

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

◇

DRAFT BEER

TRIBUTARY | 8
ROTATING TAP

JACKS ABBEY | 8
HOUSE LAGER

STONEFACE | 8
IPA

ROTATING | 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 | 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

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

BISTRO 1828

PEPPERRELL COVE

SHAREABLES

PORTUGUESE STYLE MAINE MUSSELS | 21

Peperonata - White Wine - Garlic - Onions
Cilantro - Chorizo Sausage

OYSTERS ON THE HALF SHELL | 3.5

Topped with House Made Mignonette
Locally Sourced

ROASTED OYSTERS | 21

6 Local Oysters - Panko - Parmesan - Chimichurri

FRESH FISH TACOS | 12

Fried Haddock - Pico de Gallo - Lime Crema

FRIED QUEEN OLIVES | 11

Panko Breading - Citrus Aioli

FRIED BANGIN SHRIMP | 13

Tossed in Sweet & Spicy Thai Chili Sauce

FORMAGGIO BOARD | 22

Three Artisanal Cheeses
House Made Crostini & Condiments

BRUSSELS SPROUTS | 10

Parmesan - Balsamic Glaze - Lardons

ROASTED BEET SALAD | 13

Mixed Greens - Shaved Fennel - Almonds - Goat
Cheese Rangoon - Lemon Honey Vinaigrette

MEDITERRANEAN SALAD | 13

Spinach - Roasted Red Peppers - Onions - Kalamata
Olives - Feta - Chickpeas - Red Wine Vinaigrette

ADD TO ANY SALAD

Swordfish | 18 Grilled Shrimp | 10
Grilled Chicken | 8 Fried Haddock | 9

SOUP OF THE DAY | 10

Please Ask Your Server

MAIN FARE

NY STRIP & FRITES | 36

Parmesan Truffle Fries - Chimichurri Aioli
Baby Greens - Lemon Vinaigrette

PAN SEARED MONKFISH | 28

Peperonata - Cilantro - Chorizo Sausage
Creamy Polenta

BRAZILIAN SWORDFISH MOQUECA | 32

Peppers - Onion - Tomatoes - Cilantro
Coconut Milk - Over Jasmine Rice

BRAISED PORK SHANK | 32

Winter Vegetable Ragout - Rosemary Au Jus
Creamy Polenta

CHICKEN FRANCAISE | 24

Pan Seared Cutlets - Herbed Rice - Garlic Green
Beans - Lemon White Wine Sauce

1828 BURGER | 16

Fried Jalapenos - Chimichurri Aioli - Cheddar - Fries
Add Bacon \$2

FISH & CHIPS | 21

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.