

BISTRO 1828

PEPPERRELL COVE

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 VELTLINER, 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

JUICE, CRANBERRY, ORANGE, GRAPEFRUIT | 4

SODA, PEPSI PRODUCTS | 2.50

ROOT BEER, MAINE ROOT | 4

TEA, WHITE HERON | 4

COFFEE | 4

FEATURED COCKTAILS

BLOODY MARY | 10

HOUSEMADE BLOODY MIX

SAILOR TAKE WARNING' | 16

OUR BLOODY MARY WITH HORSERADISH VODKA
BACON, SHRIMP, AND AN OYSTER

MORNING BREEZE | 12

PROSECCO, BACARDI PINEAPPLE, GUAVA, PINEAPPLE

CAPTAIN'S PEPPERRELL PUNCH | 12

MYERS & BACARDI COCONUT RUMS
PINEAPPLE, ORANGE, MANGO

SAILOR'S DELIGHT | 12

EFFEN BLOOD ORANGE VODKA
FABRIZIA LIMONCELLO, APEROL, CAVA

DRAFT BEER

TRIBUTARY | 8

ROTATING TAP

SPRINGDALE | 8

WHITE ALE

STONEFACE | 8

IPA

LOCAL ROTATION | 6

ASK YOUR SERVER

CANNED & BOTTLED

GREAT NORTH | 6

IPA

NORTH COUNTRY CIDER | 7

ORIGINAL

OMISSION | 5

IPA <GF>

GUINNESS | 6

PBR | 4

BUDWEISER | 4

PEAK ORGANIC | 6

SLIM HAZY IPA

ATHLETIC | 5

NON-ALC IPA

STELLA ARTOIS | 5

CORONA | 4

COORS LIGHT | 4

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SHAREABLES

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

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

A LA CARTE

Applewood Smoked Bacon | 4
Roasted Sausage Patties | 4
French Fries | 6
Home Fries | 5

MAIN FARE

BAILEY'S FRENCH TOAST | 14

Choice of Bacon or Sausage
Berry Compote - Cinnamon Whipped Cream

CORNED BEEF RED FLANNEL HASH | 15

Beets - Onions - Potatoes - Poached Eggs
Hollandaise - Toast

EGGS BENEDICT | 14

English Muffin - Ham Steak - Poached Eggs
Hollandaise - Home Fries

CRAB BENEDICT | 18

English Muffin - Crab Cakes - Poached Eggs
Hollandaise - Home Fries

THAI CHILI GLAZED SALMON | 26

Crispy Garlic Rice - Asparagus - Scallions
Herb Lime Salad

ALMOND CRUSTED HALIBUT | 30

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

FISH & CHIPS | 20

Fresh Lemon - Housemade Tartar & Coleslaw

HAND BREADED CHICKEN TENDERS | 14

House Made Ranch & Buffalo - Fries

1828 BURGER | 15

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

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.