

# 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

TITO'S 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

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

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

**SAUVIGNON BLANC**, BULLETIN PLACE, AUS | 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}

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## ALCOHOL FREE

**SPARKLING MINT LIMEADE** | 5

**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

# BISTRO 1828

PEPPERRELL COVE

## SHAREABLES

### **LOBSTER STEW | 14**

Potatoes - Onions - Celery - Rich Creamy Base

### **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 | 18**

Coconut Curry - Lemon Grass - Red Peppers

Onions - Cilantro

### **Also Available With**

White Wine - Garlic - Onions - Butter

### **FORMAGGIO BOARD | 20**

Three Artisanal Cheeses

Housemade Crostini & Condiments

### **MIXED GREENS SALAD | 11**

Caramelized Apples - Toasted Pepitas

Pickled Onions - Blue Cheese - Maple Vinaigrette

### **CAESAR SALAD | 11**

Romaine - Shaved Parmesan

Housemade Croutons & Dressing

### **BABY KALE SALAD | 11**

Roasted Beets - Walnuts - Cider Vinaigrette

Goat Cheese

### **ADD TO ANY SALAD**

Grilled Chicken | 8 Grilled Swordfish | 18

Fried Haddock | 9

## MAIN FARE

### **BRAISED BEEF SIRLOIN | 30**

Creamy Potatoes - Melted Spinach

Wild Mushroom Au Jus

### **GRILLED SWORDFISH PICCATA | 25**

Brussels Sprouts - Caper Lemon Butter - Pappardelle

Fresh Herbs

### **1828 BURGER | 15**

Lettuce - Tomato - Onions - Cheddar - Fries

Add Bacon \$2

### **GRILLED PORK CHOP | 28**

Wild Mushroom & Butternut Squash Risotto

Spinach

### **PUMPKIN ALFREDO PAPPARDELLE | 21**

Brown Butter - Toasted Almonds - Spinach

Parmesan

### **FISH & CHIPS | 18**

Fresh Lemon - Housemade Tartar & Coleslaw

### **BONELESS BUFFALO CHICKEN | 14**

Hand Breaded - Fries - Housemade Ranch



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.