Lunch
BISTRO 1828
Pepperrell Cove

STARTERS

MAINE MUSSELS | 24
Bleu Cheese - White Wine - Caramelized Onions - Bacon - Cream - Grilled Bread
or White Wine - Garlic & Butter

OYSTER ON THE HALF SHELL | 3.5
Locally Sourced - House-made Mignonette
Fresh Lemon

BAKED OYSTER FLORENTINE | 24
Spinach - Parmesan - Red Pepper - Panko

BRUSSELS SPROUTS | 14
Parmesan - Lardons - Balsamic Glaze

HOUSE-MADE CRAB CAKE | 18
Fennel - Baby Greens - Citrus Aioli

SOUP OF THE DAY | 12
Please Ask Your Server

FORMAGGIO BOARD | 24
Three Artisanal Cheeses
House-made Crostini & Condiments

FLATBREAD | 16
Mozzarella - Herbed Goat Cheese - Bacon
Caramelized Onions - Apple - Balsamic Glaze

COBB SALAD | 14
Romaine - Hard Boiled Egg - Avocado
Red Onion - Grape Tomatoes - Bacon - Feta
Shallot Vinaigrette

BEET SALAD | 14
Mixed Greens - Goat Cheese Rangoon's
Maple Roasted Carrots - Toasted Pecans
Citrus Vinaigrette

Add To Any Salad:
Crab Cake | 16 Grilled Shrimp | 14
Fried Haddock | 9 Grilled Chicken | 9

MAIN FAIR

WINTER SQUASH RAVIOLI | 24
Sage Brown Butter Cream Sauce
Parmesan Cheese

FRIED HADDOCK SANDWICH | 16
Lettuce - Tomato
House-made Tartar & Coleslaw
Served with Fries

CHICKEN TENDERS | 16
House-made Ranch & Buffalo Sauce
Served with Fries

DUCK CONFIT GNOCCHI | 34
House-made Gnocchi - Mushroom Cream Sauce
Truffle Oil

FISH 'N' CHIPS | 25
Fresh Lemon - House-made Tartar Sauce
House-made Coleslaw

SHRIMP TACOS | 16
Grilled Shrimp - Pico de Gallo - Chipotle Aioli
Served with Fries

1828 BURGER | 19
Cheddar - Lettuce - Tomato - Onions
Served with Fries
add bacon | 2

DESSERT

SEASONAL DESSERTS
Please Ask Your Server

This menu has been crafted and created by Executive Chef Jerica Snyder
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. 20% Gratuity will be added to parties of 6 or more.

BISTRO 1828

PEPPERRELL COVE

FEATURED COCKTAILS

Crew's Cure | 14
Tito's Vodka - House-made Ginger Shrub - Ginger Liqueur
Lemon Juice - Candied Ginger

Smooth Sailing | 14
Gray Whale Gin - House-made Cranberry Simple Syrup
Lime Juice - Egg White - Torched Rosemary

Cove Old Fashioned | 14
Brown-Sugared Chestnut Infused Bourbon - Orange Bitters
House-made Cinnamon-vanilla Simple Syrup - Torched Orange Peel

The Bounty | MP
Choice of Bourbon - House-made Honey Simple Syrup
Lemon Juice - Egg White - Lemon Peel

Pepperrell Spice | 13
House Tequila - Pear Brandy - House-Made Spiced Pear Simple Syrup
Cinnamon-vanilla Simple Syrup - Lime Juice - Soda Water
Dried Lime Wheel

Blackbeard's Folly | 13
Spiced Rum - Lemon Juice - Allspice Dram - Apple Cider
House-made Honey Simple Syrup - Lemon Peel - Served Warm

FEATURED VINO

SPARKLING

Prosecco Brut Bisol 1742, "Jeio" | Italy | 11
Prosecco Rosé La Gioiosa, "Et Amorosa", Valdobiaddene | Italy | 11
Sparkling Brut Manciat – Crémant | Burgundy, France | 11

ROSÉ

Grenache Château Peyrassol | Provence, France | 12

WHITE

Pinot Grigio Alta Via | Italy | 11
Gewürztraminer Emile Beyer - Tradition | Alsace, France | 11
Sauvignon Blanc Guy Mardon – La Couarde | Loire Valley, France | 12
Chardonnay Trefethen Vineyards – Eshcol | Oak Knoll, California | 13
Brunn Gruner Veltliner | Austria | 13

RED

Pinot Noir Lyric | California | 12
Sangiovese Casalini | Chianti Superiore | Tuscany, Italy | 11
Malbec Clos De Los Siete | Uco Valley, Argentina | 12
Cabernet Sauvignon Sebastiani | North Coast, California | 14
Shiraz Forest Hill – Mount Barker | South Australia | 13

DRAFT BEER

Tributary | 8
Rotating Seasonal | Kittery, Maine

Sacred Profane 4.1% | 7
Czech Amber Lager | Biddeford, Maine

Lunch 7% Maine Brewing Company | 9
American IPA | Freeport, Maine

Rotating Draft | 7
Ask Your Server About Our Local Draft Selection

CANNED & BOTTLED

Paulaner Bräuhaus Helles | 7
Pale Lager | Munich, Germany

Stoneface Brewing Co. | 7
Raspberry Berliner Weisse | Newington, NH

Rising Tide - Daymark | 7
American Pale Ale | Portland, ME

Brasserie Thiriez | 7
Amber Ale | Esquelbecq, France

Oxbow – Catalyst | 8
Honey Farmhouse Ale | Portland, ME

Foundation – Burnside | 7
English Brown Ale | Portland, ME

Northwoods Brewing | 8
Coffee Porter | Northwood, NH

Kloster Andechs – Doppelbock Dunkel | 8
Bavaria, Germany

Athletic – Run Wild | 7
Non-Alc IPA | San Diego, CA

Lucky Pigeon – gf | 8
Plumage – Belgian Style Ale | Biddeford, ME

North Country – Original Press | 8
Hard Cider | Dover, NH

TEMPERANCE BEV'S

Lad | 8
House-made Spiced Pear Simple Syrup - Lemon Juice - Soda Water - Ginger Beer - Candied Ginger
ADD AN EGG WHITE | 1

Lasse | 8
House-Made Cranberry Simple Syrup - Lime Juice
Soda Water - Dried Lime Wheel
ADD AN EGG WHITE | 1

Saratoga Sparkling & Still Water | 6

Maine Root Root Beer | 4

Maine Root Ginger Beer | 4

Soda - Pepsi® Products | 4

Nespresso® Single Brew | 4

Join us at one of our many locations at Pepperrell Cove

PROVISIONS

PEPPERRELL COVE

FRISBEE'S WHARF

PEPPERRELL COVE

THE VIEW

PEPPERRELL COVE

Provisions offers many different items from apparel, local beers & wine, home-made soups, sandwiches & scones. (April - October)
Frisbee's Wharf is our ocean front, seasonal restaurant, offering classic Maine fairs!
The View is our beautiful function space with two floors of sweeping ocean views. Contact Dionna@pepperrellcove.com

pepperrellcove.com