

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

FOG HORN | 13

BIMINI GIN, LAMBRUSCO, SIMPLE
SMOKED ROSEMARY

PEPPERRELL PUNCH | 12

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

THE 7 O'CLOCK | 12

PUEBLO VIEJO TEQUILA, SOLERNO BLOOD ORANGE
LIQUEUR, GUAVA, LIME

DRAFT BEER

TRIBUTARY | 8
ROTATING TAP

SPRINGDALE | 8
WHITE ALE

STONEFACE | 8
IPA

ROTATING TAP | 6
ASK YOUR SERVER

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 | 9/34
CAVA BRUT, CONQUILLA, SPAIN | 10/38

WHITE

PINOT GRIGIO, BULLETIN PLACE, AUS | 10/38
GRUNER VETLINER, BRUNN, AUSTRIA | 12/46
SAUVIGNON BLANC, TORA BAY, NZ | 10/38
CHARDONNAY, J. LOHR, CA | 11/42

ROSÉ

SYRAH, CAMPUGET, FRANCE | 10/38

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}

ALCOHOL FREE

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

CHEF'S SOUP OF THE DAY | 9

Please Ask Your Server

BRUSSELS SPROUTS | 10

Parmesan - Balsamic Glaze - Lardons

OYSTERS ON THE HALF SHELL | 3

Topped with Housemade Mignonette
Locally Sourced

HOUSE MADE HUMMUS | 9

Topped with Olives, Cucumbers & Feta
Crispy Lavash

MAINE MUSSELS | 21

Tomato Broth - Fennel - Chorizo - Cilantro

Also Available With

White Wine - Garlic - Shallots - Butter | 18

FORMAGGIO BOARD | 20

Three Artisanal Cheeses
Housemade Crostini & Condiments

HONEY SRIRACHA CAULIFLOWER | 9

House Made Ranch - Fresh Scallions

GREEK SALAD | 12

Romaine - Kalamata Olives - Cucumbers
Tomatoes - Onions - Feta

BABY ARUGULA SALAD | 12

Candied Almonds - Prosciutto - Parmesan
Citrus Vinaigrette

ADD TO ANY SALAD

Grilled Chicken | 8 Pan Seared Salmon | 12
Fried Haddock | 9 Almond Crusted Halibut | 18

MAIN FARE

BEEF FILET AU POIVRE | 38

Black Pepper Crusted - Grilled Asparagus
Mashed Potatoes - Cognac Cream Sauce

THAI CHILI GLAZED SALMON | 26

Crispy Garlic Rice - Asparagus - Scallions
Herb Lime Salad

VEGETARIAN RISOTTO | 22

Spring Peas - Asparagus - Baby Tomatoes
Lemon Zest - Parmesan

STATLER CHICKEN BREAST | 24

Roasted Potatoes - Spinach - Tarragon Cream Sauce

SEAFOOD STUFFED HADDOCK | 27

Mashed Potatoes - Spinach - Lobster Cream Sauce

ALMOND CRUSTED HALIBUT | 30

Creamy Risotto - Spring Peas - Baby Tomatoes
Asparagus - Lemon Zest

1828 BURGER | 15

Lettuce - Tomato - Onions
Jalapeno Cheddar Spread - Fries
Add Bacon \$2

FISH & CHIPS | 20

Fresh Lemon - Housemade 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.