



APPETIZERS

CAPRESE HUMMUS 9
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

CHICKEN FRIED DEVILED EGGS 8
Crispy fried hard boiled egg white, filled with sriracha yolk mousse and garnished with fresh chives

BEEF AND BACON LOLLIPOPS 9
Our amazing meatloaf wrapped in bacon and brushed with tomato dijon brown sugar dipping sauce

SAKE TUNA POKE 15
Ahi tuna and avocado poke in ginger sambal sesame sauce with toasted sesame seed

CRAB RANGOON DIP 16
Lump crab and cream cheese topped with white cheddar baked and served with crispy togarashi spiced egg roll chips

KETTLE STACK 11
Kettle chips stacked nacho style, layered with cheddar, bacon, beer cheese fondue and finished with sour cream, scallions, and diced tomatoes

KEG FRIES 14
Hand cut fries covered in beer cheese fondue with braised short ribs, diced tomatoes, bacon, and scallions

CALAMARI 13
Sesame and chive encrusted premier Rhode Island calamari with banana peppers, Chinese five spice and Stone Balloon boom sauce

ENTREES

MUSHROOM RAVIOLI 19
Fresh ravioli filled with Kennett Square mushrooms baked in a portobello brandy cream sauce, topped with parmesan cheese, and bread crumbs

STROGANOFF 2.0 20
Slow cooked beef short rib, shallots, and rich beef broth finished with sour cream and English peas over pappardelle pasta

CRAB CAKE MKT
Only real, jumbo lump crab meat here! Pan seared with hand cut fries, honey lemon carrot salad, and Old Bay™ remoulade

TUNA POKE BOWL 18
Sesame and sambal tuna with mixed field greens, quinoa, avocado, cucumber, and Chinese five spice crisps with charred orange Thai chili aioli

PAN ROASTED SALMON 23
Pumpernickel encrusted salmon with braised red cabbage, pickled mustard seed, and tomato relish aioli

CAVATELLI SHRIMP SCAMPI 21
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!

SOUTHERN SHRIMP 17
Sautéed Gulf shrimp lightly seasoned with salt and pepper, served over horseradish, and fresh corn polenta. Garnished with a bacon and arugula salad

TUNA TOSTADA 18
Stone Balloon sambal sesame tuna on top of crispy fried tortillas with avocado, sesame seeds, and togarashi cucumbers

ROOT BEER CHIPOTLE BBQ RIBS 21
Old Dominion root beer and chipotle glazed "fall apart" pork ribs served with fresh honey carrot dill salad

SWEET TEA FRIED CHICKEN 18
Crispy sweet tea brined chicken breast served over tabasco mashed potatoes with roasted asparagus

BASKETS

CRISPY PICKLE 7
Beer battered pickle slices served with Cuban mustard aioli

SAMBAL CHICKEN FINGERS 9
Crispy chicken tenders topped with sesame and served with Stone Balloon boom sauce

HOT TOGA THIGHS 8
Crispy chicken thighs tossed in togarashi chili and Stone Balloon boom sauce

BRUSSALOS 10
Lightly breaded and flash fried brussel sprouts tossed in ale hot sauce, and served with gorgonzola dressing and celery

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

BOWLS & GREENS

HOT WING CHOWDER 6
House made soup with fresh corn, hot sauce laced chicken, and root vegetables finished with cream and topped with blue cheese crumbles, and chives

GRILLED CHICKEN COBB 16
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

PAN ROASTED SALMON BLT 21
Pan roasted salmon served over arugula, cherry tomatoes, and cherrywood smoked bacon. Served with honey cracked pepper balsamic vinaigrette

ARUGULA SALAD 10
Crisp baby arugula with honey and lemon marinated carrots, gorgonzola cheese, and brown sugar sriracha walnuts. Served with sweet citrus vinaigrette

GARDEN 7
Field greens, cherry tomatoes, cucumbers, and carrots dressed in our stout mustard vinaigrette

CAESAR 8
Crisp romaine lettuce, grated parmesan, garlic croutons, dressed in our creamy Caesar dressing

ADD PROTEIN
Marinated Chicken Breast 6 Shrimp 7
Crab Cake (MKT) Salmon 10

HANDHELDS

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

CLASSIC BURGER 13
Ground short rib patty with sharp cheddar, lettuce, tomato, and dill pickle chips

CALI STYLE BLACK BEAN BURGER 12
Vegetarian house made black bean burger with avocado, lettuce, tomato, and Stone Balloon boom sauce

OLD SCHOOL CHIX SAMMIE 13
Grilled chicken topped with bacon, mozzarella, lettuce, tomato, and dijon honey mustard

SHRIMP LEJON TACOS 14
Sautéed gulf shrimp served with crispy bacon, arugula, and creamy horseradish ranch dressing

CRAB CAKE SANDWICH MKT
Only fresh, real jumbo lump crab meat here! Lettuce and tomato served with Old Bay™ remoulade

HIGH 5 BURGER 32
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

PRETZEL GRILLED HAM AND CHEESE 12
Pecan smoked pork shoulder bacon, mozzarella, and cheddar cheese griddled up old school on a pretzel bun

BAY-SIC CHICKEN SANDWICH 13
Crispy fried chicken on a grilled bun with Old Bay™ ranch, lettuce, tomato, and pickle slices



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

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 Please ask your server for details	9

\$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

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
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

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

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

Stone Balloon