

# 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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## HAPPY MOTHER'S DAY!

### SMOKED SALMON DIP | 12

Capers - Pickled Vegetables  
Baguette Toast Points

### OYSTERS ON THE HALF SHELL | 3

Topped with Housemade Mignonette  
Locally Sourced

### GREEK SALAD | 12

Romaine - Kalamata Olives - Cucumbers  
Tomatoes - Onions - Feta

### MIXED GREENS SALAD | 12

Candied Walnuts - Pickled Onions - Tomatoes  
Parmesan - Lemon Vinaigrette

### ADD TO ANY SALAD

Grilled Chicken | 8 Grilled Salmon | 12  
Almond Crusted Halibut | 18

### SHRIMP COCKTAIL | 18

House Made Sauce

### HONEY SRIRACHA CAULIFLOWER | 9

House Made Ranch - Fresh Scallions

### BRUSSELS SPROUTS | 10

Parmesan - Balsamic Glaze - Lardons

### SEAFOOD CHOWDER | 9

Chef's Recipe with Smoked Bacon

### TRUFFLE FRIES | 9

Parmesan - Citrus Aioli

### A LA CARTE

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

## MAIN FARE

### CRAB BENEDICT | 18

English Muffin - Crab Cakes - Poached Eggs  
Cheddar Horseradish Cream Sauce

### EGGS BENEDICT | 14

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

### CORNED BEEF RED FLANNEL HASH | 15

Beets - Onions - Potatoes - Poached Eggs  
Hollandaise - Toast

### BAILEY'S FRENCH TOAST | 14

Choice of Bacon or Sausage - Berry Compote  
Cinnamon Whipped Cream - Home Fries

### BEEF FILET AU POIVRE | 38

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

### PAN SEARED SCALLOPS | 32

Grilled Corn - Lardons - Red Peppers  
Fingerling Potatoes

### 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



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.