

EASTER BISTRO 1828

PEPPERRELL COVE

STARTERS

OYSTER ON A HALF SHELL - LOCALLY SOURCED GF
HOUSE-MADE MIGNONETTE - FRESH LEMON | 3.75

BRUSSELS SPROUTS
PARMESAN - LARDONS - BALSAMIC GLAZE | 14

TRUFFLED FRIES
PARMESAN - FRESH HERBS - CITRUS AIOLI | 9

SMOKE SALMON BOARD
SLICED AVOCADO - PICKLED ONION - BOILED EGG
CAPER DILL CREAM - SOURDOUGH TOAST | 22

CREAM OF ASPARAGUS
MINI HERBED CROUTONS | 12

POLENTA FRIES
FRESH CHIMICHURRI - FETA | 12

CITRUS CRAB COCKTAIL GF
BUTTER LETTUCE CUP - GRAPEFRUIT
SHAVED FENNEL - HERB VINAIGRETTE | 21

FORMAGGIO BOARD
THREE ARTISANAL CHEESES - CROSTINI
ACCOUTREMENTS | 26

SALADS

PETITE | 9 ENTRÉE | 16

BABY KALE
ROASTED TOMATOES - CRISPY CHICKPEAS
SHAVED FENNEL - PARMESAN
HONEY POPPY SEED DRESSING

CAESAR
ROMAINE - CROUTONS
SHAVED PARMESAN
HOUSE-MADE DRESSING

BOSTON BIBB GF
GOLDEN BEETS - TOASTED ALMONDS
FRESH RADISHES - RICOTTA SALATA
HERB VINAIGRETTE

SALAD ADDITIONS: PAN SEARED SALMON | 15 FRIED HADDOCK | 10 GRILLED CHICKEN | 9 GRILLED SHRIMP | 12

MAIN FARE

MAPLE CORN BEEF HASH
POTATOES - ONIONS - POACHED EGGS
BEARNAISE - ENGLISH MUFFIN | 22

CLASSIC BENEDICT
POACHED EGGS - BEARNAISE - SMOKED HAM
ENGLISH MUFFIN - HOME FRIES | 22

SEAFOOD OMELET
SCALLOPS - SHRIMP - CHEDDAR - ONIONS
HOME FRIES - ENGLISH MUFFIN | 28

BELGIAN WAFFLES
STAWBERRY COMPOTE - WHIPPED CREAM | 14

FISH 'N' CHIPS
LOCALLY SOURCED HADDOCK - FRIES - TARTAR SAUCE | 27

CHICKEN TENDERS
HOUSE-MADE RANCH - BUFFALO SAUCE - FRIES | 18

RACK OF LAMB GF
BABY POTATOES - GRILLED ASPARAGUS
TZATZIKI SAUCE | 45

MISO GLAZED SALMON
SOBA NOODLES - RED PEPPER - SWEET PEAS
FRESH SCALLIONS - SESAME GINGER SAUCE | 36

PAN SEARED HALIBUT GF
OYSTER MUSHROOMS - SWEET PEAS - ASPARAGUS
PARSNIP PUREE - GARLIC PAPRIKA OIL | 38

HOUSE-MADE GNOCCHI
WILD MUSHROOMS - SWEET PEAS - GRAPE TOMATOES
LEMON WHITE WINE CREAM SAUCE | 32

MAINE LOBSTER ROLL
BUTTERED ROLL - MAYO - FRESH LEMON - FRIES | MP

THIS MENU HAS BEEN CREATED & CRAFTED BY THE CULINARY TEAM AT PEPPERRELL COVE
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. 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

BISTRO 1828

PEPPERRELL COVE

COCKTAILS

RHUBARB REVERIE

GRAY WHALE GIN - STRAWBERRY RHUBARB SHRUB - LIME | 15

PEPPERRELL COSMO

TITO'S VODKA - SEASONAL FRUIT - CITRUS | 16

HIGH TAI'D

COCO WASHED RUM - PASSION FRUIT - ORGEAT

CREME DE CACAO CREAM - LIME - BITTERS | 15

SNAP PEA MARGARITA

TEQUILA - SNAP PEA JUICE - CUCUMBER

AGAVE - CITRUS | 15

SPRING SUNSHINE

TITO'S VODKA - VELVET FALERNUM

GINGER BEER - LEMON | 15

LOST TRAVELER

TEQUILA - AVUA CACHACA - APEROL - COCONUT

PINEAPPLE - GRAPEFRUIT | 15

PINEAPPLE MOJITO

PLANTERAY RUM - MINT - LIME - SODA | 15

BOURBON BLISS

RASPBERRY MINT TEA - HONEY - LEMON | 16

SAILOR'S SPAGHETT

MILLER HIGH LIFE - APEROL - LEMON | 7

RITUAL ZERO PROOF MOCKTAILS AVAILABLE!

DRAFT BEER

LUNCH IPA - MAINE BEER COMPANY | 11

PALE ALE - TRIBUTARY BREWING CO. | 9

ROTATING DRAFT - BISSEL BROTHERS | 11

ROTATING DRAFT - ALWAYS FROM MAINE! | 10

CANNED & BOTTLED

MILLTOWN LAGER - BANDED BREWING CO. | 10

LOON CALL PILSNER - BATSON RIVER BREWING | 10

FRUITFUL SOUR - ORONO BREWING | 10

PEAK ORGANIC BREWING - ASK ABOUT OUR ROTATING CAN | 6

ALLAGASH WHITE - ALLAGASH BREWING CO. | 10

CIDER - THE ORIGINAL - SEMI-DRY - FREEDOM'S EDGE | 8

GUINNESS STOUT | 9

MODELO ESPECIAL | 7

KIT NON-ALCOHOLIC - HAZY IPA OR BLONDE | 7

FEATURED VINO

SPARKLING

PROSECCO - BISOL - JEIO - ITALY | 13

PROSECCO ROSÉ - LA GIOIOSA - ITALY | 13

SPARKLING MANCIAT CRÉMANT BRUT - BURGUNDY, FRANCE | 13

NON-ALCOHOLIC SPARKLING BRUT | 12

ROSÉ

CHÂTEAU PEYRASSOL - PROVENCE, FRANCE | 13

NON-ALCOHOLIC ROSÉ | 13

WHITE

PINOT GRIGIO - GRADIS' CIUTTA - ITALY | 13

SAUVIGNON BLANC - GUY MARDON - LOIRE VALLEY, FRANCE | 13

CHARDONNAY - J LOHR - ARROYO VISTA RESERVE - MONTEREY, CA | 13

GRUNER VELTLINER - BRUNN - AUSTRIA | 13

ALVARINHO - FORAL DE MELGACO - PORTUGAL | 13

NON-ALCOHOLIC BLANC DE BLANC | 13

RED

PINOT NOIR - ILLAHE - WILLAMETTE VALLEY, OREGON | 14

SANGIOVESE - COLLE MASSARI - TUSCANY, ITALY | 14

SUPER TUSCAN - TENUTA DI GRACCINO - ITALY | 16

MALBEC - ANIMAL - ORGANIC - MENDOZA, ARGENTINA | 15

CABERNET SAUVIGNON - M BY MAC&BILLY - PASO ROBLES, CA | 16

SHIRAZ - FOOTBOLT - MCLAREN VALE, AUSTRALIA | 14

BEVERAGES

SARATOGA WATER - SPARKLING & STILL 1LTR | 6

FOUNTAIN SODA, LEMONADE, & ICED TEA | 4

MAINE ROOT SODA - ROOT BEER & GINGER BEER | 5

HOP WATER | 6

HOT TEA - WHITE HERON | 4

EARL GREY - JASMINE GREEN - MINT GREEN - CHAMOMILE

CARPE DIEM COFFEE

COFFEE | 4

ESPRESSO | 4

CAPPUCCINO OR LATTE | 5

JOIN US AT ONE OF OUR LOCATIONS AT PEPPERRELL COVE

THE VIEW **FRISBEE'S WHARF** **PROVISIONS**

PEPPERRELL COVE

PEPPERRELL COVE

PEPPERRELL COVE

THE VIEW- BEAUTIFUL EVENT SPACE WITH TWO FLOORS OF OCEAN VIEWS. CONTACT DIONNA@PEPPERRELLCOVE.COM

FRISBEE'S WHARF- OCEAN FRONT, SEASONAL RESTAURANT, OFFERING CLASSIC MAINE FARE.

PROVISIONS- COFFEE, BAKED GOODS, BREAKFAST & LUNCH. BEER, WINE, AND ICE CREAM (APRIL - OCTOBER)

PEPPERRELLCOVE.COM

SALAD ADDITIONS: PAN SEARED SALMON | 15 FRIED Haddock | 10 GRILLED CHICKEN | 9 GRILLED SHRIMP | 12