

# BISTRO 1828

PEPPERRELL COVE

## FEATURED COCKTAILS

**CAPTAIN'S PEPPERRELL PUNCH** | 10

MYERS & BACARDI COCONUT RUMS  
PINEAPPLE, ORANGE, MANGO

**SAILOR'S DELIGHT** | 11

EFFEN BLOOD ORANGE VODKA  
FABRIZIA LIMONCELLO, APEROL, CAVA

**BON VOYAGE** | 11

BATSON RIVER RIPARIAN GIN  
HOMEMADE BLUEBERRY LAVENDER LEMONADE

**ANCHOR LIGHT** | 10

PUEBLO VIEJO TEQUILA, MINT LIMEADE, SELTZER

**NIGHT SAIL MARTINI** | 11

VODKA, COFFEE BRANDY, KAHLUA, ESPRESSO

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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

**BAXTER** | 6

LOGGER ROAD LAGER

**NORTH Co. CIDER** | 7

ROTATING < GF >

**OMISSION** | 5

IPA < GF >

**GUINNESS** | 6

**PBR** | 4

**BUDWEISER** | 4

**PEAK ORGANIC** | 6

SLIM HAZY IPA < 95 CAL >

**SAM ADAMS** | 6

SUMMER ALE

**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**, I VINI DI JACOPO, ITALY | 9/34

**CHENIN BLANC**, STORM POINT, ZA | 10/38

**SAUVIGNON BLANC**, TORA BAY, NZ | 10/38

**CHARDONNAY**, STAGS' LEAP, CA | 11/42

### ROSÉ

**SANGIOVESE**, FERRARI CARANO, CA | 10/38

### RED

**PINOT NOIR**, C&F BERTHIER, FRANCE | 10/38

**RED BLEND**, GORDO, SPAIN | 9/34

**MALBEC**, ANKO, ARGENTINA | 11/42

**CABERNET SAUV**, ALEXANDER VLY, CA | 12/46

WINE PRICING { GLASS / BOTTLE }

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## ALCOHOL FREE

**BLUEBERRY LAVENDER LEMONADE** | 5

**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

### BRUSSELS SPROUTS | 8

Parmesan - Balsamic Reduction - Lardons

### MUSSELS | 15

Braised Fennel & Leeks - Tomatoes  
Fresh Herbs - Butter

### OYSTERS ON THE HALF SHELL | 3

Locally Sourced - Housemade Mignonette

### FORMAGGIO BOARD | 17

Three Artisanal Cheeses  
Housemade Crostini and Condiments

### TRUFFLE FRIES | 8

Parmesan - Citrus Aioli

### CLASSIC FRENCH FRIES | 6

## SOUP AND SALADS

### SEAFOOD CHOWDER | 8

Chef's House Recipe with Smoked Bacon

### GRILLED OCTOPUS SALAD | 14

Baby Greens - Radicchio - Shaved Fennel  
Housemade Citrus Vinaigrette

### CAESAR SALAD | 11

Romaine - Shaved Parmesan  
Herb Croutons - Housemade Dressing

### GREEK SALAD | 11

Kalamata Olives - Onions - Tomatoes - Cucumbers  
Feta - Housemade Greek Dressing

### ADD TO ANY SALAD

Grilled Chicken | 8   Salmon | 9   Fried Haddock | 9  
Lobster Salad | MP

## MAIN FARE

### MAINE LOBSTER ROLL | MP

French Fries - Fresh Lemon

### PISTASCHIO ENCRUSTED HALIBUT | 28

Creamy Risotto - Asparagus - Sweet Peas  
Baby Tomatoes - Lemon Zest - Fresh Herbs

### NEW YORK STRIP | 26

Mashed Potatoes - Roasted Baby Carrots  
Herb Butter

### CARBONARA | 19

Fettuccine - North Country Lardons  
Pecorino Romano - Black Pepper

### FISH 'N CHIPS | 18

Fresh Lemon - Housemade Tartar and Coleslaw

### PAN SEARED SALMON | 24

Pesto Infused Couscous - Braised Carrots  
Fresh Herb Salad

### STATLER CHICKEN | 24

Roasted Red Bliss Potatoes - Grilled Asparagus  
Thyme Au Jus

### VEGETARIAN RISOTTO | 18

Asparagus - Sweet Peas - Baby Tomatoes  
Lemon Zest - Fresh Herbs

### GRILLED BURGER | 15

Lettuce - Cheddar - Spiced North Country Bacon  
Housemade Onion Balsamic Marmalade



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.