

# BISTRO 1828

PEPPERRELL COVE

## FEATURED COCKTAILS

### CREW'S CURE | 13

TITOS VODKA, CANTON GINGER, LEMON  
HOUSE MADE GINGER-LEMON SHRUB

### SAILOR'S DELIGHT | 11

EFFEN BLOOD ORANGE VODKA  
FABRIZIA LIMONCELLO, APEROL, CAVA

### FOG HORN | 13

BIMINI GIN, LAMBRUSCO, SIMPLE  
SMOKED ROSEMARY

### LAST CATCH | 11

SAILOR JERRY AND BACARDI, PISCO, LEMON  
CINNAMON SYRUP

### TIDAL PRESS | 12

PELTON MEZCAL, CIDER, ROSEMARY SYRUP, LEMON

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## DRAFT BEER

TRIBUTARY | 8  
ROTATING TAP

SPRINGDALE | 8  
WHITE ALE

STONEFACE | 8  
IPA

ROTATING TAP | 6  
ASK YOUR SERVER

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## CANNED & BOTTLED

GREAT NORTH | 8  
IPA  
NORTH CO. CIDER | 7  
ROTATING < GF >

OMISSION | 5  
IPA < GF >

GUINNESS | 6

PBR | 4

BUDWEISER | 4

PEAK ORGANIC | 6  
SLIM HAZY IPA < 95 CAL >

SMUTTYNOSSE | 5  
LAGER

ATHLETIC | 5  
NON-ALC IPA 0.5%

STELLA ARTOIS | 5

CORONA | 5

COORS LIGHT | 4

## WINE BY THE GLASS

### SPARKLING

PROSECCO, ZONIN, ITALY | 9/34  
CAVA BRUT, CONQUILLA, SPAIN | 10/38

### WHITE

PINOT GRIGIO, BULLETIN PLACE, AUS | 10/38  
GRUNER VETLINER, BRUNN, AUSTRIA | 12/46  
SAUVIGNON BLANC, TORA BAY, NZ | 10/38  
CHARDONNAY, J. LOHR, CA | 11/42

### ROSÉ

SYRAH, CAMPUGET, FRANCE | 10/38

### RED

PINOT NOIR, STAFFORD HILL, OREGON | 10/38  
MONTEPULCIANO, VALLE REALE, ITALY | 13/50  
MALBEC, ANKO, ARGENTINA | 11/42  
CABERNET SAUV, ALEXANDER VLY, CA | 12/46  
CABERNET SAUV, STARK-CONDE, S. AFRICA | 15/58

WINE PRICING {GLASS / BOTTLE}

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## ALCOHOL FREE

SPARKLING & STILL WATER, SARATOGA 1L | 5  
ROOT BEER, MAINE ROOT | 4  
SODA, PEPSI PRODUCTS | 2.50  
COFFEE, NESPRESSO | 3.50  
TEA, WHITE HERON | 3.50

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## SHAREABLES

### CHEF'S SOUP OF THE DAY | 9

Please Ask Your Server

### BRUSSELS SPROUTS | 10

Parmesan - Balsamic Glaze - Lardons

### OYSTERS ON THE HALF SHELL | 3

Locally Sourced - Housemade Mignonette

### TRUFFLE FRIES | 9

Parmesan - Citrus Aioli

### MAINE MUSSELS PUTTANESCA | 18

Tomato Broth - Kalamata Olives - Capers  
Fresh Herbs

#### Also Available With

White Wine - Garlic - Shallots - Butter

### FORMAGGIO BOARD | 20

Three Artisanal Cheeses  
Housemade Crostini & Condiments

### POLENTA FRIES | 8

Chimichurri - Feta Cheese

### ROASTED SWEET POTATO SALAD | 11

Baby Greens - Quinoa - Walnuts  
Craisins - Feta - Honey Lemon Vinaigrette

### ICEBERG WEDGE | 11

Lardons - Boiled Egg - Pickled Onions  
Blue Cheese Vinaigrette

#### ADD TO ANY SALAD

Grilled Chicken | 8 Grilled Salmon | 12  
Fried Haddock | 9

## MAIN FARE

### 12 oz. GRILLED NY STRIP | 38

Parmesan Roasted Broccolini - Mushroom Butter  
Smashed Crispy Potatoes

### BLACKENED SALMON | 25

Roasted Root Vegetable Wild Rice - Cajun Cream Sauce  
Fresh Herbs

### CARBONARA FETTUCINI | 22

Bacon - Parmesan - Egg Yolk Cream Sauce

### 1828 BURGER | 15

Mushrooms - Swiss - Caramelized Onions - Fries  
Add Bacon \$2

### BRAISED LAMB SHANK | 25

Creamy Polenta - Sauteed Broccolini  
Rosemary Au Jus

### LOBSTER MAC N' CHEESE | 30

Mushrooms - Peppers - Smoked Gouda - Cheddar  
Bread Crumbs

### FISH & CHIPS | 18

Fresh Lemon - Housemade Tartar & Coleslaw

### CHICKEN TENDERS | 14

Hand Breaded - Fries - Housemade Ranch & Buffalo



Please inform your server of any food allergies prior to placing your order.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.