

BISTRO 1828



PEPPERRELL COVE

WINE BY THE GLASS

SPARKLING

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

WHITE

PINOT GRIGIO, I VINI DI JACOPO, ITALY | 9/34
CHENIN BLANC, STORM POINT, ZA | 10/38
SAUVIGNON BLANC, TORA BAY, NZ | 10/38
CHARDONNAY, J. LOHR, CA | 11/42

ROSÉ

SANGIOVESE, FERRARI CARANO, CA | 10/38

RED

PINOT NOIR, STAFFORD HILL, OREGON | 10/38
RED BLEND, GORDO, SPAIN | 9/34
MALBEC, ANKO, ARGENTINA | 11/42
CABERNET SAUV, ALEXANDER VLY, CA | 12/46

WINE PRICING {GLASS / BOTTLE}

ALCOHOL FREE

SPARKLING & STILL WATER, SARATOGA 1L | 5
JUICE, CRANBERRY, ORANGE, GRAPEFRUIT | 4
SODA, PEPSI PRODUCTS | 2.50
ROOT BEER, MAINE ROOT | 4
TEA, WHITE HERON | 4
COFFEE | 4

FEATURED COCKTAILS

BLOODY MARY | 10
HOUSEMADE BLOODY MIX

SAILOR TAKE WARNING' | 16
OUR BLOODY MARY WITH HORSERADISH VODKA
BACON, SHRIMP, AND AN OYSTER

IN THE OFFING | 12
PROSECCO, CIDER, APPLE BRANDY, CARAMEL

CAPTAIN'S PEPPERRELL PUNCH | 12
MYERS & BACARDI COCONUT RUMS
PINEAPPLE, ORANGE, MANGO

SAILOR'S DELIGHT | 11
EFFEN BLOOD ORANGE VODKA
FABRIZIA LIMONCELLO, APEROL, CAVA

DRAFT BEER

| | |
|-------------------------------|---------------------------------------|
| TRIBUTARY 8 ROTATING TAP | SPRINGDALE 8 WHITE ALE |
| STONEFACE 8 IPA | LOCAL ROTATION 6 ASK YOUR SERVER |

CANNED & BOTTLED

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|---|---|
| BAXTER 6 LOGGER ROAD LAGER NORTH COUNTRY CIDER 7 ORIGINAL OMISSION 5 IPA <GF> GUINNESS 6 PBR 4 | BUDWEISER 4 PEAK ORGANIC 6 SLIM HAZY IPA ATHLETIC 5 NON-ALC IPA STELLA ARTOIS 5 CORONA 4 COORS LIGHT 4 |
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PEPPERRELL COVE

BRUNCH

BAILEYS FRENCH TOAST | 11

Berries - New England Maple Syrup - Bacon

EGGS BENEDICT | 14

English Muffin - Ham - Poached Eggs - Home Fries
Hollandaise

VEGETARIAN OMELETTE | 10

Broccoli - Mushrooms - Onions - Home Fries
Cheddar

ROASTED HAM OMELETTE | 12

Green Peppers - Tomatoes - Onions - Home Fries
Cheddar

FRESH FRUIT PARFAIT | 8

Granola - Berries - Grapes - Vanilla Yogurt

OYSTERS ON THE HALF SHELL | 3

Locally Sourced - House-made Mignonette

FOGGY MORNING | 4

Pepperrell Coves Organic Blend Coffee

A' La Carte

Roasted Sausage Links | 4
Applewood Smoked Bacon | 4
Toasted English Muffin | 3
Two eggs any style | 4
Roasted Ham | 4
Side of Fries | 6
Home Fries | 5
Toast | 3

HIGH TIDE | 16

2 Eggs Any Style - Sausage Links - Bacon - Ham
Home Fries - English Muffin

LOW TIDE | 12

2 Eggs Any Style - *Choice of*: (Sausage, Bacon, or
Ham) - Home Fries - Toast

LOBSTER STEW | 14

Potatoes - Onions - Celery - Rich Creamy

CORNED BEEF RED FLANNEL HASH | 12

Beets - Onions - Home Fries - Poached Eggs
Hollandaise

EARLY BURGER | 15

Applewood Smoked Bacon - Sunny Side Egg
Cheddar

FISH & CHIPS | 18

Fresh Lemon - Housemade Tartar & Coleslaw

HAND BREADED CHICKEN TENDERS | 13

Fries - Housemade Ranch & Buffalo Sauce

CAESAR SALAD | 11

Romaine - Shaved Parmesan
House-made Croutons & Dressing

MIXED GREENS SALAD | 11

Caramelized Apples - Spiced Pumpkin Seeds -
Pickled Onions - Blue Cheese - Maple Vinaigrette

BABY KALE SALAD | 11

Beets - Walnuts - Goat Cheese - Cider Vinaigrette

Grilled Chicken | 8

Swordfish | 18

Fried Haddock | 9



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.