS ALL DAY, EVERY DAY

SEX AND THE CITY Vodka, orange liqueur, lime juice, cranberry juice
CUCUMBER LIME SPRITZ Gin, fresh lime juice, muddles cucumber, simple syrup, club soda
WHISKY GINGER Whiskey, ginger beer, bitters
BALLOON NAUTILUS Tequila, sugar syrup, fresh fruit, lime juice, cranberry juice
POMEGRANATE MARTINI Vodka, pomegranate juice, pomegranate grenadine

WINES BY THE GLASS

6OZ 8
9OZ 11

WHITE WINE
Chardonnay
Orvieto
Pinot Grigio
Riesling
Sauvignon Blanc
Rose'
Prosecco

RED WINE
Lambrusco
Malbec
Cabernet Sauvignon
Pinot Noir
Merlot
Tawny Port 10yr

Please ask your server which Vineyards are represented today

TUESDAY - SUNDAY HAPPY HOUR:

MUGS AND NUGS
4PM-6PM

WEDNESDAY CHEAP DATE NIGHT

INCLUDES TWO ENTREES, A BOTTLE OF
WINE, AND A DESSERT FOR \$35

[SUBSTITUTE NON-ALCOHOLIC BEVERAGES FOR \$25]

FRIDAY BUCK A SHUCK

LOCALLY SOURCED OYSTERS FOR \$1 EACH
STARTING AT NOON UNTIL WE SELL OUT.

SATURDAY & SUNDAY BRUNCH

SAT 11AM TO 2PM

SUNDAY 10:30 TO 2PM

DESSERTS

STICKY TOFFEE PRETZEL BREAD PUDDING Toffee pretzel bread pudding served with warm strawberry preserves, whipped cream cheese, and pretzel crusted vanilla ice cream	8
HOUSE BAR House made candy bar layered with peanut butter, toffee, chocolate mousse, and covered in a chocolate shell	8
BALLOON ROOT BEER FLOAT Woodside Creamery vanilla ice cream floating in a frosty mug of Old Dominion draft root beer with an Absolut vanilla kicker	8
STICKY TOFFEE PRETZEL BREAK PUDDING Toffee pretzel bread pudding served with warm strawberry preserves, whipped cream cheese, and pretzel crusted vanilla ice cream	8
BEIGNETS Crispy sour dough beignets rolled in fine cane sugar and served with chocolate ganache	8
KEY LIME CHEESECAKE PARFAIT Layers of key lime cheesecake mousse, blueberry preserves, and graham cracker crumbs	8
WOODSIDE CREAMERY ICE CREAM	5

Stone Balloon