

# BISTRO 1828



PEPPERRELL COVE

## SOUP & SALADS

**CHEF'S DAILY SOUP | 8**

ASK YOUR SERVER

**ICEBERG WEDGE | 9**

LARDONS - RED ONIONS - EGG - BLUE CHEESE  
VINAIGRETTE

**ROASTED BEETS | 11**

FRISÉE - RADICCHIO - WINE POACHED PEARS -  
WALNUTS - FETA - CHAMPAGNE VINAIGRETTE <GF>

**BABY KALE CAESAR | 10**

SHAVED PARMESAN - HERB CROUTONS - ANCHOVIE

## APPETIZERS

**HOUSE MADE PARKER ROLL | .50**

**CLAMS CASINO | 12**

**GNOCCHI BOLOGNESE | 10**

**SPICY LAMB MEATBALLS | 8**

SRIRACHA AIOLI

**DUCK CONFIT | 12**

HUMMUS - WILTED GARLIC KALE

**CRAB & ARTICHOKE DIP | 12**

CRISPY LAVASH

**POLENTA FRIES | 7**

CHIMICHURRI - FETA

**FORMAGGIO BOARD | 16**

THREE CHEESES - ACCOMPANIMENTS

## ENTREES

**BOUILLABAISSE | 27**

FISH OF THE DAY - LITTLENECK CLAMS - SHRIMP -  
FINGERLING POTATOES

**DUKKAH ENCRUSTED SCALLOPS | 28**

ROASTED BUTTERNUT SQUASH RISOTTO - CRISPY  
SAGE - TRUFFLE AIOLI

**DUCK BREAST | 27**

QUINOA - RAINBOW CHARD - POMEGRANATE SAUCE

**12 OZ NY STRIP | 34**

MELTED SPINACH - POMME FRITES - MUSHROOM  
GARLIC BUTTER

**CORNISH GAME HEN | 23**

DUCK FAT POACHED - FINGERLING POTATOES -  
ASPARAGUS - SHALLOT THYME GRAVY

**STUFFED RED PEPPER | 16**

QUINOA - GRILLED RATATOUILLE VEGETABLES -  
TOMATO VINAIGRETTE

**1828 BURGER | 14**

SPICED RUB BACON - SHARP CHEDDAR - TOMATO

**CARBONARA | 18**

CRISPY PANCETTA - NORTH COUNTY BACON FRESH  
GRATED PECORINO

**SLOW BRAISED LAMB SHANK | 27**

BABY CARROTS - MUSHROOMS - PEARL ONION RAGOUT - PARMESAN POLENTA

**CHEF OWNER - HENRY ARES**

**SOUS CHEF - CLARK CLARY**

WE ARE THANKFUL FOR OUR LOCAL PURVEYORS

OVINGTON'S PRODUCE

TAYLOR LOBSTER

GREENLAW FARM

MAINE SHELLFISH

NEW ENGLAND FISHMONGERS

CARPE DIEM

*\*Consuming raw or undercooked foods may increase your risk of foodborne illness. Please inform your server of any food allergies you may have.*