

BISTRO 1828



PEPPERRELL COVE

SOUP & SALADS

CHEF'S DAILY SOUP | MP

ASK YOUR SERVER

ARUGULA SALAD | 11

CARAMELIZED PEARS - PICKLED RED ONION - FETA - SPICED WALNUT - LEMON VINAIGRETTE

ROASTED RED AND WHITE BEETS | 10

MIXED GREENS - CRISPY GOAT CHEESE - CITRUS VINAIGRETTE

CHOPPED KALE | 11

CRISPY CHICKPEAS - SHAVED FENNEL - HONEY - LEMON PISTACHIO DRESSING

APPETIZERS

BRUSSELS SPROUTS | 8

PARMESAN - BALSAMIC GLAZE - LARDONS

TRUFFLE FRIES | 7

PARMESAN CHEESE - CITRUS AIOLI

MUSSELS OF THE DAY | 15

ASK YOUR SERVER

SMOKED FISH PÂTÉ | 10

TOMATO MARMALADE - CROSTINI

SPINACH AND ARTICHOKE DIP | 11

HOUSE MADE CHIPS

DUCK CONFIT POUTINE | 12

CHEESE CURDS - HOUSE MADE GRAVY

THAI CHICKEN WINGS | 10

SWEET & SPICY CHILI - HERBS - ROASTED PEANUTS

FORMAGGIO BOARD | 17

THREE CHEESES - ACCOMPANIMENTS

ENTRÉE

LOBSTER SPINACH ALFREDO | 32

MAINE LOBSTER - SPINACH - PARMESAN

ROASTED HALF CHICKEN | 23

POTATO GRATIN - GARLIC GREEN BEANS

SHALLOT HERB GRAVY

BRAISED BOAR SHANK | 25

ROASTED BUTTERNUT SQUASH RISOTTO -

SPINACH - BRAISING SAUCE

BEEF FILET | 36

GARLIC GREEN BEANS - MASHED POTATOES

SHALLOT RED WINE SAUCE

KOBORI TUNA | 26

ASIAN SLAW - SPICY CHILI SAUCE - WAKAME

DUCK BREAST | 25

ROASTED ROOT VEGETABLES -

WINTER BREAD PUDDING - BLUEBERRY GASTRIQUE

SMASH BURGER | 14

ROMAINE - AMERICAN CHEESE -

HOUSE MADE PICKLES - BISTRO SAUCE

FALL VEGETABLE TIMBALE | 17

ROASTED ROOT VEGETABLES - ROMESCO

CHEF OWNER - HENRY ARES

WE ARE THANKFUL FOR OUR LOCAL PURVEYORS!

Consuming raw or undercooked foods may increase your risk of foodborne illness.

Please inform your server of any food allergies you may have.