

BALLAST POINT® BREWING CO

WEEKEND BRUNCH MENU

Brunch buffet served every Saturday & Sunday from 9:00am - 2:00pm

LIVE ACTION STATIONS

CARVING STATION

Rosemary Black Pepper crusted prime rib, whipped horseradish cream, honey pineapple glazed, Virginia ham and baked sweet rolls.

OMELET STATION

Aged cheddar, gruyere, goat cheese, diced ham, crumbled bacon, bay shrimp, Spanish linguica, arugula, broccoli, red onions, avocado, diced heirloom tomatoes, heirloom zucchini

SEAFOOD TOWER

Chilled manila clams, Mediterranean mussels, chilled large gulf prawns', cucumber mignonette, Wahoo White cocktail sauce

SHUCKED OYSTER STATION

Two types of local oysters

SCAN HERE FOR LARGE PARTY RESERVATIONS



FEATURED WEEKLY OFFERINGS

SCRAMBLED CAGE FREE EGGS

Goat cheese and heirloom tomato scramble with chives.

EGGS BENEDICT

Blue crab benedict smoked butter hollandaise.

POTATO HASH

Roasted Harissa spiced mixed baby potato hash, assorted mixed artisanal sausages.

BRIOCHE FRENCH TOAST

Mascarpone, caramelized summer fruit, maple syrup

BRÛLÉED THICK CUT CANDIED BACON

Millionaires spice

BAGELS AND LOX

Assorted bagels with house cured smoked salmon, assorted cream cheese's, cucumbers, pickled vegetables, and citrus wedges

WARM ASSORTED PASTRIES

Artisanal fruit jams, whipped sea salt butter

FRUIT SKEWER'S

Tajin dusted, Kind local honey and torn mint, and in season option

**Lunch menu available starting at 12pm on Saturdays*

BEVERAGES

COLD PRESSED JUICE

COFFEE & TEA

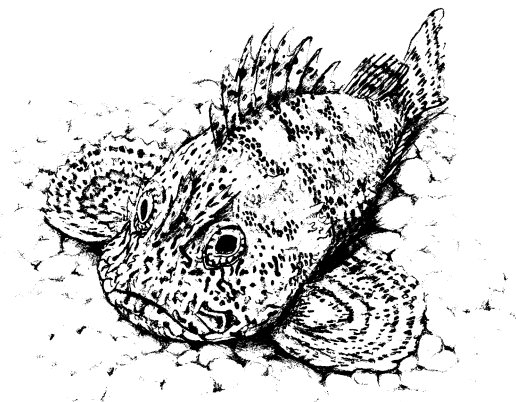
DRINK SPECIALS

MICHELADA 12

*(Choice of beer)
Speedboat, Habanero Sculpin, or Longfin*

BOTTOMLESS MIMOSAS 20 PER PERSON

*(Choice of juice)
Orange or Guava juice*



*Our kitchen prioritizes local and sustainable food practices, including line-caught fish, free range chicken, & hormone free beef whenever possible.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Sales tax will be added to the price of all food items served.*