

BISTRO 1828

PEPPERRELL COVE

FEATURED COCKTAILS

CREW'S CURE | 13

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

SAILOR'S DELIGHT | 12

EFFEN BLOOD ORANGE VODKA
FABRIZIA LIMONCELLO, APEROL, CAVA

FLY BY NIGHT | 13

BIMINI GIN, ST. GERMAIN, CRÈME DE VIOLETTE
CAVA, LAVENDER SIMPLE, LEMON

PEPPERRELL PUNCH | 12

MYER'S DARK RUM, BACARDI COCONUT, PINEAPPLE
ORANGE, MANGO

THE 7 O'CLOCK | 12

PUEBLO VIEJO TEQUILA, SOLERNO BLOOD ORANGE
GUAVA, LIME

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DRAFT BEER

TRIBUTARY | 8
ROTATING TAP

JACKS ABBEY | 8
HOUSE LAGER

STONEFACE | 8
IPA

ROTATING | 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 >

SMUTTYNOSE | 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 | 10/38
CAVA BRUT, CONQUILLA, SPAIN | 10/38

WHITE

PINOT GRIGIO, BARONE FINI, ITALY | 10/38
SAUVIGNON BLANC, ANT MOORE, NZ | 10/38
SEMILLON, ANDIS, CA | 12/46
CHARDONNAY, J. LOHR, CA | 11/42

ROSÉ

GRENACHE, FLEURS DE PRAIRIE, FRANCE | 11/42

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
BLEND, SILK & SPICE, PORTUGAL | 11/42

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

BISTRO 1828

PEPPERRELL COVE

SHAREABLES

MAINE MUSSELS | 21

White Wine - Garlic - Shallots - Butter

OYSTERS ON THE HALF SHELL | 3

Topped with House Made Mignonette
Locally Sourced

ROASTED OYSTERS | 21

6 Local Oysters - Panko - Parmesan - Chimichurri

SOUP OF THE DAY | 9

Please Ask Your Server

BUFFALO CHICKEN DIP | 12

Cream Cheese - Bleu Cheese - Crispy Tortilla Strips

ASIAN SALMON SLIDERS | 15

Salmon Cakes - Asian Slaw - Sriracha Aioli

HONEY SRIRACHA CAULIFLOWER | 9

House Made Ranch - Fresh Scallions

FORMAGGIO BOARD | 22

Three Artisanal Cheeses
House Made Crostini & Condiments

BRUSSELS SPROUTS | 10

Parmesan - Balsamic Glaze - Lardons

HARVEST SALAD | 12

Kale Mix - Root Vegetables - Toasted Walnuts Goat
Cheese - Dried Cranberries - Apple Cider Vinaigrette

HOUSE SALAD | 12

Romaine - Cucumbers - Cherry Tomatoes
Onion - Parmesan - Shallot Vinaigrette

ADD TO ANY SALAD

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

MAIN FARE

BISTRO STEAK | 36

8 oz Petite Sirloin - Parsnip Mashed Potatoes
Sautéed Mushrooms - Whiskey Garlic Cream Sauce

PESTO FLOUNDER | 28

Pappardelle - Tomato and Garlic Confit
Spinach - Toasted Walnuts - Creamy Pesto Sauce

GINGER SOY GLAZED SALMON | 26

Jasmine Rice - Peas - Cabbage - Mushrooms
Crispy Garlic

MAINE FARMS DUCK BREAST | 32

Polenta - Root Vegetables - Jalapeño Apricot Sauce

PASTA ALLA NORMA | 22

Pappardelle - House Made Marinara - Eggplant
Ricotta

1828 BURGER | 16

Cheddar - BBQ Sauce - Crispy Onion Straws - Fries
Add Bacon \$2

FISH & CHIPS | 20

Fresh Lemon - House Made Tartar & Coleslaw



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.